FALLOW

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

Full English potato waffle 12
Black pudding, Bloody Mary ketchup

Devon crab nachos 24
Cheese sauce, sour cream, jalapeno

Plant

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

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

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



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
Chef style supplement 5

Flamed mussels 22
Bacon butter sauce, pickled lemon, parsley

Kombu-cured bass 40
Leeks, green tomato, white soy

Cocktails

Rhubarb & custard spritz 15
Renais gin, rhubarb, yoghurt, vanilla

Oyster shell martini 17
Belvedere vodka, Noilly Prat, jalapeño

Mandarin mimosa 17
Mandarin juice, sparkling wine

Land

UK dairy fillet 22/100g

Venison haunch 42

Both served with beef fat chimichurri, pickled peppers red wine sauce

UK dairy ribeye on the bone 12.5/100g

Salt, pepper, aged beef fat



Suffolk x Blue Leicester lamb 52
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

Pulled beef burger 24
Braised short rib, choucroute, cheese, onion, lettuce

Sides

Tenderstem broccoli, salsa macha (vg) 10 Heritage tomatoes, tahini labneh, chilli oil (v) 12 Ratte potatoes, dulse, capers (v) 10
Green beans, mustard (v) 9 Fries, kombu seasoning (vg) 7

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 Trust will be added to your bill.