



(SAMPLE MENU)



With our compliment 48 hours sourdough, ‘Nduja butter - additional serving 3

Snacks

- Alpine cheddar arancini, truffle 6
- Crispy brawn, malt vinegar mayonnaise 6
- Quail Scotch eggs, brown sauce 6
- Whipped cod’s roe, lavroche 6
- Origin house charcuterie, pickles - for two 23 / for one 12

Starters

- Hand dived King scallop, fennel purée, arancini, Morteau sausage, sauce vierge 24
- “Crab and chips” 22
- Black Angus steak tartare, bitter leaves, radish, wood sorrel 17/29
- Truffled white asparagus, 18 month cured black pig ham, sauce Maltaise 21
- Cold roast Texel hogget shoulder, anchovy dressing, radicchio, Granny Smith apple, Old Winchester 17
- Black pig terrine, Armagnac prunes, chicory and pear salad 18
- Grilled Scottish langoustines, garlic and herb butter 32

Oysters & Caviar

- Crispy oysters, pancetta & sauce ravigote 21
- Scottish West coast oysters 1/2 dozen 19 - dozen 36
- Available condiments, fresh lemon, Tabasco, Apple balsamic, Namjim, Siracha ketchup
-
- King’s Sturgeon Caviar (Aquitaine, Fr.) 50g, cream cheese, rye bread 95

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.

Mains

- BBQ monkfish, Morcombe Bay brown shrimps, clams, Wye valley asparagus, chicken soy butter 38
- Chargrilled Texel hogget, baby gem, peas, braised shoulder, piquillo pepper, merguez sausage 36
- Butchers’ choice Black pig cut, pork and fennel sausage, white beans and smoked mussels 35
- Braised beef neck, shallot puree, crispy potato, Heritage carrot, white pudding, truffle jus 34
- Norfolk Black free range chicken, Pappardelle, wild mushrooms, broad beans 36
- Pappardelle, wild mushrooms, broad beans, peas, Grana Padano 28

Slow-cooked casseroles to share:

- Beef Stroganoff, wild mushrooms, spring onions, sour cream, grain mustard, creamed potatoes 72
- Navarin of Texel hogget, Heritage carrots, sugar snaps, baby onions, tarragon mustard mash 72

Dessert For Two

- Freshly baked apple pie, brown butter ice cream 20
(30 min - Please pre-order)

Sides

- Beef dripping chips 7
- Creamed potatoes 7
- Fine beans and toasted almonds 7
- Grilled tenderstem broccoli, anchovy dressing 7
- Stout-braised Black Angus beef macaroni cheese 15

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Discover ORIGIN

(SAMPLE MENU)



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.

Origin City

Snacks

Welcome apéritif

-

Black Angus steak tartare, Aquitaine caviar

Clos Jangli Pinot Noir 2021 - Moselle, Luxembourg

-

‘Crab and chips’

Château de la Cômbe - Cuvée Katrina 2020 - Rolle/Viognier - Provence, France

-

Grilled Morteau sausage, Puy lentils, mustard dressing

Château de la Cômbe Cuvée St Georges 2019 - Provence, France

-

Chargrilled Texel hogget, baby gem, peas, braised shoulder, piquillo pepper, merguez sausage

Fattoria di Montemaggio Chianti Classico Riserva 2018 - Chianti, Italy

-

Selection of British cheeses by Perry James Wakeman, Master Affineur

(to supplement)

-

Lemon sherbet

-

Amedie 70% dark chocolate S'more

Alves de Sousa Quinta da Gaivosa, late vintage Port Ruby - Douro, Portugal

99 per person

Wine pairing 50

The Discover Origin menu, created by executive chef patron Graham Chatham and his team, showcases the Origin City ethos in one culinary experience.

*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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(SAMPLE MENU)



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Origin City

Ham, egg and cheese
48 hours Sourdough, Nduja butter
Origin charcuterie, pickles

Welcome apéritif

-

Pork and lamb merguez, puy lentils, herb mustard dressing
Château de la Cômbe - Cuvée Katrina 2020 - Rolle/Viognier - Provence, France

-

‘Crab and chips’
Chateau de la Combe Cuvée St Georges 2019 - Provence, France

-

Chargrilled Texel hogget, baby gem, peas, braised shoulder, piquillo pepper, merguez sausage
Fattoria di Montemaggio Chianti Classico Riserva 2018 - Chianti, Italy

-

Selection of British cheeses - by Perry James Wakeman, Master Affineur
(10 supplement)

-

Amedie 70% dark chocolate S'more
Alves de Sousa Quinta da Gaivosa Late Vintage Port Ruby - Douro, Portugal

75 per person

Wine pairing 40

The Discover Origin menu, created by Chef Patron Graham Chatham and his team showcases the Origin City ethos in one culinary experience.

Available for a minimum of two people. Entire table only, last orders 1:30 pm. 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.



(SAMPLE MENU)



LUNCH MENU

2 courses 31

3 courses 36

With our compliments 48 hours sourdough, ‘nduja butter *(additional serving 3)*

Snacks

Scotch eggs, brown sauce 6

Origin house charcuterie, pickles for two 23, for one 12

Whipped cod’s roe, lavroche 6

Alpine cheddar arancini, truffle 6

Mushroom arancini, tarragon mustard 6

Starters

Pork and lamb merguez, Puy lentils, herb mustard dressing

Pastrami, house pickles, Marie Rose dressing, Old Winchester

Loch Fyne Bradan Rost hot smoked salmon, horseradish cream, rye bread, keta

Panzanella, Heritage tomatoes, roasted peppers, olives, basil, sourdough

Half dozen Loch Fyne crispy oysters, pancetta, sauce ravigote

Grilled Scottish langoustines, garlic and herb butter (12 supplement)

Oysters and Caviar

Loch Fyne oysters, apple balsamic or Namjim dressing 1/2 dozen 19 dozen 36

King’s Sturgeon caviar (Aquitaine, Fr.) 50g, cream cheese, rye bread 95

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A discretionary 15% service charge will be added to your bill. All prices include 20% VAT.*

Mains

Wild garlic risotto, Old Winchester, sourdough crumb

Seared gilt head bream, Tuscan style potatoes, oyster and parsley cream

Steak haché, creamed wild mushrooms, fried hens’ egg, bacon, truffle jus

Slow cooked pork shoulder, parsnip purée, Tokyo turnips, pickled apple, sage

For two to share:

Navarin of Texel hogget, Heritage carrots, sugar snaps, baby onions, olive oil mash

(20 supplement)

Sides

Beef dripping chips 7

Creamed potatoes 7

Fine beans and toasted almonds 7

Grilled tenderstem broccoli, anchovy dressing 7

Stout-braised black Angus beef macaroni cheese 15

Desserts

Crème brûlée

Tallow & caramel cheesecake. Guinness ice cream

Cheese of the day

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PARTNER VINEYARDS

Uncle's Vineyard

UNCLE'S Wine was founded by South African Andrew Killian, who adopted the nickname 'Uncle' during his first overseas harvest – he was 40 at the time, and the rest of the team in their early 20's. Andrew now lives in Luxembourg, but makes his wines in a variety of locations, in very small quantities - 1 or 2 barriques. UNCLE'S wines are made with minimal intervention, and are mostly natural ferments, using native yeast.

Weingut Johanninger

The Weingut Johanninger vineyards lie in the popular grape growing regions of Rheinhessen and Nahe, in Germany. The vineyard soils range from lime-rich clay marl to terraced gravel, and are perfect for growing a variety of grapes, such as Pinot Noir, Cabernet Sauvignon, Merlot, Riesling, Müller-Thurgau, Chardonnay and Sauvignon Blanc. Weingut Johanninger is eco-certified, and all wines produced are vegan.

Clos Jangli

CLOS JANGLI® was established by Stéphane Singery in 2014, and is located in the Luxembourg Moselle. The vines sit on south-south west slopes, on a mixture of clay-limestone soil and a unique subsoil containing gypsum, which gives the wines a rare character and a good dose of minerality. CLOS JANGLI® has a very natural approach to making wine, using only organic processes and working with biodiversity as a natural defence against disease. Originally from Champagne-Ardenne, Stéphane has bubbles in his DNA, which is clear in the exceptional quality of his Crémant de Luxembourg.

Thierry Perrion Champagne

Thierry and Jessica Perrion are third generation growers of premium Grand Cru-classified grapes, in the village of Verzenay, which are sold to the top Champagne houses. The Perrion family holds back some of their best Pinot Noir and Chardonnay grapes to produce about 8,000 bottles of premium Champagne for themselves and their valued customers - including Origin City.

Champagne De Lozey

Champagne de Lozey was founded in 1881 and is today run by 4th generation Philippe Cheurlin. Located in the famous Côte des Bar, in the south of Champagne, the vines are planted on clay-limestone soil from the Upper Jurassic, which gives the wines their unique personality. Most of De Lozey's cuvées are blended with wines that are 10 to 15 years old, using a solera system. The Champagnes have great purity and finesse, and will often have a low dosage.



Welcome to Origin City

Directly from the vineyards to your glass.

Origin City is a representation of our family's passions, fused together to bring you an authentic dining experience - from the food to the wine.

Our wine list is small but refined, with award-winning wines from a variety of independent, boutique producers, including our own family vineyard, Château De La Cômbe. Located in Provence, where warm sun, the salty sea, and a fierce Mistral breeze provides perfect (most of the time) winemaking conditions, for low-intervention, organic wines.

When we're not busy during the winemaking season, we regularly visit small wineries all over the world in search of special wines to bring to you at Origin City. A more extensive wine menu can be found at our family wine bar & shop, 56 West Smithfield, a cosy and relaxed space, just across the square.





SPARKLING

	125 / Btl
Grand C - Crémant d'Alsace Blanc Pinot Gris Extra Sec - Alsace, France	33
Méthode Traditionelle - 18 months on the lees. Fresh and fruity with notes of apple, pear, citrus and apricot, accompanied by a hint of floral, spice and fine minerality. Dry with a hint of sweetness. <i>Best Practice</i>	
56WS Luna Blanc - Rolle / Viognier - Provence, France	9 / 34
Méthode Champenoise - 12 months on lees. Elegant and delicate with notes of pear, apple, blossom and sweet lime. Organic	
56WS Luna Rosé - Cinsault / Grenache / Rolle - Provence, France	9 / 34
Méthode Champenoise - 12 months on lees. Notes of strawberry, raspberry and pomegranate, alongside hints of pink grapefruit, pear, and lychee. A delicate sparkling wine with refreshing acidity. <i>Organic</i>	
Clos Jangli - Crémant de Luxembourg Rosé Brut - Moselle, Luxembourg	12 / 39
Pinot Gris & Pinot Noir blend. An explosion of strawberry and raspberry with a hint of cream and brioche, balanced by refreshing acidity. <i>Best Practice</i>	
Johanninger - Riesling Brut NV - Rheinhessen, Germany	39
A traditional method dry sparkling wine with bright tropical notes and crisp acidity, followed by hints of brioche and a slight nuttiness - over 5 years bottle ageing. <i>Organic</i>	
Fairmile - Classic Cuvée - Oxfordshire, U.K.	55
Pinot Noir, Pinot Meunier & Chardonnay blend. Fresh and floral with notes of yellow and red fruit, with apple and a creamy palate. Zesty acidity with a long finish. <i>Best Practice</i>	
Champagne De Lozey - Tradition Brut - Champagne, France	14 / 49
Pinot Noir, Chardonnay. Fresh and floral, with notes of white flowers, bergamot and almonds. Blended with 20% 15-year-old wine, from a solera, it has the complexity of a much more mature Champagne. <i>Best Practice</i>	
Champagne De Lozey - Rosé de saignée Brut - Champagne, France	15 / 57
Pinot noir, nose of blueberries, strawberries and spearmint liquorice. The palate is well structured, powerful, with a lasting but refined finish and balanced acidity. 7 years in bottle on lees <i>Best Practice</i>	
Thierry Perrion - Extra Brut Grand Cru Champagne - Verzenay, Champagne, France	65
Pinot Noir, Pinot Meunier, Chardonnay. Ripe apples, hint of red berries, a touch of honey and toasted brioche. <i>Best Practice</i>	
Thierry Perrion - Brut Champagne Rosé - Verzenay, Champagne, France	80
Pinot Noir, aromas of dark berries and apple. The bubbles are fine, creating a soft, delicious mousse, which carries with it powerful flavours of berries and ripe strawberries. <i>Best Practice</i>	



PARTNER VINEYARDS

Alves de Sousa
The Alves de Sousa vineyards are in Douro, Portugal, and cover an area of approximately 145 ha, across different ‘Quintas’, which allows the family to bring a variety of characteristics into their wines, due to the ecological diversity, altitude, and microclimate of each Quinta. For over 30 years, the family has been making wine and port, which has been widely recognised all over the world.
Fattoria di Montemaggio
The Fattoria Montemaggio estate can be found in the heart of Chianti Classico region, in Italy. Extending over 9 hectares, the vineyard is planted mainly with Sangiovese, as well as small portions of Merlot, Pugnitello, and Chardonnay. Montemaggio produces high quality wine by planting vines with a very high density per hectare - 6250 plants per hectare in some vineyards - which produces low yielding vines, with high concentration grapes.
Joseph Cattin & Grand C
Grand C was created by two wine specialists, Axel Wulfken and Jacques Cattin. Jacques Cattin is the head winemaker at his family’s estate, Domaine Joseph Cattin, located in Voegtlinshoffen, near Colmar in Alsace, where many of the wines are made. The 70 hectares of vineyards lie on the foothill of the Vosges, where the altitude varies from 200m to 400m. Mostly facing south and south east, they get maximum sunlight, which is vital for the grapes. Soils are mainly dominated by shell limestone, granite, loam and clay.
Tokaj-Harsanyi
Harsanyi vineyards are located on four unique slopes near the Megyer-Hegyi Tengerszem. The jewel box between the two mountains is a real hidden wonderland, where the vineyards are able to show the diversity of Tokaj wines. The Király-hegy, Kútpatka, Megyer and Ciróka vineyards cover 17 hectares, soil and climate are unique due to the volcanic rocks and the proximity of the Bodrog River, which give the wines unique character and refinement. While respecting the traditions, the wines have a modern style dominated by fresh fruity notes and the characteristics of the slopes.



RED

	125 / 175 / Btl
Château de la Cômbe - Cuvée la Combe 2016 - C.Sauvignon/Syrah - Provence, France	38
Full and warm, round aromas of chocolate and red fruit, powerful scents of walnuts, prunes and toasted oak. Velvety tannins and perfectly integrated noble oak.	
Organic, Awards: Gold Medal Paris 2017, Coup de Coeur Guide Hachette 2018	
Oliveirinha 2020 - Alves de Sousa - Touriga Franca, Touriga Nacional, Tinta Roriz, Portugal	36
Bold and expressive, with notes of black cherry, black plum and violet, with undertones of chocolate balsamic and spice	
Best practice	
Clos Jangli - Pinot Noir Sincera 2022 - Moselle, Luxembourg	10 / 13 / 44
An abundant nose of red cherries, currants and vanilla, followed by spicy undertones and a touch of earthiness. Refreshing acidity and tight tannins.	
Organic	
Uncle's - Pinot Noir Reserve 2020 - Nahe, Germany	57
Bright red fruits of cherry and raspberry, alongside notes of forest floor, chocolate, and cedar wood. Only 420 bottles were produced, making this a true limited edition wine.	
Best practice.	
Fattoria di Montemaggio - Chianti Classico Riserva 2015 - Sangiovese/Merlot - Italy	11 / 14 / 47
Elegant, rich, and velvet smooth. A bouquet of rich floral notes with hints of fruits. Pleasant tannins and a well-balanced palate with persisting presence.	
Organic, Awards: Decanter World Wine Awards 2016, Prague Premium Gold Awards 2017	
Torres di Montemaggio - Super Tuscan 2018 - Merlot - Tuscany, Italy	50
Fresh and floral on the nose, with an abundance of black fruit and violet, followed by a hint of oak and spice. Full-bodied with medium tannins and balanced acidity.	
Organic	
Johanninger - Merlot & Cabernet Sauvignon 2020 - Rheinhessen, Germany	58
A vibrant bouquet of violet, and red and black fruit. Warming spice, delicate oak, with liquorice and forest floor on the finish. High acidity and bold tannins	
Organic	

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WHITE

	125 / 175 / Btl
56WS White 2022 - Rolle/Viognier - Provence, France	8 / 10 / 31
Fresh and floral with white flowers, blossom, fleshy white peach and a touch of toasted oak	
Organic	
Château de la Cômbe - Cuvée Katrina 2020 - Rolle/Viognier - Provence, France	34
Expressive aromas of nectarine and tropical fruits, honeysuckle and a lightly mineral finish.	
Organic, Awards: Gold in Lyon International 2021	
Château de la Cômbe - Cuvée Sasha 2019 - Viognier/Rolle - Provence, France	9 / 11 / 35
Powerful and elegant with aromas of yellow flesh fruits, voluptuous and buttered vanilla touch with fine acidity.	
Organic, Awards: Gold in Lyon International 2018	
Clos Jangli - Pinot Gris Grand Premier Cru 2023 - Moselle, Luxembourg	9/ 11 / 36
Refreshing and vibrant with notes of lime, nectarine, a touch of honeysuckle, cream and minerality.	
Organic	
Uncle's - Riesling - Nahe, Germany	57
Crisp and aromatic with notes of white peach, lime zest, and jasmine, this Riesling offers vibrant acidity and a touch of minerality for a clean, refreshing finish.	
Best practice	
Uncle's - Chardonnay 2023 - Nahe, Germany	12 / 15 / 49
Full and round with notes of peach and yellow apple, alongside hints of butterscotch and subtle oak. Lively acidity and a long finish.	
Best practice	
Grand C - AOC Alsace Riesling Sec 2023 - Alsace, France	29
Dry and refreshing, with notes of pear, lemon, grapefruit, hints of mango and lively citrus.	
Organic	
Grand C - AOC Alsace Grand Cru Eichberg Riesling 2020 - Alsace, France	54
Dry with an opulent nose of citrus, pineapple and yellow stone fruits. Fine structure and silky finish.	
Organic	

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WHITE

	125 / 175 / Btl
Johanninger, Weinreich - Pinot blanc / Chardonnay 2023 - Rheinhessen, Germany	38
The properties of two grapes varieties merge into a rich, ripe scent of honeydew melon the cuvée enchants with its fine acidity and its power on the palate	
<i>Organic</i>	
Johanninger - Röemerhelde Chardonnay 2023 - Nahe, Germany	58
A full-bodied chardonnay with notes of pear, honeydew melon and oak. Round and luscious on the palate with a long finish.	
<i>Organic</i>	
Johanninger, Weinreich - Riesling 2023- Rheinhessen, Germany	43
This Riesling got a very special tension, the palate reveals a fine mineral and perfectly acidity golden yellow with greenish reflections	
<i>Organic</i>	
Oliveirinha Reserva white 2023 - Alves de Sousa - Rabigato, Malvasia Fina, Viosinho, Portugal	9 / 11 / 35
Medium-bodied with a wonderful bouquet of fresh grass and herbs, alongside hints of tropical fruits white pepper, and a touch of oak. Great minerality and roundness.	
<i>Best practice</i>	
Harsanyi, Sorghum, Furmint 2023 - Tokaj, Hungary	33
A elegant dry furmint with fruit flavour, apple, pear and quince, Hazelnut flavour of 6 month oak barrel aging, slight smoky flavour	
<i>Best practice</i>	
Maison Shaps - Cotes d'or 2023 - Burgundy, France	65
Made from Chardonnay grapes of the les Chazots vineyard notes of nectarine, citrus and green melon and delicate butter, integrated oak and racy acidity, medium full bodied	
<i>Best Practice</i>	
Maison Shaps - St Romain 2023 - Burgundy, France	69
Fresh notes of citrus, pear, and apple, alongside delicate butterscotch and balanced acidity.	
<i>Best practice</i>	

ROSÉ

	8 / 10 / 28
56WS Rosé 2023 - Grenache/Cinsault/Syrah/Tibouren - Provence, Fr.	
Reminiscent of St Tropez, our rosé is light and fruity with an abundance of juicy red fruit alongside balanced, fresh acidity and a hint of minerality.	
<i>Organic. Awards: Silver Medal, Brussels International Wine Competition 2023</i>	

RED

	125 / 175 / Btl
56WS Red 2021 - C.Sauvignon/Syrah/Mourvèdre - Provence, France	8 / 10 / 28
Powerful and full bodied, notes of black cherry and plums, leather, spice and oak.	
<i>Organic, Awards: Silver Medals in Paris 2016 and Lyon International 2017</i>	
Château de la Cômbe - Cuvée Lady Séverine 2019 - C.Sauvignon/Syrah - Provence, France	9 / 11 / 36
2020Sweet and delicate tannins with notes of blackberry and hints of black pepper and Burlat cherry. Medium bodied, elegant ruby colour with purple highlights.	
<i>Organic, Awards: Gold Medals in Paris 2019 and Macon 2019</i>	
Château de la Cômbe - Cuvée St Georges 2019 - Syrah/C.Sauvignon - Provence, France	9 / 11 / 38
Juicy black fruits, hints of spice, coffee and cocoa. Intense vanilla and smoky aromas.	
<i>Organic, Awards: Gold Medals in Paris 2019 and Brussels International 2020</i>	
Château De Palayson Grande Cuvée Rouge 2017 - Syrah/Cab Sav - Provence, France	63
Deep and complex, with black fruits, cedar, tobacco, hints of chocolate and a subtle earthiness.	
Balanced acidity and a long enduring finish.	
Best practice	
Maison Shaps - Beaune Les Vérotes 2022 - Pinot Noir - Burgundy, France	61
Juicy red fruit, a hint of violet, subtle spice and smoke, and smooth tannins.	
Best practice	
Maison Shaps - Volnay 2021 - Burgundy, France	79
Made from natural vineyard yeasts, this Pinot Noir has dark red fruits, subtle spice, integrated oak and hints of forest floor.	
Best Practice	

Memorias Tinto, D.O.C Douro, Alves de Sousa. Portugal

A very special and limited edition that we release only once per decade.
combines the family's best vineyards but also the best vintages of the previous decade:

Blend of the best vintages of the 2010-2019 decade 2011 | 2012 | 2013 | 2015 | 2017 | 2018 | 2019

Blend of the best vineyards of the Alves de Sousa family Gaivosa | Abandonado | Lordelo | Vale da Raposa | Caldas | Oliveirinha

Awarded “Best Portuguese Red Wine of the Year”



The Origin Americano - 7

House sweet vermouth, Campari, soda water

Our Signature Cocktails - 14

All of our signature cocktails feature Origin's own house-made vermouth, which, in line with our ethos, is completely no waste, made using wine from our own vineyard

Painter's Choice

Vodka infused with mushrooms and cherry tomatoes, dry vermouth, parsley

Madrigale

Sweet vermouth, dry vermouth, rum, chocolate bitter

Perfect Scotsman

Sweet vermouth, dry vermouth, blended scotch whisky, ginger ale

The Clairvoyant

Elderflower liquor, dry vermouth, manzanilla sherry

Waning Moon

Sweet vermouth, peach bitters, 56WS Luna Blanc

Weather the Tide

Dry vermouth, gin, Mediterranean tonic

Origin House Vermouths, Amaros and Liqueurs - 7

Origin Vermouth

Wine infused with Mediterranean herbs and spices

Origin Coffee Liqueur

Brewed with anise, cinnamon, honey and other spices

Alcohol Free Cocktails - 9

Dundee Smoke

Mixed berry, lemon, honey, house non-alcoholic ginger spirit, ginger beer

Vic's Sunset

Orange, lime, orgeat, lemonade

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The *Original* Cocktail - 14

Our house cocktails go back to the origin of the recipe, to the very first expression of the drink ever made.

Martinez

Gin, sweet vermouth, maraschino liqueur, angostura bitter

The grandfather to the Martini.

Gimlet

Navy strength gin, lime

Dr. Sir Thomas Gimlette prescribed this cocktail to officers to help with disease in 1879.

Hanky Panky

Gin, sweet vermouth, Fernet Branca

Created at the Savoy Hotel in 1921, it is one of the first cocktails to use Fernet Branca as a modifier

Negroni

Gin, vermouth, Campari

First made in Florence, Italy, in 1919, now a popular apéritif all around the world.

Clover Club

Gin, fresh raspberries, lemon, egg white

A favourite in the 1880's, born amidst the leather arm chairs of a gentlemen's club in Philadelphia.

Sazerac

Whisky, cognac, absinthe, bitters

Quite possibly the world's first cocktail, dating back to the early 19th century.

Mary Pickford

Cognac, lemon, cointreau

Made in Havana, Cuba during the prohibition for the famous actress, Mary Pickford

Vieux Carre

Rye whisky, cognac, D.O.M Benedictine, sweet vermouth, bitters

A New Orleans classic created in the 1930s by Walter Bergeron

Other classic cocktails available on request



Single Malt Scottish Whisky

Speyside

50ml

Balvenie Doublewood 12 year-old

11

Smooth and mellow; sweet fruit and oloroso Sherry notes, vanilla, nuts and spices.

Craigellachie 13 year-old

11

Punchy and full-flavoured with balanced tropical fruit and meaty smoke.

Benromach 15 year-old

14

Aged in bourbon and Sherry casks: big spice, plum and clementine, a touch of charred oak.

Aberlour A'Bunadh Batch 77

18

Intense and full with black cherries, ginger, oak spice and dark chocolate.

Mortlach 16 year-old Distiller's Dram

22

Robust and full; apricot, honey, leathery spice, powerful oak and underlying savoury tones.

Macallan 18 year-old

90

Matured in Sherry-seasoned oak casks from Jerez: Deliciously fruity, hints of citrus, vanilla and cinnamon, alongside ginger and wood smoke.

Islay

Laphroaig 10 year-old

9

Powerful peatiness, bold smoke, salty seaweed and a lingering sweetness.

Caol Ila 12 year-old

11

Fresh and herbal with sweet and fragrant smoke, spicy warmth and subtle citrus.

Bowmore 15 year-old

14

Elegantly balanced with tropical fruit, rich treacle, toffee, cedar spice, Sherry and barley.

Lagavulin 16 year-old Distiller's Edition

16

Smokey with sweet spices and fruit, mature Sherry and powerful peat and oak.

Bunnahabhain 18 year-old

32

Intensely warming; dried fruit, Sherry, toffee and spices, honeyed nuttiness and a hint of sea salt.

Highlands & Isles

Glenmorangie 10 year-old

8

Mellow and delicate; fruity, hints of floral, citrus, orange, honey and creamy vanilla.

Blair Athol 12 year-old

11

Finished in ex-syrah wine cask: sweet summer berries, chocolate raisins, caramel, leather and oak.

Dalwhinnie Distillers Edition '22

15

Double matured, smooth and slightly creamy with warm nutmeg, oak spice and sweet exotic fruit.

Balblair 15 year-old

15

Matured in ex-bourbon casks & Spanish oak butts: Complex and bold, sweet honey apple, fresh citrus, dried fruit, dark chocolate, orange and ginger.

Glengoyne 21 year-old

34

Rich dried fruit and sweet spices, reminiscent of Christmas cake. Powerful Sherry-cask influence.



Single Malt Scottish Whisky

Campbeltown	50ml
Springbank 15 year-old	30
<i>Full and rich with exotic fruit, sherry notes, spice, dried fruit, nuts, and oak.</i>	
Lowlands	
Bladnoch 14 year-old 2022 release	22
<i>Spicy and rich with raisins, sultanas and hints of orange peel and chocolate.</i>	
England & Wales	
Penderyn	7
<i>Sweet and fruity, with citrus, honey, oak, and hints of spice. Finished in Madeira wine casks.</i>	
The English Whisky Co. 8 year-old small batch	17
<i>Dried fruits, chocolate, bitter orange and sticky toffee pudding.</i>	
Japan	
Miyagikyo	15
<i>Malt-focused, with slight floral notes, cinnamon, ginger, chocolate and tobacco.</i>	
<i>Light yet full of flavour - a great introduction to Japanese whisky.</i>	
Yoichi 10 year-old	65
<i>Oily and sweet, subtly floral with peach fruit, vanilla custard, peat smoke and nutmeg.</i>	
Blended	
Chivas Regal 12 year-old	7
<i>Round and creamy with rich honey, ripe pears, vanilla, hazelnut and butterscotch.</i>	
Johnnie Walker Black	7
<i>Gentle and smooth. Raisin-like fruitiness, spice, oak and hints of smoke.</i>	
Johnnie Walker Blue	28
<i>Waves of spice, caramel and vanilla, a hint of hazelnut and a long smokey finish.</i>	
Bourbons	
Woodford Reserve	7
<i>Chocolate, honeycomb, subtle spice and a hint of floral on the finish.</i>	
Eagle Rage Kentucky 10 year-old	9
<i>Nutty caramel, flamed orange peel, walnuts, oak spice, vanilla and a hint of red fruit.</i>	
E. H. Taylor Small Batch	22
<i>Soft and approachable with sweet butterscotch, caramel, liquorice, and subtle pepper and tobacco.</i>	
Reservoir Holland's Ghost	24
<i>Maturation in an old stout barrel brings cream, malt and spice, alongside herbs, dried fruit and toasty oak.</i>	



Cognac, Armagnac & Brandy

	50ml
Courvoisier VS	7
<i>A blend of younger and older Cognacs up to 7 years brings notes of delicate spring flowers, fruit and oak.</i>	
Aba Pisco	7
<i>Crystal clear with flavours of jasmine, sweet honey and tangerine. Soft and syrupy on the palate.</i>	
H by Hine VSOP	9
<i>Fruity and floral with jasmine and acacia - surprisingly mellow. A blend of more than 25 Grande and Petite Champagne Cognacs.</i>	
Baron de Sigognac	9
<i>A 20 year-old Armagnac boasting floral and berry notes alongside tangy oak, mulled spices and a hint of vanilla.</i>	
Hennessy XO	32
<i>Rich and fruity with prunes, raisins, dark chocolate, vanilla, sticky toffee pudding and subtle spice.</i>	