

F A L L O W

Snacks

Corn ribs, lime (vg) 9
Smoked beef ribs 15
½ Dozen Carlingford oysters 30



Bread

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

Wildfarmed Focaccia

Whipped cod's roe, cured mackerel, lemon 11.5
Piggy toast, smoked bacon jam, pork scratchings 11

Three Course Set Menu

44 per guest

Small Plates

Mushroom parfait, smoked shiitake, home grown lion's mane, grilled bread (v)
UK dairy beef tartare & oyster, oyster mayo, sesame dressing, shiso
Crown prince pumpkin, pumpkin hummus, cranberries, fennel, sesame (v)
Potted shrimp & crab crumpet, spiced butter, apple & fennel salad (*supplement 8*)
Burrata, caramelised onion, crispy chilli dressing (v)

Large Plates

Braised lamb belly, confit Tokyo turnip & cream
UK dairy rump, walnut harissa, pickled pepper, red wine sauce
Market fish, smoked fish veloute, celeriac, Monk's beard, pickled lemon
Dairy cow burger, cheese, onion, pickle, lettuce
Hen of the wood burger, lettuce, cheese (v/vg)

Dessert

Pumpkin clafoutis, soaked prunes, almonds, crème fraîche ice cream (v)
British cheese, rye, English walnuts (*supplement 8*)
Chelsea tart, caramelised whey, milk ice cream (v)
Truffle cookie dough soft serve, milk chocolate, caramelised pecans (v)

Sides

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

Please let us know if you have any allergies or intolerances. All dishes are served to share in the centre of the table.
A discretionary service charge of 15% will be added to your bill.