



# Discover ORIGIN

'Ham, egg and cheese'  
Potato and thyme sourdough, 'Nduja butter  
Origin charcuterie, pickles  
*Aperitif cocktail*

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

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Hand dived scallop, cauliflower purée, oxtail, Noilly Prat  
*Uncle's Chardonnay 2022 - Nahe, Germany*

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

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Texel hogget, wild garlic, haggis, baby gem, tongue, onion purée  
*Fattoria di Montemaggio Chianti Classico Riserva 2014 - Chianti, Italy*

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Rhubarb cheesecake, Granny Smith apple sorbet  
*Cotnarian Cuvée Amour 2017 - Cotnari, Romania*

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

95 per person

Wine pairing 50

*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.*