



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
Origin house charcuterie, pickles, toasted sourdough baguette 18
Crispy oysters, pancetta, sauce ravigote 19
Half dozen fresh Loch Fyne oysters, apple balsamic 18
'Ham, egg and cheese' 15

Starters

- Scottish mussel and clam chowder 16
Hand dived scallop, cauliflower purée, capers, raisins 21
Pastrami, Marie Rose dressing, pickles, Old Winchester 11
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
Pork Tonnato: Tamworth pork loin, tuna dressing, capers 13
Roasted pumpkin, Beauvale, pickled pear, pecans, mustard dressing 10
Jerusalem artichoke, velouté, duck egg, pickled mushrooms 12

Mains

- Bideford skate wing, brown shrimps, cucumber, capers 32
Black pig cut of the day, celeriac purée, onion squash, sauce charcutière 29
Texel lamb, savoy cabbage, salt baked neeps, haggis 32
Pork faggots, apple mash, sage 24
Macaroni cheese, rocket and chicory salad 21
Grilled Savoy cabbage, celeriac purée, onion squash, black garlic 22
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
Fine beans, toasted almonds 6
Charred tenderstem broccoli, anchovy dressing 6
Mixed leaf salad 6
Stout-braised beef macaroni cheese (*to share*) 12

Desserts

- Vanilla crème brûlée 10
Baked Braeburn apple, Calvados ice cream 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