



Discover ORIGIN

'Ham, egg, and cheese'
Origin charcuterie, pickles
Aperitif cocktail

-
Black Angus steak tartare, caviar
Clos Jangli Pinot Noir 2018 - Moselle, Luxembourg

-
Hand dived scallop, cauliflower purée, capers, raisins
Uncle's Chardonnay 2022 - Nahe, Germany

-
Grilled Morteau sausage, Puy lentils, sherry vinegar dressing
Château de la Cômbe Cuvée St Georges 2018 - Provence, France

-
Texel lamb, Savoy cabbage, salt baked neeps, haggis
Fattoria di Montemaggio Chianti Classico Riserva 2014 - Chianti, Italy

-
Baked Braeburn apple, Calvados ice cream
Alves de Sousa Quinta da Gaiçosa Porto White 10 Years Old - Douro, Portugal

-
Selection of British cheeses by Perry James Wakeman, Master Affineur
(10 supplement per person)

90 per person

Wine pairing 50

The Discover Origin menu, created by executive chef Graham Chatham and his team, showcases the Origin City ethos in one culinary experience.

Available for a minimum of two people and maximum of six. Entire table only, last orders 8:00pm.

Due to the nature of this menu we are not able to offer substitutions, however, we will do our best to accommodate food allergies and special dietary requirements. A discretionary 15% service charge will be added to your bill. All prices include 20% VAT.