

# Origin

From Pasture To Plate Nose To Tail

Grilled sourdough baguette, tapenade or 'Nduja butter 5  
Half dozen Loch Fyne oysters, apple balsamic 18  
Origin house charcuterie, pickles, toasted sourdough baguette 18

## Starters

Loch Fyne smoked salmon, horseradish cream, rye bread  
Roasted pumpkin, Beauvale, pickled pear, pecans, mustard dressing  
Slow roasted beef topside, sweet mustard dressing, crispy oysters  
Wiltshire ham, celeriac remoulade, duck egg, sourdough

## Mains

Smoked haddock and mussel gratin, spring onions  
Macaroni cheese, rocket and chicory salad  
Confit duck leg, white beans, Morteau sausage, chorizo, basil rouille  
Steak haché, spinach, wild mushrooms, fried hen's egg, foie gras

*For two:*

Tamworth pork casserole, creamed potatoes, baby onions, heritage carrots, Calvados

## Sides

Beef dripping chips  
Creamed potatoes  
Fine beans, toasted almonds  
Charred tenderstem broccoli, anchovy dressing  
*All sides 6 each*

## Desserts

Gâteau Marcel, kumquats, vanilla ice cream  
Vanilla crème brûlée  
Cheese of the day

**2 courses 29**

**3 courses 34**

*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.*