



NATIVE

'Our restaurant is called Native as homage to Aberdeenshire's bounty of locally grown produce, award-winning meat producers and sustainable fisheries. We strive to deliver a menu that highlights the best in food and tastes that our local producers are known for across Scotland. Changing with the seasons, our menu features the freshest foods at their prime cooked simply to bring out the rich flavours that nature intended.

I hope you enjoy your culinary experience with us this evening.'

Herald
Head Chef, Native

STARTERS

Plum tomato and fish soup – chick pea – chorizo – lemon zest – seared haddock – crusty sour dough bread (DF)	£6.95
Corn flaked camembert – berry jam caviar – celery shavings – dried raspberries (🌱)	£6.45
Crushed Puy lentil with tahini and cumin - soft boiled egg – red onion – Pomegranate – garlic & coriander flat bread (🌱, 🍷)	£6.45
Pan seared sea bass - fennel - anchovy – orange dressing – lemon balm (GF, DF 🍷)	£6.95
Duck liver pate cigar – confit duck leg roulade – pickled cucumber – hoisin sauce – micro herb	£7.95
Smoked chicken and black pudding terrine – char grilled bread – micro salad – spiced pear chutney	£7.95
Pan seared scallops – chicken thigh roulade wrapped in Parma ham – sweetcorn puree – native's barbeque sauce – baby basil (GF)	£8.95

MAINS

Minestrone with baby carrot – baby leeks – conchiglie – barlotti beans – cherry tomato sauce – carrot, courgette and haloumi balls. (🌱)	£12.95
Chicken stuffed with sundried tomato – sweet corn – Mache – oyster mushroom – chicken stovies – sweet potato crisp – tarragon sauce	£15.95
Feta and spinach stuffed pork fillet – cauliflower puree - fregola sarda – roasted curried cauliflower – wild mushroom cannelloni – jus	£16.95
Crisp skin Loch duart salmon – Tater tots – Vermouth fish cream – samphire – smoked chorizo – tomato – cucumber shaving – chives	£16.95
Slow braised lamb shoulder – green peas – baby gem – turnip – breaded gnocchi – roasting jus	£17.95
Seared venison loin – fondant potato – parsnip puree – curly kale – shimeji mushroom – blueberry jus	£19.95

DESSERTS

Selection of ice-cream/sorbets (GF)	£6.45
Rose Panacotta – stewed rhubarb – rhubarb essence – rhubarb sorbet - ginger buerre noisete	£6.45
Apple and cinnamon tart tartin – vanilla ice-cream (please allow 10 minutes cooking time)	£6.45
Deconstructed raspberry and white chocolate cheesecake – macaroons – fruit coulis	£6.45
Chocolate bombe – caramel peanuts – chocolate custard – seasonal fresh berries – toffee sauce – peanut butter (GF)	£6.45
Selection of cheeses – fruit chutney – grapes – celery – oatcakes	£7.95

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

For one or to share

£ 2.25/£3.25

Our steaks are sourced from John Davidson of Inverurie "Our Top Quality Beef Steaks are just as you would expect from any butcher. But unlike many butchers ours are all dry aged and extra mated for the maximum flavour and tenderness"

John Davidson

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 28 day dry aged Native cross breed; served with

Hand cut chips – Flat cup mushrooms – crispy onion rings - cherry vine tomatoes.

250 gram rib-eye	£22.95
250 gram sirloin	£26.95
200 gram fillet steak	£29.95

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	Sweet potato chips
Rocket, parmesan salad with balsamic glaze	Hand cut chips

AFTER DINNER DRINKS

Irish Coffee	£6.95
Liqueur Coffee options : Baileys – Amaretto – Drambuie – Sambuca	£6.95
Native Melt : Baileys-Frangelico – Orange liqueur – cream	£7.95
Flying Grasshopper : Vodka – Crème de Menthe – Chocolate liqueur – cream	£6.95
Mocha – Tini : Chocolate liqueur – Kahlua – Espresso- Vanilla syrup	£6.95
Straight from Eden : Chocolate liqueur – Coconut liqueur – Rum	£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.