

BREAD

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

WILDFARMED FOCACCIA

Smoked mackerel N'duja 12
Crème Fraîche, lemon

Butter bean hummus (vg) 12
Salsa verde, tarragon

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

Crispy fried chicken bun 10
Szechuan lemon honey, pickled kohlrabi, shiso

PLANT

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

Confit potato (v) 24
Welsh rarebit, brown sauce, pickled onion

Crispy aubergine burger (v) 19
Glazed mushrooms, chilli mayo, pickles

Tenderstem broccoli, tomato chilli salsa (vg) 10 Heritage tomatoes, tahini labneh, crispy chilli (v) 12 Jersey royals, dulse, capers (v) 10
Green beans, mustard (v) 9 Fries, kombu seasoning (vg) 7

F A L L O W



SMALL PLATES

Mushroom parfait (v) 18
Smoked shiitake, oyster mushrooms, grilled bread

Burrata (v) 14.5
Spiced pumpkin acar, coriander, crispy seaweed

UK dairy beef tartare 16
Oyster mayo, sesame dressing, shiso

British bluefin tuna crudo 24
Truffle, Jerusalem artichoke, mustard, hazelnuts

Smoked leek Caesar salad 16
Anchovy dressing, smoked bacon, croutons

SEA

Smoked cod's head 29
Fallow sriracha sauce, leek oil

Flamed mussels 22
Bacon butter sauce, pickled lemon, parsley

Roasted halibut 44
Salsa macha, turnip cream, cavolo nero

SIDES

Tenderstem broccoli, tomato chilli salsa (vg) 10 Heritage tomatoes, tahini labneh, crispy chilli (v) 12 Jersey royals, dulse, capers (v) 10
Green beans, mustard (v) 9 Fries, kombu seasoning (vg) 7

COCKTAILS

Rhubarb & custard spritz 15
Renaissance, rhubarb, yoghurt, vanilla

Oyster shell martini 17
Belvedere vodka, Noilly Prat, jalapeño

Mandarin mimosa 17
Mandarin juice, sparkling wine

LAND

UK dairy sirloin steak 15/100g

Venison haunch 42
All served with chipotle chilli butter, smoked onion
red wine sauce

UK dairy ribeye on the bone 12.5/100g
Salt, pepper, aged beef fat



Saddle of lamb 48
Braised lamb belly, dashi buttermilk, gherkin ketchup

Sweet & sour pig head 59
Old Spot pork, pak choi, white cabbage

Dairy cow burger 19
Cheese, onion, pickle, lettuce

Smoked bacon burger 24
Choucroute, cheese, onion, 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% and £2 to support The King's Trusts will be added to your bill.