



# DISCOVER ORIGIN

Potato and thyme sourdough, Nduja butter

Origin charcuterie, pickles

Loch Fyne oysters, apple balsamic

*Welcome apéritif*

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Black Angus steak tartare, Aquitaine caviar

*Clos Jangli Pinot Noir 2018 - Moselle, Luxembourg*

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Hand-dived King scallop, black pudding, celeriac, pickled apple

*Uncle's Chardonnay 2022 - Nahe, Germany*

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Grilled Morteau sausage, Puy lentils, mustard dressing

*Chateau de la Combe Cuvée St Georges 2018 - Provence, France*

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Grilled Texel hogget, goats curd, merguez sausage, salsa verde

*Fattoria di Montemaggio Chianti Classico Riserva 2015 - Chianti, Italy*

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Selection of British cheeses - by Perry James Wakeman, Master Affineur

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Lemon sherbet

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Amedei 70% dark chocolate tart, milk ice cream, coco nib

*Alves de Sousa Quinta da Gaivosa Late Vintage Port Ruby - Douro, Portugal*

The Discover Origin menu, created by executive chef Graham Chatham and his team, showcases the Origin City ethos in one culinary experience.

*Due to the nature of this menu we are not able to offer substitutions, however, we will do our best to accommodate food allergies and special dietary requirements. A discretionary 15% service charge will be added to your bill. All prices include 20% VAT.*