

## BREAD

Rye sourdough (v/vg) 5.5  
Longman's butter

## WILDFARMED FOCACCIA

Whipped cod's roe 11.5  
Cured mackerel, pickled lemon, fennel

Piggy toast 11  
Smoked bacon jam, pork scratchings

## SNACKS

Corn ribs (vg) 9  
Crispy corn, kombu seasoning

½ Dozen Carlingford oysters 30  
Pickled shallot, lemon, Fallow sriracha

Smoked beef ribs 15  
Glazed dairy cow baby back ribs

Potato waffle (v) 10  
Cheese sauce, quail egg, Bloody Mary ketchup

Hand raised pork pie 13  
Walnut ketchup

## PLANT

Tandoori cauliflower (v/vg) 24  
Yoghurt, almond, Kashmiri butter

Confit smoked cabbage (v) 21  
Miso butter, pickled walnut, chestnut  
(Black truffle supplement 12)

Hen of the wood burger (v/vg) 18  
Crispy mushroom, cheese, burger sauce

# F A L L O W



## SMALL PLATES

Mushroom parfait (v) 18

Smoked shiitake, home grown lion's mane, grilled bread  
(Black truffle supplement 12)

Burrata (v) 14.5

Caramelised onion, crispy chilli dressing

UK dairy beef tartare & oyster 16

Oyster mayo, sesame dressing, shiso

Crown prince pumpkin (v) 16

Pumpkin hummus, cranberries, fennel, sesame

Potted shrimp & crab crumpet 24

Spiced butter, apple & fennel salad

## SEA

Smoked cod's head 29

Fallow sriracha sauce

Flamed mussels 22

Bacon butter sauce, pickled lemon, parsley

Spiced market fish MP

Roasted onion, pink peppercorn sauce

## SIDES

Sriracha hispi cabbage, hot honey butter (v/vg) 9  
Pear, walnut, blue cheese salad (v/vg) 10  
Beef fat mash potato 10  
Roasted leeks Caesar, anchovy dressing, croutons 10  
Fries, kombu seasoning (vg) 7

## COCKTAILS

Rhubarb & custard spritz 15  
Broker's gin, rhubarb, yoghurt, vanilla

Oyster shell martini 17  
Belvedere vodka, Noilly Prat, jalapeño

Mandarin mimosa 17  
Mandarin juice, sparkling wine

## LAND

All steaks served with walnut harissa  
pickled pepper, red wine sauce

Venison Haunch 42

Ex dairy Ribeye 12.5/100g

Hereford Wing Ribeye 13/100g



Creedy carver duck breast 55  
Celeriac pressing, pickled blackberries

Sweet & sour pig's head 59  
Old spot pork, pak choi, white cabbage

Dairy cow burger 19  
Cheese, onion, pickle, lettuce

Black & blue burger 24  
Blue cheese, black garlic mayo, bacon, pickle, lettuce

Please let us know if you have any allergies or intolerances. All dishes are served to share in the centre of the table.  
Filtered still and sparkling water is charged at £2 per person. A discretionary service charge of 15% will be added to your bill.