

ALL DAY MENU

12 - 5pm / 7.30 on show nights

YELLOW DOOR BREADS & DIP TRIO	£4.50
Dips of houmous, mushroom pâté, oven-dried tomato pesto	
SEASONAL SOUP today's soup with Yellow Door artisan bread **	£4.50
SUSTAINABLE SEAFOOD CHOWDER cockles, mussels, smoked coley & NATIVE wheaten **	£7.50
ROCKVALE FARM CHICKEN SALAD	£9
Lemon & thyme chicken, spiced lentils, mixed leaves, quinoa, pomegranate, tomato vinaigrette **	
EWING'S SMOKED SALMON & PRAWN ROLL	£8
Potato & fennel salad, beetroot jam, Guinness wheaten **	
DORAN'S 6OZ PRIME BEEF BURGER	£9
Grant's dry cured bacon, mature Cheddar, tomato jam, Yellow Door buttermilk roll and chunky chips	
CRISPY PORK BELLY onion & thyme puree, charred asparagus & compressed apple **	£10
GRILLED FILLET OF SEABASS borlotti bean stew, greens and crispy clams **	£10
PEARL BARLEY RISOTTO Ewing's smoked salmon, garden peas, asparagus, poached free range egg	£9
NATIVE HOT DELI SANDWICH today's choice of prime local meat with NATIVE salad	£7
NATIVE HOT DELI SANDWICH with a side of soup	£9

ON THE SIDE £3.50

NATIVE salad / Chunky chips / Greens / Roast comber potatoes, garlic & herb butter/ Sweet potato fries

DESSERT £4.50

YELLOW DOOR STICKY TOFFEE PUDDING Drayne's Farm vanilla ice cream



VANILLA RICE PUDDING rhubarb compote, gin & tonic sorbet **



CHOCOLATE & ALMOND CHEESECAKE honeycomb ice cream

LEMON & RASPBERRY TART Drayne's Farm vanilla ice cream

NATIVE™

BY YELLOW DOOR

Food allergies and intolerances;

Please speak to our staff about the ingredients in your meal when placing your order. Please be advised that no product can be deemed completely free of an allergen as all the dishes are produced in an environment in which these allergens are frequently used.

** denotes dishes which can be adapted for a gluten free diet – please speak to your server