

# 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 Ros Romeros, Sauvignon Blanc, Chile 2017	4.95	6.65
Parini, Pinot Grigio, Italy 2015	5.95	7.95
Kleine Zalze, Chenin Blanc, South Africa 2016	6.45	8.95
Rare Vineyards, Viognier, France 2016	6.95	9.25

**RED**

Panul Estate, Merlot, Chile 2016	4.95	6.65
Domaine De Saissac, Cab. Sauvignon, France 2014	5.95	7.95
The Pick, Shiraz, Australia 2015	6.25	8.65
Vina Pomal, Rioja Crianza, Spain 2014	6.95	9.25

**ROSE**

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

**CONFITT DUCK LEG SAUSAGE ROLL**

cucumber, spring onion &amp; sesame salad, Hoi Sin mayo

**BEEF CHEEK & MUSHROOM TORTELLINI**

parsnip velouté &amp; 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 &amp; 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 &amp; sweet potato salad, pomegranate, feta, roasted pumpkin seeds, lemon &amp; cumin oil

**SLOW COOKED OX CHEEK (GF/DF)**

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

**BUTTER CHICKEN (MURG MAKHANI)**

basmati coconut rice, garlic &amp; 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 &amp; 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 &amp; 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 &amp; 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 &amp; 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 &amp; sultana stew, toasted almonds

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

oatcakes, grapes, tea soaked apricots, tomato &amp; 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 &amp; 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 // 12

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



# NATIVE