



NATIVE

STARTERS

Mediterranean ratatouille—cured egg yolk — Vegetable stock air—micro herbs (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
Hand pressed ham hock terrine—smoked paprika cracking— Cider and thyme jelly—apple sauce—toasted almond (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

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 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
Oven baked cod—crispy skin—orange segments—pork cheek roulade— Purple potatoes—celeriac puree (GF)	16.95
Slow cooked ox cheek—fondant potato—glazed vegetables— Curly kale—red wine jus (GF)	16.95

DESSERTS

Rose panacotta - stewed rhubarb – rhubarb essence - rhubarb sorbet— ginger buerre noisette	6.45
Artisan semi-freddo—toasted mini mallows—chocolate spoon	6.45
Chocolate fondant—cinnamon sugar—berry coulis— Orange ice cream £6.45 <i>Please note - this dessert requires 10 minutes preparation time</i>	6.45
Deconstructed white chocolate and berry cheesecake – Pistachio macarons—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 15.95
steak served in brioche bun with – hand cut chips – native slaw

**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 : <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