



### Snacks

Potato and thyme sourdough, 'Nduja butter 5

Half dozen fresh Loch Fyne oysters, apple balsamic 18

Origin house charcuterie, pickles, toasted sourdough baguette - for two 22

### Starters

Roasted pumpkin, Beauvale, pickled pear, pecans, mustard dressing 9

Cullen skink 10

Pastrami, Marie Rose dressing, pickles, Old Winchester 11

Loch Fyne smoked salmon, horseradish cream, rye bread 14

### Mains

Macaroni cheese, rocket and chicory salad 19

Seared Scottish salmon, salsify, mussels, brown shrimps, sauce sétoise 22

Mince and tatties 21

### Sides

Beef dripping potatoes 6

Creamed potatoes 6

Cauliflower Cheese 6

Fine beans, toasted almonds 6

*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.*



### Roasts

Slow-roasted Texel lamb shoulder, haggis pie, glazed heritage carrot 24

Tamworth pork shoulder, crackling, pigs in blankets, salt-baked swede, mustard mash 22

Roast Black Angus beef rib, braised onion, beef ragu, hispi cabbage, beef dripping potatoes, Yorkshire pudding 25

### Sunday Feast

Enjoy our organic Black Angus beef, Tamworth pork, and Texel lamb, served family style

Accompanied by beef dripping potatoes, glazed heritage carrots, creamed Savoy cabbage,  
Charred tenderstem broccoli and Yorkshire puddings

32 per person

*Minimum of 2 people*

### Desserts

Vanilla crème brûlée 10

Gateau Marcel, kumquats 11

Sticky toffee pudding, clotted cream 11

Selection of British cheeses by Perry James Wakeman, Master Affineur 15

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