

COCKTAILS

OLD FASHIONED // 7.95

Whisky, Sugar, Angostura Bitters

FRENCH MARTINI // 7.25

Vodka, Black Raspberry, Pineapple Liqueur

ESPRESSO MARTINI // 7.25

Vodka, Coffee, Vanilla

TOM COLLINS // 7.45

Gin, Lemon, Sugar, Soda Water

BY THE GLASS

WHITE

	175ml	250ml
Los Romeros, Sauvignon Blanc, Chile 2018	4.95	6.65
Parini, Pinot Grigio, Italy 2018	5.95	7.95
Kleine Zalze, Chenin Blanc, South Africa 2018	6.45	8.95
Rare Vineyards, Viognier, France 2018	6.95	9.25

RED

Panul Estate, Merlot, Chile 2018	4.95	6.65
Domaine De Saissac, Cab. Sauvignon, France 2016	5.95	7.95
The Pick, Shiraz, Australia 2017	6.25	8.65
Vina Pomal, Rioja Crianza, Spain 2016	6.95	9.25

ROSE

Marchesini, Pinot Grigio Rose, Italy 2016	5.95	7.95
---	------	------

SPARKLING

	125ml	
Bolla Prosecco, Italy	5.25	
Codorniu Cava, Spain	5.25	

FOR AFTER...

IRISH COFFEE // 6.95
LIQUEUR COFFEE // 6.95

Bailey's - Amaretto - Drambuie

MOCHA-TINI // 7.95

Chocolate Liqueur, Kahlua, Espresso, Vanilla Syrup

STARTERS // 6

SOUP OF THE DAY (V)

bread roll, butter

CONFIT DUCK LEG SAUSAGE ROLL

cucumber, spring onion & sesame salad, Hoi Sin mayo

BEEF CHEEK & MUSHROOM TORTELLINI

parsnip velouté & crisp

NATIVE CAESAR SALAD

baby gem, hens egg, anchovies, parmesan croutons, crispy bacon, Caesar dressing (add chicken or smoked salmon for 1.00)

CHICKPEA & COURGETTE (DF,V,VE)

lemon & coriander hummus, mango salsa

SMOKED SALMON

grilled sourdough, pickled cucumber, shallot rings, lemon curd, coriander oil

MAINS // 17

SEARED MISO SALMON (GF)

crispy skin, quinoa & sweet potato salad, pomegranate, feta, roasted pumpkin seeds, lemon & cumin oil

SLOW COOKED OX CHEEK (GF/DF)

fat roasted carrots, parsnip puree, horseradish mash, pearl onion & pancetta

BUTTER CHICKEN (MURG MAKHANI)

basmati coconut rice, garlic & mint naan, crispy tomato, pickled onion

WILD MUSHROOM & TARRAGON RISOTTO (V)

parmesan crisps, charred baby leek, truffle oil

HAKE FILLET (GF)

chorizo risotto, greens, cockle meat, roasted cauliflower puree

ROASTED VEGETABLE NOURISH BOWL (V/VE)

spinach, avocado, sweet potato, lemon & coriander hummus, quinoa, paprika roasted chickpea (Add chicken £1.50)

CLASSICS // 15

THE 'NATIVE' BEEF & MARROW BURGER

pretzel bun, salad, coleslaw, onion rings, truffle mayo, fries (add cheese & bacon £1.50)

SWEET POTATO, CHICKPEA & SWEETCORN BURGER (V/VE)

pretzel bun, salad, coleslaw, onion rings, sweet potato fries

HOMEMADE SAUSAGES (GF)

creamy mash, red onion gravy (please ask server for sausage of the moment)

CHARGRILLED HANGER STEAK

loaded potato skins, baby gem & blue cheese salad

WHITE FISH & MUSSEL MEAT PANANG

thai vegetables, coconut rice

LEMON & HERB CHICKEN SCHNITZEL

fried hens egg, BBQ coleslaw, sweet potato fries, salad

GRILL

8OZ SCOTCH RIB-EYE // 22.95

(£6.00 Supplement)

8OZ SCOTCH PREMIUM CUT SIRLOIN // 26.95

(£10.00 Supplement)

8OZ ABERDEEN ANGUS FILLET // 29.95

(£14.00 Supplement)

CHICKEN BREAST // 15.95

All are served with sweet potato fries, vine cherry tomatoes, flat cap mushroom, crispy onion rings & dressed salad leaves.

SAUCES // 1.95

Brandy Peppercorn Sauce, Diane Sauce
Blue Cheese Cream (gf/v), Garlic Butter (gf/v)

SIDES // 4

SWEET POTATO FRIES
SWEET POTATO, QUINOA & FETA, CORIANDER OIL (V/VE)
GARLIC ROASTED GREENS (V/VE)

tender stem broccoli, courgette, green beans

BEER BATTERED ONION RINGS
NATIVE CHEF SALAD
HONEY ROASTED ROOT VEGETABLES

SWEETS // 6

POPCORN PANNA COTTA

banana bread, toasted marshmallow, salt butter caramel

APPLE & SULTANA TART

cinnamon crumble, salt butter caramel, vanilla bean ice cream

WARM CINNAMON RICE PUDDING (GF/VE)

apple & sultana stew, toasted almonds

SELECTION OF ICE CREAM & SORBET
SELECTION OF SCOTTISH CHEESE'S

oatcakes, grapes, tea soaked apricots, tomato & pear chutney (£2.00 Supplement)

BITTER CHOCOLATE DELICE

glazed banana, coffee crumb, peanut butter iced parfait

SANDWICHES

brown or white bread, plain or multigrain bagel. all served with Native salad, crisps & coleslaw

SMOKED SALMON, LEMON CRÈME FRAÎCHE, ROCKET // 6
CHICKEN, SUN-KISSED TOMATO & BASIL PESTO MAYO // 6
LEMON & CORIANDER HUMMUS, ROASTED VEGETABLES, BABY GEM (V/VE) // 5.75
ROAST HAM, TOMATO, WHOLEGRAIN MUSTARD MAYO // 5.75
BRIE, TOMATO CHUTNEY & LETTUCE (V) // 5.75

ADD A CUP OF SOUP FOR ONLY £1.00

NATIVE AFTERNOON TEA // 14.95

SELECTION OF CAKES, FRESH MINI SCONES (PLAIN & FRUIT) WITH JAM & CREAM, SANDWICH SELECTION. SERVED WITH TEA OR COFFEE.



NATIVE