

# A La Carte Menu

Indulge in our delicious a la carte menu and we'll bring the festive cheer!  
Available inside our cosy rooftop restaurant on selected nights in December.

## STARTERS

### Roasted Celeriac Soup (VG) 9

Apple, Sage Oil, Toasted Almonds, Truffle Oil

### Duck & Pistachio Terrine 14

Fig Chutney, Pickled Onions, Watercress, Toasted Brioche

### Beetroot Cured Salmon 14

Gin Cured Salmon, Horseradish, Pickles

### Dynamite Prawn Cocktail 16

Tempura Prawns, Spicy Dynamite Mayo, Crisp Salad

### Steak Tartare 24

Yuca Chips, Toasted Brioche

### Jamon Iberico 24

Regañas, Olives, Confit Garlic, Mallorca Ramallet Tomato

## MAINS

### Roast Turkey Roulade 24

Duck Fat Roast Potatoes, Honey Glazed Parsnips, Brussels Sprouts, Pigs In Blankets, Cranberry Sauce, Homemade Gravy

### Beef Wellington 36

Duck Fat Roast Potatoes, Tenderstem Broccoli, Red Wine Gravy

### Origin Christmas Burger 20

Brioche Bun, Homemade Dry Aged Burger Patty, Cranberry, Stuffing, Pigs in Blankets, House Burger Sauce, Fries

### Grilled Cod 28

Bisque, Mashed Potato, Buttered Vegetables

### Lemon, Garlic & Thyme Chicken 20

Josper Grilled Chicken Breast, Duck Fat Roast Potatoes, Tenderstem Broccoli

### 1/2 Grilled Lobster 30

Fries, Grilled Lemon, Garlic Butter

### Rib Eye Steak 32

300g. Fries. Broccoli, Asparagus, Pepper Sauce  
+ Add 1/2 Lobster For €22

### Roast Goose Leg 28

Braised Red Cabbage with Apple & Bacon,  
Mashed Potato, Cranberry Red Wine Gravy

### Festive Sandwich 18

Toasted Milk Pan Bread, Roast Turkey, Stuffing, Pigs In Blankets,  
Cranberry Sauce, Roast Potatoes, Homemade Gravy

### Fish Pie 18

Cod, Buttery Mashed Potato, Golden Cheddar Crust,  
Tenderstem Broccoli

### Pumpkin & King Oyster Mushroom

### Nut Roast (VG) 24

Roast Potatoes, Brussels Sprouts, Honey Glazed Parsnips,  
Cranberry Sauce, Vegan Jus

## DESSERTS

### Festive Dessert Selection 12

Apple And Blackberry Crumble, Lemon Meringue Tart, Dark Chocolate & Orange Tart, Selection Of Spanish Turrón

### Cheese Board 22

Manchego, Idiazabal, Mahón, Cabrales, Fig Chutney, Grapes, Figs

### Poached Pear (VG) 9

Mulled Wine

Please note that, due to our commitment to using the freshest seasonal ingredients, our menu may change accordingly.  
Allergen information is available on our website or please speak to your server.