



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.'

Bob
Head Chef, Native

STARTERS

Native cured salmon – caviar – burnt cucumber – capers – wasabi emulsion – quails egg – pea shoots (GF, DF)	6.95
Duck liver pate cigar – confit duck leg roulade – pickled cucumber – Hoisin sauce – micro herb	7.95
Corn flaked camembert – berry jam caviar – celery shavings – Dried raspberries (🌿)	6.45
Homemade Hummus & Baba Ganush - lightly curried cous-cous - crostinis - red pepper puree- micro herbs. (DF, 🌿)	6.45
Pan seared Mackerel fillet - fennel - anchovy – orange dressing – Lemon balm (GF, DF 🍷)	6.95
Ham hock – smoked paprika crackling – cider & thyme jelly – apple sauce – toasted almond – micro salad (DF)	7.95
Pan seared scallops – chicken thigh roulade wrapped in Parma ham – Sweetcorn puree – native's barbeque sauce – baby basil (GF)	8.95

MAINS

Slow cooked feather blade - horseradish mash - glazed shallots - shallot puree - braising reduction, parsnips crisps. (GF)	16.95
Pan fried seabass stuffed with mushrooms – roast potatoes – salsa Verde Lemon gel – buttered mushroom (GF)	16.95
Pan seared aubergine – Indian cottage cheese – spinach puree – ginger gel – curry sauce –garlic and coriander naan (🌿)	12.95
Oven roasted corn fed chicken breast - smoked paprika potatoes - carrot&orange puree - roasted corn - tarragon café au lait. (GF)	16.45
Feta and spinach stuffed pork fillet – cauliflower puree - fregola sarda Roasted curried cauliflower – wild mushroom cannelloni – jus	16.45
Gressingham duck – duck thigh & spelt ragout – fondant potato – black pudding bon bon – squash puree – anise jus	17.45

DESSERTS

Selection of ice-cream/sorbets (GF)	6.45
Sticky toffee and banana pudding - rum butterscotch sauce - banana fritter - banana sorbet - fruit salad - cinnamon scrubs	6.45
Bitter chocolate tart – white chocolate & lime sorbet – brownie soil – cumin honeycomb – orange gel	6.45
Deconstructed raspberry and white chocolate cheesecake – macaroons – fruit coulis	6.45
Chocolate bombe – caramel peanuts – chocolate custard – Seasonal fresh berries – toffee sauce – peanut butter (GF)	6.45
Selection of cheeses – fruit chutney – grapes – celery – oatcakes	7.95

Home baked Mini bread loaf – olive oil- balsamic – Normandy butter
For one or to share 2.25/3.25

FROM THE GRILL

Native's char-grilled cheese burger– made with 100% Scotch rump steak served in brioche bun with – hand cut chips – native slaw 15.95

All our steaks are dry aged Scottish beef steaks, served with hand cut chips – flat cup mushrooms – crispy onion rings - cherry vine tomatoes.

8oz scotch rib-eye steak	22.95
8oz scotch premium cut sirloin steak	26.95
8oz Aberdeen angus fillet steak	29.95
Corn fed chicken breast	15.95

SAUCES

Each 1.95	
Brandy and peppercorn sauce	Blue cheese cream (GF, 🌿)
Diane sauce	Garlic butter (GF, 🌿)

SIDES

Each 3.95	
Sautéed garlic green beans	Skinny Fries
Crispy onion rings	Hand cut chips
Rocket, parmesan salad with balsamic glaze	

AFTER DINNER DRINKS

Irish Coffee	6.95
Liqueur Coffee options : Baileys – Amaretto – Drambuie – Sambuca	6.95
Native Melt : <i>Baileys-Frangelico – Orange liqueur – cream</i>	7.95
Flying Grasshopper : <i>Vodka – Crème de Menthe – Chocolate liqueur – cream</i>	6.95
Mocha – Tini : <i>Chocolate liqueur – Kahlua – Espresso- Vanilla syrup</i>	6.95
Straight from Eden : <i>Chocolate liqueur – Coconut liqueur – Rum</i>	6.95

- Healthy Option, - Vegetarian, GF - Gluten free, DF – Dairy free,

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