




# NATIVE

## STARTERS

Ham Hough & Black Pudding Croquette / Piccalilli / Grilled Apple & Puree

Scottish smoked salmon / Honey & Dill beetroot salsa / Rye Bread Crisp / Avocado puree 

Butternut Squash & Cheddar Risotto Bon Bon's / Smoked carrot puree / Carrot Ribbons / Toasted almond (Vegan, )

## MAINS

Peterhead Cod Pave / mixed seafood paella / Courgette & Spinach / Roast red pepper puree

Honey roast duck breast / Fondant Potatoes / celeriac puree / Confit duck leg / Carrot Ribbon / enoki mushrooms / five spicy jus

Roast cauliflower steak / Sweet potato fondant / heritage carrot texture / sultana puree / Apple (Vegan, )

## GRILL

Rib-eye steak – hand cut chips – flat mushrooms – crispy onion rings – cherry vine tomatoes

6 supplement

Sirloin steak – hand cut chips – flat mushrooms – crispy onion rings – cherry vine tomatoes

10 supplement

Fillet steak – hand cut chips – flat mushrooms – crispy onion rings – cherry vine tomatoes

14 supplement

## SIDES

4 each

Garlic roasted greens (vegan, ) Honey roasted root vegetables

Beer battered Onion Rings Sweet potato fries

Native Chef salad Sweet potato, quinoa & feta, coriander oil (vegan, )

## SAUCES

1.95 each

Brandy and peppercorn sauce Blue cheese cream (GF, )

Diane sauce Garlic butter (GF, )

## DESSERTS

White chocolate and Mandarin bread and butter pudding / cranberry and Port compote, orange sorbet

Milk chocolate marquise / cherry and almond cannelloni / meringue / cherry sorbet

Goat cheese cremeaux / beetroot gel / mealie oatcake crunch / tomato compote

 - Healthy Option,  - Vegetarian, GF - Gluten free, DF – Dairy free, Vegan

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 prices are in £ GBP.