

F A L L O W



SNACKS

Corn ribs (vg) 9.5
Smoked beef ribs 16
½ Dozen Carlingford oysters 30

BREAD

Rye sourdough, Longman's butter (v/vg) 6.5

WILDFARMED FOCACCIA

Smoked mackerel n'duja, crème fraîche, lemon 12
Butter bean hummus, Salsa verde, tarragon (vg) 12

THREE COURSES SET MENU

46 per guest

SMALL PLATES

Mushroom parfait, Smoked shiitake, oyster mushrooms, grilled bread (v)
Burrata, spiced pumpkin acar, coriander, crispy seaweed (v)
UK dairy beef tartare, oyster mayo, sesame dressing, shiso
British bluefin tuna crudo, truffle, Jerusalem artichoke, mustard, hazelnuts (*supplement 8*)

LARGE PLATES

Free range chicken, peas, bacon, gem lettuce
Braised lamb belly, courgette, gherkin ketchup & dashi buttermilk
Flamed mussels, sriracha butter, pickled lemon
Philly cheese bun, garlic butter, onion, cheese, pickle
Banh mi burger, crispy aubergine, soy mushrooms, pickles (v)

DESSERT

Hay Pannacotta, plums, pine nut crumble
British cheese, rye, English walnuts (*supplement 8*)
Chelsea tart, caramelised whey, milk ice cream (v)
Sweetcorn, brown butter soft serve, corn crunch, smoked caramel (v)

SIDES

Fries, kombu seasoning (vg) 7
Charred brassicas, salsa macha (vg) 9
Heritage tomatoes, tahini labneh, chilli oil (v) 11
Pink fir 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 Street Smart will be added to your bill.