



by the F A L L O W C H E F S

small plates

Dressed Oysters - *Bloody Mary dressing, horseradish, celery* 6 pc / 26 ½ dzn

Grilled Wildfarmed Focaccia - *Buffalo butter* (v) 7

Smashed Cucumber Salad - *Garlic crumb, padrons, chilli crisp* (v) 11

Beef Rib Bulgogi - *Pickled ginger, shiso* 10

British Bluefin Tuna - *Special fried rice, sesame, coriander* 14

Jalapeno Popper - *Turkish pepper, jalapeno ketchup, allium flower* (v) 11

Devon Crab Crumpet - *Bang bang sauce, chilli crisp* 14

Signature Strips - *Thai yellow, yuzu caramel, peanuts* 12

Fowl Filet-O-Fish Bao - *Seaweed tartar, salmon roe, cheese* 9

wings

All wings served with alabama white sauce, kimchi fondue, and firecracker buffalo

Naked Wings - *Chicken & Szechuan salt* 11

Fallow Sriracha Honey Wings - *Sweet & sour seasoning* 12

Smoked Korean BBQ Wings - *Sesame & black garlic* 12

sunday roasts

*all served with rosemary roast potatoes, confit garlic seasonal veg,
chicken kombu gravy or sweet root veg gravy, giant yorkies*

Slow-Roasted Rotisserie Chicken 28 / Roasted Porchetta 28 / Cauliflower 24

large plates

Fowl Burger - *Alabama white sauce, cheese, lettuce, pickles* 15

Smoked Chilli Burger - *Nashville, cheese, lettuce, extra hot pickles* 16

Crispy Aubergine Burger - *Glazed mushrooms, chilli mayo, pickles* (v/vg) 15

Sesame Chicken Salad - *Crispy rice, ginger & mustard dressing, tenderstem* 20

Nashville Hot Cauliflower - *Cauli nuggets, smoked yoghurt, peanuts* (v) 19

Grilled Market Fish - *Red curry buffalo, coriander* 22

sides

Chicken Salt Fries 6 / Shiitake Rice, Pickled Shimeji & Ginger (vg) 7 / House Kimchi Slaw (vg) 6