

SOURCE TASTING MENU

SHOWCASING SEASONALITY AND FRESH NEW DISHES



Crispy Pork Skin, Smoked Cod Roe

Gin & Tonic

Warm Savoury Donut, Lobster, Goose Liver - Creme Fraiche Custard, Broad Beans, Peas

...

Raw Orkney Scallop, Oyster Cream, Raddish, Chilled Herb Gazpacho

...

Cornish Lobster, Lettuce, Finger Lime, Red Curry Bisque

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

Glazed Veal Sweetbread, Saffron Rice, Almond, Jus Gras

(CHOICE OF ONE OF THE ABOVE)

...

Cornish Monkfish, Cauliflower, Yeast, Sake Butter Sauce

(Golden Oscietra Caviar - £10)

...

Salt Aged Creedy Carver Duck, Beetroot, XO, Parfait

Gaythorne Farm Pork Loin, Apple, Hispi Cabbage, Mustard

Cornish Bass, Borlotti, Clams, Bouillabaisse

(CHOICE OF ONE OF THE ABOVE)

...

Kefir, Raspberry Kombucha, Blue Cheese, Macadamia

...

Hakodate Rice Pudding, Sesame, Miso, Sake

Manjari Chocolate, Hazelnut, Cherry, PX

Bruce Farm Strawberries & Cream, Lavender, Earl Grey

(CHOICE OF ONE OF THE ABOVE)

...

Petit Fours

Source Menu - £120

Cheese as an additional extra course - £19

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

ORIGIN TASTING MENU

INTRODUCING OUR CULINARY CONCEPT THROUGH CREATIVE AND REFINED COURSES



Crispy Pork Skin, Smoked Cod Roe

Gin and Tonic

Warm Savoury Donut, Lobster, Goose Liver - Creme Fraiche Custard, Broad Beans, Peas

...

Cornish Lobster, Lettuce, Finger Lime, Red Curry Bisque

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

Glazed Veal Sweetbread, Saffron Rice, Almond, Jus Gras

(CHOICE OF ONE OF THE ABOVE)

...

Salt Aged Creedy Carver Duck, Beetroot, XO, Parfait

Gaythorne Farm Pork Loin, Apple, Hispi Cabbage, Mustard

Cornish Bass, Borlotti, Clams, Bouillabaisse

(CHOICE OF ONE OF THE ABOVE)

...

Hakodate Rice Pudding, Sesame, Miso, Sake

Manjari Chocolate, Hazelnut, Cherry, PX

Bruce Farm Strawberries & Cream, Lavender, Earl Grey

(CHOICE OF ONE OF THE ABOVE)

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Petit Fours

Origin menu - £90

Cheese as an additional extra course - £19

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

SOURCE LUNCH TASTING MENU

A MIDDAY JOURNEY OF FLAVOURS AND CULINARY INNOVATION

(FRIDAYS & SATURDAYS FROM 1PM)



Crispy Pork Skin, Smoked Cod Roe

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Raw Orkney Scallop, Oyster Cream, Raddish, Chilled Herb Gazpacho

...

Cornish Monkfish, Cauliflower, Yeast, Sake Butter Sauce

(Golden Oscietra Caviar - £10)

...

Salt Aged Creedy Carver Duck, Beetroot, XO, Parfait

Gaythorne Farm Pork Loin, Apple, Hispi Cabbage, Mustard

(CHOICE OF ONE OF THE ABOVE)

...

Kefir, Raspberry Kombucha, Blue Cheese, Macadamia

...

Manjari Chocolate, Hazelnut, Cherry, PX

...

Lunch Menu - £75

Cheese as an additional extra course - £19

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