



## ORIGIN DINING EXPERIENCE

INTRODUCING OUR CULINARY CONCEPT THROUGH CREATIVE AND REFINED COURSES

Chicken Liver Parfait, Blackberry & Earl Grey, Ajo Blanco, Buckwheat Sable

Venison Tartlet, Celeriac, Rosehip, Chive

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Cep & Westcombe Cheddar Agnolotti, Enoki, Black Truffle

Glazed Veal Sweetbread, Almond, Duck Liver, Sesame, Kombu, Saffron Rice

Orkney Scallop, Squash, Nori, Kosho, Beurre Blanc

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British Iberico Pork, Sauerkraut, Apple, Sauternes, Brassica

Roasted Guineafowl, Morel, White Asparagus, Wild Garlic, Vin Jaune

Loin of Venison, Baby Beetroot, Cherries, Black Truffle, Nasturtium

Cornish Sea Bass, Sand Carrot, 'Bouillabaisse' Sauce, Sorrel

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Caramelised White Chocolate, Chestnut, Brown Butter, Calamansi

Manjari Chocolate, Hazelnut, Cherry, Pedro Ximenez

Yorkshire Rhubarb, Lavender, Saffron, Pink Pepper

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*Selection of 5 Seasonal British Cheeses - £28*

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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