

this is a sample menu



origin sunday roast

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

served with
olive oil mashed potatoes

roast potatoes

seasonal greens

carrot puree

braised red cabbage

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  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 gf n 4

 spiced sweet potato hummus, crispy chickpeas,
rosemary focaccia ve 7


breaded pork rilette, cider gel, crackling gf 5

lindisfarne oyster, yuzu, dill, onuga caviar gf 3.5


origin charcuterie - £15

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

small plates


 cranberry & brie arancini, balsamic aioli, parmesan
v gf 7.5

 origin fried chicken, korean coleslaw, furikake gf 9.5

 kimchi fritters, sweet & sour tomato chutney ve gf 7

 haggis scotch egg, black garlic ketchup gf 8

 tuna carpaccio, mango salsa, guacamole gf 9


 bbq'd broccoli caesar, pickled stem, cashew
dukkah, parmesan v gf n 7.5

 salt baked beetroot, whipped greek yogurt, pesto,
smoked almonds v gf n 7.5

parmesan fries, roast garlic aioli v gf 4

baked king scallops, n'duja & lime butter, bbq corn,
jalepeno salsa gf 12.5

sweets

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

millionaires baked alaska, miso caramel ice cream v
gf 8

pecan pie tart, salted caramel ice cream v n 7

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

v - vegetarian ve - vegan gf - gluten free
n - contains nuts
*please speak with a member of staff about any other
allergies/dietary requirements*