FALLOW

Bread

Rye sourdough (v/vg) 6.5
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) 9.5
Crispy corn, kombu seasoning

½ Dozen Carlingford oysters 30
Pickled shallot, lemon, Fallow sriracha

Smoked beef ribs 16
Glazed dairy cow baby back ribs

Full English potato waffle 13
Black pudding, Bloody Mary ketchup

Devon crab nachos 24
Cheese sauce, sour cream, jalapeno

Plant

Confit smoked cabbage (v) 24
Black garlic, miso butter, pickled walnut
Truffle supplement 15

Crispy chilli aubergine (v/vg) 24
Aleppo honey, pickled lemon, chard

Banh mi burger (v/vg) 19
Crispy aubergine, soy mushrooms, pickles



Small plates

Mushroom parfait (v) 18
Smoked shiitake, oyster mushrooms, grilled bread
Truffle supplement 15

Burrata (v) 15.5
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

Crown Prince pumpkin (v/vg) 16
Hot honey, chickpea, sesame, fennel

Sea

Smoked cod's head 31
Fallow sriracha sauce, leek oil
Chef style supplement 5

Flamed mussels 24
Bacon butter sauce, pickled lemon, parsley

Roasted market fish MP
Spiced vadouvan butter, brown shrimp, roscoff onion

Cocktails

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

Oyster shell martini 17
Belvedere vodka, Noilly Prat, jalapeño

Breuil Royale 17
Calvados, winter spiced cordial & Fallow

Land

UK dairy rump 15/100g
Smoked tomato chimichurri, Cevenne onion, red wine sauce

UK dairy ribeye on the bone 13/100g
Salt, pepper, aged beef fat



Bathurst Estate venison chop 59
Celeriac cream, black garlic, venison hotpot

Crispy pigs head 62
'Interstellar' peach tea glaze, house pickles

Fallow Chefs ultimate burger 24
Aged rib burger, sesame bun, confit bacon champagne onions, cheese, pickles

Sides

Charred brassicas, salsa macha (vg) 9 Pickled pear, walnut, blue cheese salad (v) 10 Pink fir potatoes, dulse, capers (v) 10 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 Street Smart will be added to your bill.

FALLOW

Signature

Red ember 16
Fallow sriracha honey foam, Ocho Blanco tequila, mezcal, sherry, grapefruit cordial

Nectar & rice 17
Fallow seasonal rum blend, banana, apricot & lemon thyme

Served your way
Old fashioned, daquiri or sour

Pomelo dove 16
Ocho Blanco tequila, Aperol, Merlet Lune D'Abricot, agave, lime, bergamot & bay foam

Coconut gibson 16
Pisco, coconut, red onion, chilli, dry vermouth, parsley oil

Gooseberry heat 16
Ocho tequila, curry leaf, jalapeño gooseberry & strawberry compote, tonic water

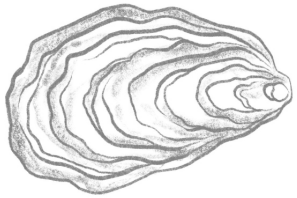
Epping 16
Glenmorangie 12 y/o, brandy, walnut wine shiitake, green apple, hazelnut, maple

No alcohol

Dragon punch 11
Dragonwell tea, apricot, mint stem , black pepper

Midsummer berry 11
Everleaf forest, Feragaia, strawberry & vanilla sparkling cabernet

Orchard spritz 11
Tropical All essence Botanical 0% ABV Gooseberry cordial, Three cents fig leaf soda



Fallow classic

Frozen margarita 14
Ocho Blanco tequila, triple sec, lime

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

Oyster shell martini 17
Belvedere vodka, Noilly Prat, jalapeño

Paddington 17
Hennessy VS Cognac, Buffalo Trace Whiskey Khoosh bitter aperitif, hazelnut, ginger, honey, chamomile

Breuil Royale 17
Calvados, winter spiced cordial & Fallow

Fallow Bloody Mary 15
Belvedere vodka, Fallow Bloody Mary mix

Espresso martini 19
Belvedere vodka, Borghetti, panela, nutmeg

Irish coffee 10
Paddy's Irish whiskey, coffee, panela, double cream

Sparkling

	125 ml
Pommery, Brut, NV	19
Pommery, Rose, NV	22
Ruinart, Brut, NV	21

Sherry

	100 ml
Palo Cortado Peninsula Solera, Lustau	10

Gin

	50 ml
Renais Terroir	16
Booth's London Dry	17
King of Soho	18
Monkey 47	19

Vodka

Belvedere	16

An additional £1.50 will be charged for mixers

Beer & cider

	2/3 pint	pint
Sharp's Offshore Pilsner	9	
Atlantic Pale Ale	9	
Aspall Cider	9	
Guinness		9

Low Alcohol

	330ml
Beavertown IPA 0.3%	7

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