Origin

From Pasture To Plate Nose To Tail

At Origin City, our tasting menu celebrates seasonal British produce from our farm in Argyll, paired with carefully selected artisanal wines.
A refined journey of flavour, provenance, and craftsmanship, designed to showcase the connection between exceptional ingredients and small-production winemaking.

Amuse bouche

Cod's Roe choux

56WS Luna Rosé - Cinsault / Grenache / Rolle - Provence, France

Origin Nose to Tail croquettes collection

Haggis, black pudding, lardo arancini and saffron, Nduja, salami, mushroom

Selection of in House cured meat and pickles

Black Angus steak tartare, Cannolis, Aquitaine caviar

Clos Jangli Pinot Noir 2018 - Moselle, Luxembourg

Beef and Pork Jowl Skewer, Chimichurri emulsion

Château de la Côbe Cuvée St Georges 2018 - Provence, France

Hand dived King Scallops

Black pudding, courgettes puree, cherry tomatoes emulsion, ginger and lemongrass air

Uncle's Chardonnay 2022 - Nahe, Germany

Chargrilled Texel Lamb,

Haggis ballotine, black olives emulsion, Jus

Fattoria di Montemaggio Chianti Classico Riserva 2014 - Chianti, Italy

Chocolate Pave

Kirsch soaked golden raisins, chocolate ice cream, sourdough tuille

Alves de sousa Quinta da Gaivosa, late vintage Port Ruby - Douro, Portugalo

Tasting £105

Wine pairing £55

Available for a minimum of two people and maximum of six. Entire table only, last orders 8:00pm.
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.

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Welcome to Origin City

Origin City is a representation of our family's passions, fused together to bring you an authentic pasture to plate, nose to tail dining experience.

From the food and drink to the interiors, Origin City combines British fine dining and old family traditions with a touch of Scottish ruggedness and Provençal art de vivre.

Quality & Provenance

Our menu changes daily, as all of our dishes are based upon the produce we get from our family farms and what's in season. We make almost everything from scratch, including our charcuterie, sausages, and much more.

We use only pasture raised and organic traditional heritage breeds - Black Aberdeen Angus, Large Black and Tamworth outdoor-reared pigs, and Texel lamb - from our family farm in Argyll, Scotland.

Our seafood comes from our sister aquafarm, Loch Fyne Oysters, and in keeping with our ethos, our wine list also features many wines from our own organic family vineyard, in Provence.

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