



## Welcome to Origin City

Origin City is a representation of our family's passions, fused together to bring you an authentic pasture to plate, nose to tail dining experience.

From the food and drink to the interiors, Origin City combines British fine dining and old family traditions with a touch of Scottish ruggedness and Provençal art de vivre.

### Quality & Provenance

Our menu changes weekly, as all of our dishes are based upon the produce we get from our family farms and what's in season. We make almost everything from scratch, including our charcuterie, sausages, and much more.

We use only pasture raised and organic traditional heritage breeds - Black Aberdeen Angus, Large Black and Tamworth outdoor-reared pigs, and Texel lamb - from our family farm in Argyll, Scotland.

Our seafood comes from our sister aquafarm, Loch Fyne Oysters, and in keeping with our ethos, our wine list also features many wines from our own organic family vineyard, in Provence.

Origin City

# Origin

From Pasture To Plate Nose To Tail

## STARTERS & SNACKS

Loch Fyne classic smoked salmon horseradish cream, rye bread, keta 18

Origin house charcuterie, pickles  
for two 28 - for one 15

Haggis croquettes 8

Whipped smoked cods' roe, lavroche 7.5

Black pig lardo on sourdough toast 7.5

Alpine cheddar arancini, truffle 8

## OYSTERS & CAVIAR

Kings ' Sturgeon caviar (Aquitaine Fr) 50g served with cream cheese and rye bread 95

Scottish & Northern England west coasts oysters  
half dozen 19 - dozen 36

*Available condiments, fresh lemon, Tabasco, Apple balsamic,  
Namjim, Sriracha ketchup*

Half dozen crispy oysters, pancetta , sauce Sriracha 22

## SUNDAY ROAST FEAST FROM OUR FARM

Enjoy our organic black Angus beef, Tamworth pork and Texel lamb  
Accompanied by beef dripping potatoes, cauliflower cheese, Yorkshire  
pudding, glazed heritage carrots  
French beans and almonds  
**35 per person**

## DESSERTS

Cambridge burnt cream

Bread and butter pudding

Cheese of the day  
by Perry James Wakeman Master Affineur

*Please let us know if you have any food allergies or special dietary requirements.  
A discretionary 15% service charge will be added to your bill. All prices include 20% VAT.*