Origin

From Pasture To Plate Nose To Tail

48 hours sourdough, bone marrow butter

SNACKS (CHARGED SEPARATELY)

Alpine cheddar arancini, truffle 7

Nduya arancini 8

Haggis croquettes 8

Whipped smoked cods' roe, lavroche 7

Black pig lardo on sourdough toast 7

Origin charcuterie, pickles

(15 for one - 28 for two)

STARTERS

Loch Fyne smoked salmon, horseradish cream, rye bread

Roasted beets, Beauvale Blue, pickled pear, pecans, mustard dressing

Black Angus beef carpaccio, Autumn truffle, brown cap mushrooms, pickled shallots

Grilled Morteau sausage, Puy lentils, sweet mustard dressing

MAINS

Roasted cauliflower, smoked chickpeas purée, caramelised onion, green tahini

Pan fried bass, carrots jam, Masala lobster sauce

Braised Black Angus beef, onion purée, Anna potato, truffle jus

Butchers' choice Black pig cut, fennel sausage, quince, butternut squash, white miso, pickled bilberries

SIDES (CHARGED SEPARATELY) £7 EACH

Beef dripping chips, Creamed potatoes, Fine beans, toasted almonds, Heritage carrots

DESSERTS

Chocolate cremeux, coffee foam, blood orange, candied pecans

Banana baked cheesecake, salted caramel sauce, coconut

Cambridge burnt cream

Cheese of the day

75 PER PERSON

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.