

# Origin

## SAMPLE GROUP SET MENU

Potato and thyme sourdough, 'Nduja butter

### Starters

Cured Scottish salmon, pickled apple, cucumber, horseradish

Roasted pumpkin, Beauvalse, pickled pear, pecan, mustard dressing

Black Angus steak tartare, watercress, radish

### Mains

Texel lamb, savoy cabbage, salt baked neeps, haggis

Black pig cut of the day, celeriac purée, onion squash, sauce charcutière

Stone bass, sea kale, Isle of Lewis mussels, Noilly Prat velouté

Grilled Hispi cabbage, black garlic, herb ketchup, savoury granola

### Desserts

Vanilla crème brûlée

82% dark chocolate, blackberry compote, bay leaf ice cream

Selection of British cheeses by Perry James Wakeman, Master Affineur

**65 per person**

*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.*