

Origin

From Pasture To Plate  Nose To Tail

SAMPLE

Grilled sourdough baguette, tapenade or 'Nduja butter 5
Half dozen Loch Fyne oysters, apple balsamic 18
Origin house charcuterie, pickles, toasted sourdough baguette - for two 22

Starters

Loch Fyne smoked salmon, creamed horseradish, rye bread
Lightly curried cauliflower velouté, Alpine cheddar, sunflower seeds
Wiltshire cured ham, truffled celeriac, St Ewes egg yolk
Pastrami, house pickles, Marie Rose dressing, Old Winchester cheese

Mains

Grilled escalope of Scottish salmon, crab, spring onion, chilli, sauce sétoise
Macaroni cheese, rocket and chicory salad
Steak hache, wild mushrooms, foie gras, fried hen's egg, smoked bacon
Braised onion, Black Angus beef ragu, cavolo nero
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

Gateau Marcel, candied kumquats
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.*