

# 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 12  
Piggy toast, smoked bacon jam, pork scratchings 12

## Three Course Set Menu

44 per guest

## Small Plates

Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v)  
UK dairy beef tartare, oyster mayo, sesame dressing, shiso  
Smoked leek Caesar salad, crispy anchovy, smoked bacon, croutons  
Burrata, caramelised onion, crispy chilli dressing (v)

## Large Plates

Braised lamb belly, confit Tokyo turnip & cream  
UK dairy rump, chipotle chilli butter, smoked onion & red wine sauce  
Flamed mussels, sriracha butter, pickled lemon  
Dairy cow burger, cheese, onion, pickle, lettuce  
Hen of the wood mushroom burger, lettuce, cheese (v/vg)

## Dessert

Apricot, almond polenta cake, honey yogurt, marigold (v)  
British cheese, rye, English walnuts (*supplement 8*)  
Chelsea tart, caramelised whey, milk ice cream (v)  
Carrot cake soft-serve, Pecan praline, cream cheese frosting (v)

## Sides

Fries, kombu seasoning (vg) 7  
Garlic & miso butter cabbage (v/vg) 9  
Heritage tomatoes, tahini labneh, crispy chilli (v) 12  
English asparagus, wild garlic, almond (v/vg) 10  
Mashed potato (v) 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% & a £2 charity donation in support of UN Women UK will be added to your bill.