



NATIVE

STARTERS

Soup of the day / homemade bread (🌿)	5.95
Haggis three ways / neeps / tatties / whisky sauce	6.95
Smoked salmon / lemon and ginger pearls / radish / lime caviar (DF)	6.95
Pan fried trout / deep fried rocket / ginger gel / beetroot purée (DF, GF)	7.95
Seared pork belly / stovie cake / toasted oat crumb / pomegranate jus	6.95
Venison liver pate / pear chutney / grilled homemade bread / salad	6.95
Beetroot caprese salad / caramelised apple / basil pesto / bread (🌿)	5.95

MAINS

Crispy skin seabass / roasted chorizo and chickpea stew / sautéed samphire (GF, DF)	16.95
Slow cooked lamb shank / roasted potatoes / roasted parsnip / pea purée / mint jus (DF)	17.95
Oven roasted chicken breast / paprika mashed potatoes / roasted baby vegetables / thyme sauce	15.95
Treacle cured duck breast / dauphinoise potatoes / confit spring onions / roasted turnip / red wine reduction	16.95
Peterhead haddock / chunky chips / tartare sauce / salad (DF)	14.95
Barley risotto / winter vegetables / roasted butternut squash / sage courgettes / parmesan crumb / garlic bread (🌿)	15.95

DESSERTS

Apple and blackberry crumble / ice cream	6.45
Lemon posset / candied rhubarb / ice cream (GF)	6.45
Passion fruit panna cotta / kiwi / dark chocolate shards (GF)	6.45
Dark chocolate tart / orange gel / berries / ice cream	6.45
White chocolate bombe / caramel peanuts / chocolate ganache / 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 cap 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
Mocha – Tini : <i>Chocolate liqueur – Kahlua – Espresso- Vanilla syrup</i>	7.95
Straight from Eden : <i>Chocolate liqueur – Coconut liqueur – Rum</i>	7.95

🌿 - 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