

Origin

From Pasture To Plate  Nose To Tail

Sample Menu

Snacks

- Potato and thyme sourdough, 'Nduja butter 5
Origin house charcuterie, pickles, toasted sourdough baguette 18
Crispy oysters, pancetta, sauce ravigote 11
Half dozen fresh Loch Fyne oysters, apple balsamic 18
'Ham, egg and cheese' 15

Starters

- Cured Scottish salmon, pickled apple, cucumber, horseradish 15
Roasted beets, pickled pear, goats curd, pecans, mustard dressing 10
Black Angus steak tartare, watercress, radish 15/27
Black pig terrine, pistachio, celeriac rémoulade, sourdough bread 14
Grilled Morteau sausage, Puy lentils, mustard dressing 13.50
Pork Tonnato: Tamworth pork loin, tuna dressing, capers, Parmesan 12.50
Pastrami, Marie Rose dressing, pickles, Old Winchester cheese 10

Mains

- BBQ monkfish tail, sweetcorn purée, onion squash, spring onion 31
Grilled hispi cabbage, shallot cream, black garlic purée 21
Texel hogget grilled steak, merguez, salsa verde, goats curd 32
Aged Black pig cutlet, fennel sausage, celeriac purée, salted baked swede, sauce charcutière 29
Pork faggots, apple mash, sage 24
Black Angus steak haché 'Parisienne' 22
40 day dry-aged Black Angus cut of the day (300g), tallow carrot, Roscoff onion, whisky peppercorn cream 42

Sides

- Beef dripping chips
Creamed potatoes
Fine beans, toasted almonds
Charred tenderstem broccoli, anchovy dressing

All sides 6

*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.*