



Welcome to Fallowfields

Such a lot of our ingredients are produced in our kitchen garden, with the likes of asparagus, carrots, artichokes, lettuces, strawberries, rhubarb and numerous types of herbs to name but a few.

Our beautiful orchard supplies us with the likes of greengages, apples, quince, plums and walnuts, including an array of traditional old British varieties.

We are incredibly lucky to have the opportunity to have such stunning ingredients at our finger tips and because of this we try our upmost to use only truly seasonal products.

As well as the garden we have a lovely farm that boasts Tamworth, Middlewhite and Oxford Sandy and Black pigs, Sussex chickens, ducks, quail and Dexter cows.

All of these animals are part of the farm for culinary reasons. We take the pigs at 10 weeks for suckling, the quails and chicken for eggs.

I firmly believe that the way to get the most from these products is to keep them simple and let the flavour shine through.

First Courses

Cured Loch Duart Salmon served warm with Celeriac,
Orchard Apple and Horseradish

£16.00

Calamar, Verdejo, Bodegas Diez Siglos, Rueda, Spain, 2012, 175ml £7.50

Ravioli of our own Farm Egg Yolk and Truffled Potato
with Wild Mushrooms, Char grilled Artichoke and Parmesan

£15.00

Friendly, Gruner Veltliner, Laurenz V, Kamptal, Austria, 2011, 175ml £12.00

Grilled Wood Pigeon, Garden Beetroot, Crispy Pork Shoulder,
Pickled Shimenji Mushrooms, Fig Puree

£15.00

de L'Hospitalet, Pinot Noir, La Cape, France, 2011, 175ml £8.00

Grilled Scottish Langoustines, Lightly Spiced Tamworth Pork Belly,
Garden Cauliflower, Golden Raisins, Pork Jus

£20.00

Huia, Gewurztraminer, Marlborough, New Zealand, 2010, 175ml £13.00

Main Courses

Fallowfields Middle White and Tamworth cross Pork Loin, Braised Cheek with
Homemade Black Pudding, Butternut Squash, Orchard Apples,
Grain Mustard, Pork Jus

£29.00

Gusbourne, Pinot Noir, Kent, England, 2010, 175ml £13.00

Breast of Pheasant Wrapped in Savoy Cabbage with Autumn Chanterelles,
Bacon, Potato Confit, Caramelised Artichoke,
Gewurztraminer Pheasant Jus

£28.00

Gusbourne, Pinot Noir, Kent, England, 2010, 175ml £13.00

Lynn Blackwell's Rare Breed Dexter Beef in two servings £35.00

First serving- as a Tartare using the Fillet with Gherkins, Capers, Shallot Rings, Parsley and Soft
Quails Egg, accompanied by Roasted Bone Marrow,
Tongue and Heart in a Beef Bouillon with Garden Herbs

Second serving- Roasted Sirloin and Braised Cheek with Horseradish, Garlic, Baked Onions and
Carrots, Red Wine Sauce

Garden of Eden, Shiraz, St Halleys Barossa Valley, Australia, 2011, 175ml £11.00

Steamed Line Caught Cornish Seabass, Garden Cauliflower, Roasted Scallop,
Veal Jus

£30.00

Vire-Clesse, Maison Albert Bichot, Cote Maconnais, Burgundy, 2011, 175ml £11.00

Loin of Fallow Venison from Everleigh Farm, Chargrilled and served with
Garden Parsnips, Vanilla, Braised Red Cabbage,
Red and White Currants, Bitter Chocolate, Venison Jus

£32.00

Rioja Crianza, Tempranilla, Dinastia, Vivanco, Spain, 2009, 175ml £9.00

Desserts

If you would like to try some cheese before your dessert, an intermediate cheese course can be taken for £8.00

Pre Dessert

Passion Fruit Marshmallow, Praline Parfait, Dark Chocolate Custard,
Candied Almond, Cocoa Nib

£9.00

Tokaji Aszu Blue 5 Puttonyos, Hungary, 2008, 100ml £15.50

Kalamansi Souffle, Lime Tea Mousse, Coconut Sorbet

£10.00

Chateau Loupiac Gaudiet, Semillon, Sauvignon Blanc, Bordeaux, 2009, 100ml £7.00

Textures of Dark and White Single Origin Chocolate with Salted Caramel

£9.00

Pedro Ximenez, Triana, Bodegas Hidalgo, Jerez, Spain, 75ml £6.00

Tarte Tatin of Orchard Apples, Vanilla Ice Cream and Blackberries

(for two people only, please allow 25 minutes cooking time)

£16.00

Paul Cluver, Noble Late Harvest Riesling, South Africa, 2011, 100ml, £13.00

A Selection of British Cheeses with Homemade Biscuits,
Orchard Chutney

£11.00

Bredell's Cape Vintage Reserve 2001, South Africa, 50ml £5.00

Cockburn's Fine Tawny Port, 50ml £3.80

Graham's LBV 2007 Port, 50ml £4.80

Other Dessert Wines Available

Chateau Pierre-Bise Coteaux du Layon, Chenin Blanc, Beaulieu La Soucherie, Loire, 2001, 100ml £12.50

Muscat Beaumes de Venise, Domaine De Fenouillet, Rhone, France, 2011, 100ml £8.00

Moscato D'Asti Cascinetta, Piedmont, Italy, 2012, 100ml £9.00

Maury, Grenat, Grenache Noir, Els Pyreneus, Roussillon, France, 2011, 100ml £9.00

Coffee or Tea with Homemade Chocolates and Petit Fours £3.95

Please ask for assistance if you have any dietary requirements. Inclusive of VAT.
Discretionary 12.5% service charge is added.

Tasting Menu

Appetiser

Ravioli of our own Farm Egg Yolk and Truffled Potato
with Wild Mushrooms, Char grilled Artichoke and Parmesan

Friendly, Gruner Veltliner, Laurenz V, Kamptal, Austria, 2011

Nage of Seabream, Herring and Mussel with Herbs

Calamar, Verdejo, Bodegas Diez Siglos, Rueda, Spain, 2012

Fallowfields Middle White and Tamworth cross Pork Loin, Braised Cheek with
Homemade Black Pudding, Butternut Squash, Orchard Apples,
Grain Mustard, Pork Jus

Gusbourne, Pinot Noir, Kent, England, 2010

Selection of British Cheeses, Homemade Biscuits and Chutney

(Supplement £8.00)

Bredell's Cape Vintage Reserve 2001, South Africa, 50ml £5.00

Cockburn's Fine Tawny Port, 50ml £3.80

Graham's LBV 2007 Port, 50ml £4.80

Pre Dessert

Textures of Dark and White Single Origin Chocolate with Salted Caramel

Pedro Ximenez, Triana, Bodegas Hidalgo, Jerez, Spain,

Coffee, Tea and Homemade Chocolates and Macaroons £3.95

The Tasting Menu is to be taken by the whole table only
Last Orders for Lunch 1.30pm, Last Orders for Dinner 9.00pm

£65.00 per person

A flight of matching wines is available with our tasting menu
at £35 per person

A micro flight of matching wines totalling 175ml, is available for those
drinking less at £14 per person

Please ask for assistance if you have any dietary requirements. Inclusive of VAT.
Discretionary 12.5% service charge is added.

Tasting Menu

Appetiser

Grilled Wood Pigeon, Garden Beetroot, Crispy Pork Shoulder,
Pickled Shimenji Mushrooms, Fig Puree
de L'Hospitalet, Pinot Noir, La Cape, France, 2011,

Nage of Seabream, Herring and Mussel with Herbs
Calamar, Verdejo, Bodegas Diez Siglos, Rueda, Spain, 2012

Roasted Sirloin and Braised Cheek with Horseradish, Garlic,
Baked Onions and Carrots, Red Wine Sauce
Garden of Eden, Shiraz, St Hallets Barossa Valley, Australia, 2011

Selection of British Cheeses, Homemade Biscuits and Chutney

(Supplement £8.00)

Cockburn's Fine Ruby Port 50ml £4.00
Cockburn's Fine Tawny Port, 50ml £4.00
Graham's LBV 2007 Port, 50ml £6.00

Pre Dessert

Textures of Dark and White Single Origin Chocolate with Salted Caramel
Pedro Ximenez, Triana, Bodegas Hidalgo, Jerez, Spain,

Coffee, Tea and Homemade Chocolates and Macaroons £3.95

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Supplier List

LYNN BLACKWELL- CHALLOW HILL FARM, NEAR WANTAGE

Our supplier of beef when we are without our own
and a great source of advice about 'all things Dexter'.

PETER DURHAM, BOTLEY, OXFORD

Peter supplies us with fruit and vegetables and dairy produce from local growers
and Covent Garden Market daily.

ANDY BUSBY, WILLOW FARM, MARCHAM

Andy produces some great tasting duck, goose and hen's eggs when there are not enough
of our own. He is also 'Mr Poultry' for incubating Quail's eggs for us.

WELL'S STORE, PEACH CROFT FARM, ABINGDON

Produces and finishes some great cheese for the board.

AUBREY ALLEN, COVENTRY

Consistently voted Britain's Best Butcher to the catering trade and a long term
supplier to Fallowfields

FLYING FISH, DEVON

Johnny has always supplied the best quality fish over the years and supplies all of the top
restaurants and hotels throughout the country

EVERLEIGH FARM, HAMPSHIRE

David Hammerson sends us our fallow buck and game during the season, and
throughout the summer his pheasant eggs, eels and crayfish are first class

RITTER COURIVAULD, SWINDON

Dry goods and specialist pastry products