FALLOW

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

Smoked mackerel n'duja, crème fraîche, lemon 12
Butter bean hummus, salsa verde, tarragon 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, anchovy dressing, smoked bacon, croutons
Burrata, spiced pumpkin acar, coriander, crispy seaweed (v)

Large Plates

Free range chicken, peas, bacon, gem lettuce
UK dairy churrasco steak, beef fat chimichurri, pickled pepper, red wine sauce
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 (v/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. All dishes are served to share in the centre of the table.
A discretionary service charge of 15% and a £2 charity donation in support of The King's Trust will be added to your bill.