



NATIVE

'Our restaurant is called Native as homage to Aberdeenshire's bounty of locally grown produce, award-winning meat producers and sustainable fisheries. We strive to deliver a menu that highlights the best in food and tastes that our local producers are known for across Scotland. Changing with the seasons, our menu features the freshest foods at their prime, cooked simply to bring out the rich flavours that nature intended. I hope you enjoy your culinary experience with us this evening.'

Herald

Head Chef, Native

Home-baked crusty bread – olive oil – balsamic – butter

For one or to share

£ 2.25/£3.25

STARTERS

Spiced pumpkin soup – whisky cream – roasted pumpkin seeds – crusty bread (v)

Pickled golden beetroot - goat cheese panna cotta – Bloody Mary sorbet (V)

Smoked haddock rarebit – creamed leek and pancetta – Arran mustard dressing

Water chestnut, crisp bacon and pomegranate salad – crispy quails egg – strawberry and chilli jelly

MAINS

Chargrilled aubergine – ratatouille vegetable – sautéed potatoes – tomato coulis – glazed halloumi cheese

Breast of chicken stuffed with haggis – fondant potato – glazed carrots – mushroom sauce

Slow-cooked pork belly – braised pig's cheek – cauliflower swipe – mustard mash – wilted Savoy cabbage – cider jus

Pan-fried calves' liver – mashed potatoes – nutmeg wilted spinach – red onion confit – Parma ham crisp – pomegranate dressing

Grilled tuna steak (200 g.) – warm niçoise salad – caper & tomato salsa

SIDES

Each £2.45

Sautéed garlic green beans

Sautéed Ratte potato

Herb-crushed potatoes

House salad

Herbed root vegetables

Skinny fries

Sweet potato chips

Hand-cut chips

SAUCES

Each £1.45

Brandy and peppercorn sauce

Blue cheese cream (GF, V)

Diane sauce (GF)

Garlic butter (GF, V)

DESSERTS

Pistachio soufflé – morello cherry sorbet

Toffee delice – coconut – avocado ice cream

Prune and Armagnac pudding – banana ice cream – sesame – Florentine – warm fruit salad

Selection of homemade ice creams

2 courses - £19.95

3 courses - £23.95

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff.