



# NATIVE

*Home baked Mini bread loaf - olive oil- balsamic - Normandy butter*

*For one or to share*

*2.25/3.25*

## STARTERS

Soup of the day / artisan bread / French butter (♥)	5.95
Beetroot caprese salad / caramelised apple / basil pesto/ artisan bread (♥, 🌿) (GF)	4.95
Seared pork belly / stovie cakes / toasted oat crumb / pomegranate jus (GF)	6.95
Pigeon breast / puy lentils / quail egg / jus (♥, GF, DF)	7.95
Smoked salmon / lemon and ginger pearls / radish/ lime caviar (♥, DF)	6.95
Chicken roulade / bacon / spring onion / crostini bread / micro herbs	6.95

## MAINS

Crispy skin sea bass on a bed of roasted chorizo and chickpea stew and finished with sautéed samphire (♥, GF, DF)	16.95
Grilled pork chop on an apple and pear ragu served with a fondant potato baby carrots and finished with a creamy mustard sauce (GF)	16.95
Roasted rack of lamb on a pomme puree bed finished with grilled asparagus and chicory (GF)	17.95
Duck breast served with rich dauphinoise potatoes, sautéed broccoli and leeks dressed with an onion and thyme jus (GF)	16.95
Sea trout served with a sweetcorn puree, couscous, sautéed green beans, courgette ribbons, lemon caviar and a herb butter sauce (GF)	17.95
Winter vegetable risotto with roasted butternut squash, sage courgettes, finished with a parmesan crumb, garlic bread (♥, 🌿, GF)	15.95

## DESSERTS

Warm apple and blackberry crumble served with custard or ice cream	6.45
Lemon posset served with lavender short bread	6.45
Passion fruit panna cotta with dark chocolate shards (GF)	6.45
Chocolate tart served with rhubarb gel, brownie crumb and rhubarb ice cream	6.45
Selection of cheeses / fruit chutney / grapes / celery / oatcakes	7.95
Chocolate bombe / caramel peanuts / chocolate ganache seasonal fresh berries / toffee sauce (GF)	6.45
Selection of artisan ice creams (GF)	6.45
Selection of sorbets (DF, GF)	6.45

## 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
Native Melt : Baileys-Frangalico - 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