

# Origin

From Pasture To Plate  Nose To Tail

## SAMPLE

Grilled sourdough baguette, tapenade or 'Nduja butter 5  
Half dozen Loch Fyne oysters, apple balsamic 18  
Origin house charcuterie, pickles, toasted sourdough baguette - for two 22

## Starters

Loch Fyne smoked salmon, creamed horseradish, rye bread  
Lightly curried cauliflower velouté, Alpine cheddar, sunflower seeds  
Wiltshire cured ham, truffled celeriac, St Ewes egg yolk  
Pastrami, house pickles, Marie Rose dressing, Old Winchester cheese

## Mains

Grilled escalope of Scottish salmon, crab, spring onion, chilli, sauce sétoise  
Macaroni cheese, rocket and chicory salad  
Steak hache, wild mushrooms, foie gras, fried hen's egg, smoked bacon  
Braised onion, Black Angus beef ragu, cavolo nero  
*For two:*  
Tamworth pork casserole, creamed potatoes, baby onions, heritage carrots, Calvados

## Sides

Beef dripping chips  
Creamed potatoes  
Fine beans, toasted almonds  
Charred tenderstem broccoli, anchovy dressing  
*All sides 6 each*

## Desserts

Gateau Marcel, candied kumquats  
Vanilla crème brûlée  
Cheese of the day

**2 courses 29**

**3 courses 34**

*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.*