








# NATIVE

## STARTERS

Pan fried Aubergine—mozzarella—fresh plum tomato—pesto lemon balm (GF,  ,  )	6.95
Smoked salmon and crème fraiche terrine—mackerel mousse— Mustard sauce—crostini	6.95
Homemade Hummus & Baba Ganoush—lightly curried couscous Crostini—red pepper puree—micro herbs (DF,  )	6.45
Pan fried Halibut—kataifi pastry—scallops sauce—micro herbs (DF,  )	7.95
Slow cooked and pressed pork belly—creamy mash—pomegranate Braise jus (GF)	7.45
Pan seared scallops black pudding in filo pastry - red pepper puree Micro herbs (DF)	7.95

## MAINS

Grilled flat cap Mushrooms—barley risotto—stroganoff sauce Micro coriander (GF,  )	12.95
Oven roasted corn fed chicken breast - smoked paprika potatoes - Carrot and orange puree - roasted corn - tarragon café au lait. (GF)	16.45
Grilled duck breast—potato and parsley croquettes— carrot and leek Madeira gel—crispy parsnip—jus (DF)	16.45
Chorizo stuffed pork fillet—caramelised apple—creamy savoy cabbage Turnip—mustard sauce (GF)	16.95
Breaded Monkfish—fondant saffron—sweet & sour sauce—baby broccoli cashew nuts	16.95
Slow cooked ox cheek—fondant potato—glazed vegetables Curly kale—red wine jus (GF)	16.95

## DESSERTS

Rose pannacotta—stewed rhubarb—rhubarb essence—rhubarb sorbet ginger buerre noisette	6.45
Sweet pearls—tapioca—coconut milk—mango puree strawberry coulis—edible flowers	6.45
Honey cinnamon Squash cake—fruit coulis—sweet crumbs vanilla ice cream	6.45
Deconstructed white chocolate and berry cheesecake macaroons—dried raspberry	6.45
Chocolate bombe— caramel peanuts – chocolate custard Seasonal fresh berries – toffee sauce (GF)	6.45
Selection of cheeses—fruit chutney— grapes—celery Oatcakes	7.95
Selection of artisan ice creams (GF)	6.45
Selection of sorbets (DF) (GF)	6.45

*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
Chef's Salad	

## AFTER DINNER DRINKS

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

 - 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