# 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

Calvados Royale 17
Calvados, winter spiced cordial & Fallow cuvée

## Land

Pork chop 44

UK dairy Chateaubriand 22/100g
Both served with smoked tomato chimichurri, cevenne onion, red wine sauce

UK dairy sirloin 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.