

F A L L O W



SNACKS

Corn ribs (vg) 9

Smoked beef ribs 15

½ Dozen Carlingford oysters 30

BREAD

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

WILDFARMED FOCACCIA

Smoked mackerel n'duja, crème fraîche, lemon 12

Butter bean hummus, salsa verde, tarragon (vg) 12

THREE COURSE SET MENU

46 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, anchovy dressing, smoked bacon, croutons

Burrata, spiced pumpkin acar, coriander, crispy seaweed (v)

LARGE PLATES

Free range chicken, peas, bacon, gem lettuce

Braised lamb belly, courgette, gherkin ketchup & dashi buttermilk

Flamed mussels, sriracha butter, pickled lemon

Dairy cow burger, cheese, onion, pickle, lettuce

Crispy aubergine burger, glazed mushrooms, chilli mayo, pickles (v)

DESSERT

Hay Pannacotta, plums, pine nut crumble

British cheese, rye, English walnuts (*supplement 8*)

Chelsea tart, caramelised whey, milk ice cream (v)

Summer peach, salted vanilla soft serve, luxardo cherries, almond (v)

SIDES

Fries, kombu seasoning (vg) 7

Tenderstem broccoli, salsa macha (vg) 10

Heritage tomatoes, tahini labneh, chilli oil (v) 12

Green beans, mustard (v) 9

Ratte potatoes, dulse, capers (v) 10

Please let us know if you have any allergies or intolerances. 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.