



ORIGIN DINING EXPERIENCE

INTRODUCING OUR CULINARY CONCEPT THROUGH CREATIVE AND REFINED COURSES

Chicken Liver Parfait, Blackberry, Ajo Blanco, Pain d'Épice

Beef Croustade, Miso Cream, Reindeer Moss, Yuzu Ponzu

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Orkney Scallop Lasagna, Wiltshire Truffle, Celeriac

Breast of Royal Quail, Braised Spelt, Spring Greens, Sauce Perigord

Glazed Veal Sweetbread, Warm Gribiche, Parmesan Gnocchi, Jamon, Parsley

[CHOICE OF ONE OF THE ABOVE]

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Aged Cumbrian Pork, Blood Pudding, Carrot, Chicory, Clementine

Cumbrian Chicken, Wild Garlic, White Asparagus, Stuffed Morel, Parsley Root

Cornish Monkfish, Cauliflower, Yeast, Smoked Sake

(Golden Oscietra Caviar - £10)

[CHOICE OF ONE OF THE ABOVE]

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Hakodate Rice Pudding, Sesame, Miso, Sake

Manjari Chocolate, Hazelnut, Cherry, PX

Yorkshire Rhubarb, Saffron, Pink Pepper, Lavender

[CHOICE OF ONE OF THE ABOVE]

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British Cheese Selection - £19

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Petit Four

Origin Menu - £105 | With Three Paired Wines - £155

A discretionary service charge of 7% will be added to the total bill