



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

Starters

Roasted pumpkin, Beauvale, pickled pear, pecans, mustard dressing 10

Scottish mussels, cider, crème fraîche, parsley 12

Pastrami, Marie Rose dressing, pickles, Old Winchester 11

Loch Fyne smoked salmon, horseradish cream, rye bread 13

Mains

Macaroni cheese, rocket and chicory salad 21

Bideford skate wing, brown shrimps, cucumber, capers 32

Pork faggots, apple mash, sage 24

Sides

Beef dripping potatoes 6

Creamed potatoes 6

Fine beans, toasted almonds 6

Charred tenderstem broccoli, anchovy dressing 6

*Please let us know if you have any food allergies or special dietary requirements.
A discretionary 15% service charge will be added to your bill. All prices include 20% VAT.*



Roasts

Choose from one of our heritage breeds, sourced from our own farm in Argyll, Scotland:

Texel lamb, mint sauce

Tamworth pork, Bramley apple sauce

Black Angus beef, creamed horseradish

Slow-roasted and served with Yorkshire pudding, beef-dripping potatoes, glazed Heritage carrots, Brussels sprouts, cauliflower cheese

32

The Mother of All Roasts

A selection of the above cuts of meat, in a family-style service

For 4-12 guests

32 per person

We recommend pre-ordering, as we have a limited supply of each animal per week

Desserts

Vanilla crème brûlée 10

Gateau Marcel, kumquats 11

Sticky toffee pudding, clotted cream 11

Selection of British cheeses by Perry James Wakeman, Master Affineur 15

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