



Autumn Set Lunch Menu

2 courses £29.00

3 courses £34.00

Bread

Paul Rhodes sourdough bread with Estate Dairy cultured butter (V) £5.50 *54kcal*

Starters

Origin Caesar salad with Norfolk chicken *504kcal*

Foraged wild mushroom tart, black garlic, parmesan, nori *504kcal*

Oat crumbed Cornish mackerel, burnt shallot, buttermilk, horseradish *557kcal*

Confit duck, sherry, endive, orange *600kcal*

Celeriac, miso, chanterelles, rosehip, dandelion (V) *412kcal*

Mains

Poached North Sea cod, broccoli, Romanesco, mussel and mushroom consommé *620kcal*

Nasi goreng with prawns, chicken and fried egg *579kcal*

Caramelised beetroot tart, mole, pickled kohlrabi, blue cheese, chervil *485kcal*

Norfolk chicken, girolles, roasted carrots *660kcal*

Salt baked swede, turnip, truffle, almond (V) *480kcal*

Desserts

Origin Signature English custard tart with elderflower crème fraiche *513kcal*

Bourbon cookies and cream mousse *650kcal*

Poached quince with Almond panna cotta (Ve) *700kcal*

V – denotes Vegetarian
Ve – denotes Vegan

Allergens: if you suffer from any food allergies or intolerances speak to a member of our team to find out more about our ingredients before you place your order.

Kcal are displayed per portion. Adults need around 2000 kcal a day
A discretionary service charge of 12.5% will be added to your bill
All prices include VAT at the current rate



Origin Signature

Origin Shepherd's pie, 16 hour braised shoulder of Welsh lamb with cheddar mash and rosemary sauce £28.00 1060kcal

Whole roast Norfolk chicken £49.00 1250 Kcal
(serves 2 to 3 people)

Ethical Butcher côte de boeuf, 30oz £79.00 1331kcal
(serves 2 to 3 people)

Sauces:

Green peppercorn, Bordelaise, chimichurri, béarnaise, red wine

**The Ethical Butcher supports Regenerative Farming, a new approach that seeks to regenerate the land and soil, store more carbon in the soil therefore reducing climate emissions as well as enhancing the wider environment and increasing biodiversity.
Helping to solve climate change**

Sides

Ratte potatoes, yeast butter £6.00 215kcal

Crispy crushed Jerusalem artichokes £6.00 69kcal

Heritage carrot, mustard, honey £6.00 85kcal

Homemade skin on French fries (V) £6.00 136kcal

Spinach, pumpkin, coconut, liquorice £6.00 58kcal

****All side dishes can be made vegan****

Cheese

English cheese plate with apricot and ginger preserve, charcoal biscuits, cranberry and raisin biscuits £12.00 600kcal

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