

# Origin

From Pasture To Plate Nose To Tail

## SAMPLE

### Homemade Apéritifs

All our apéritifs are homemade by our master mixologist

Bloody Mary 10

Build up your Bloody Mary from our trolley

Americano 9

Origin Bitter & Vermouth, Soda

Negroni 9

Gin, Origin Bitter & Vermouth

### 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

Whiskey cured Scottish salmon, buttermilk dressing, radish 14

Jerusalem artichoke velouté, Alpine cheddar arancino 14

Cured black Angus beef, sweet mustard dressing, Old Winchester cheese 12

Grilled Wye valley asparagus, fried duck egg, sauce charcuterie 12

### Mains

Pearl barley risotto, cauliflower, Driftwood goats cheese, pumpkin seeds 19

Crisp lemon sole filets, chargrilled tender stem broccoli, romesco sauce 24

Steak haché, creamed forest mushrooms, foie gras, smoked bacon, fried hens' egg, whiskey peppercorn cream 21

*For two to share:*

Tamworth pork casserole, creamed potatoes, baby onions, heritage carrots, Calvados 70

*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.*

# Origin

From Pasture To Plate Nose To Tail

## Roasts

Slow roasted Texel hogget shoulder, haggis pie, glazed heritage carrot 24

Tamworth pork loin, stuffing, crackling, pigs in blankets, onion squash, mustard mash 22

Black Angus beef topside, braised onion, short rib, white asparagus, 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, Yorkshire pudding, cauliflower cheese, fine beans  
and almonds, glazed heritage carrots

32 per person

*Minimum of 2 people*

## Sides

Beef dripping potatoes 6

Creamed potatoes 6

Cauliflower cheese 6

Fine beans, toasted almonds 6

## Desserts

Vanilla crème brûlée 10

Sticky toffee pudding, vanilla ice cream 11

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

70 % Amedei Gateau Marcel, kumquats 11

*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.*