

origin sunday roast

roast picanha rump of beef, served pink £20 OR roast pork £17

both served with
olive oil mashed potatoes
roast potatoes
seasonal greens
carrot & swede mash

cauliflower cheese made with black bomber cheddar, parmesan crumb classic yorkshire pudding red wine gravy

our roasts are completely gluten free

small bites dishes with a **6** are 3 for £20

perfect to use as starters if having the sunday roast

local sourdough, miso brown butter v 3.5

house marinated olives ve gf 4

black bomber & cauliflower beignets, pickled walnut ketchup v qf n 4

lindisfarne oyster, yuzu, dill, onuga caviar gf 3.5

origin hash brown, black truffle aioli, pecorino v gf 5

butterbean & chickpea hummus, crispy chickpeas, herb dressing, rosemary focaccia ve 7

origin charcuterie - £15

yorkshire blue, baron bigod brie, fennel salami, coppa, celeriac remoulade, fig chutney, frozen grapes, house pickles & sourdough

small plates

spiced pepper & mozzarella arancini, basil pesto aioli, parmesan v gf 7.5 • origin fried chicken, kimchi, korean sauce, furikake gf 9.5

sweetcorn chawanmushi, charred corn, chipotle, green tomato salsa v gf 7.5

 $\ensuremath{\text{\textbf{o}}}$ black pudding scotch egg, chipotle bbq sauce gf 8

økimchi fritters, sweet & sour tomato chutney ve gf 7

baked king scallops, n'duja & lime butter, bbq corn, wild garlic gf 12.5

yellowfin tuna tostada, guacamole, bbq pineapple gf 9

b bbq hispi cabbage, smokey romesco, black olive tapenade ve gf n 7

bbdq tenderstem broccoli, tahini dressing, pomegranate, pistachio dukkah ve gf n 7.5

parmesan fries, roast garlic aioli v gf 4

sweets

sticky toffee pudding, toffee sauce, madagascan vanilla ice cream, fudge v gf 7

millionaires baked alaska, miso caramel ice cream v $\operatorname{qf} 8$

pecan pie tart, salted caramel fudge ice cream v n 8

dark chocolate & orange mousse, mixed berry crumble ve gf 7.5

v - vegetarian ve - vegan of - gluten free n - contains nuts please speak with a member of staff about any other