

Origin

From Pasture To Plate  Nose To Tail

SAMPLE

Snacks

- Potato and thyme sourdough, 'Nduja butter 5
- Half dozen fresh Loch Fyne oysters, apple balsamic 18
- Origin house charcuterie, pickles, toasted sourdough baguette 18

Starters

- Creamed forest mushrooms, sourdough toast, fried hen's egg 12
- Curried butternut squash veloute, crab toast, parmesan 12
- Pastrami, house pickles, Marie Rose dressing, Old Winchester cheese 12
- Cured Scottish salmon, fennel, blood orange, dill, buttermilk 14

Mains

- Macaroni cheese, rocket and chicory salad 19
- Seared Scottish salmon, cavolo nero, curried mussel velouté 26

For two to share:

- Stout-braised beef, pearl onions, brown cap mushrooms, smoked bacon, creamed potatoes 70

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Roasts

Slow-roasted Texel lamb shoulder, haggis pie, Savoy cabbage, neeps 24

Tamworth pork shoulder, crackling, pigs in blankets, onion squash, mustard mash 22

Black Angus beef rib, braised onion, short rib, hispi cabbage, beef dripping potatoes, Yorkshire pudding 255

Sunday Feast

Enjoy our organic Black Angus beef, Tamworth pork, and Texel lamb, served family style.

Accompanied by beef dripping potatoes, glazed heritage carrots, cauliflower cheese, charred tenderstem broccoli and Yorkshire puddings.

32 per person

Minimum of 2 people

Sides

Beef dripping potatoes 6

Creamed potatoes 6

Cauliflower cheese 6

Fine beans, toasted almonds 6

Desserts

Vanilla crème brûlée 10

Pear Belle Hélène 11

Sticky toffee pudding, clotted cream 12

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