



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 daily, 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



Snacks

Potato and thyme sourdough, 'Nduja butter 5

Crispy brawn, malt vinegar mayonnaise 5

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

Starters

Roasted pumpkin, Beauviale, pickled pear, pecans, mustard dressing 10

Crispy oysters, pancetta, sauce ravigote 18

Half dozen fresh Loch Fyne oysters, apple balsamic 18

Scottish mussel and clam chowder, smoked mussel arancini 16

Hand dived scallop, cauliflower purée, capers, raisins 21

Black Angus steak tartare, watercress, radish 16/28

Black pig and game terrine, pistachio, quince, chicory 15

Grilled Morteau sausage, Puy lentils, mustard dressing 14

Partridge, seared foie gras, berry jus 24

Mains

Grilled Hispi cabbage, celeriac purée, onion squash, black garlic 22

Bideford skate wing, Scottish mussels, brown shrimps, saffron velouté, samphire 35

Black pig cut of the day, fennel sausage, celeriac purée, onion squash, redcurrant jus 32

Texel lamb, savoy cabbage, salt baked neeps, haggis, herb sausage 32

Pork faggots, apple mash, sage 26

40 day dry-aged Black Angus cut of the day (300g), hispi cabbage, savoury granola, black garlic ketchup 42

For two to share

Stout-braised beef, pearl onions, brown cap mushrooms, smoked bacon, creamed potatoes 70

Tamworth pork casserole, baby onions, heritage carrots, Calvados, mustard mashed potato 65

Sides

Beef dripping chips 6

Creamed potatoes 6

Brussels sprouts, pancetta, chestnuts 6

Glazed heritage carrots 6

Fine beans, toasted almonds 6

Stout-braised beef macaroni cheese *(to share)* 12

Desserts

Vanilla crème brûlée 10

Pear 'Belle Helène' 11

Sticky toffee pudding, clotted cream 11

82% dark chocolate delice, blackberry compote, bay leaf ice cream 12

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