

**NATIVE™**

BY YELLOW DOOR

**For dietary information,  
please talk to our team**

# Light Bites

Soup of the day, Yellow Door bread **£4.50 (veggie)**

Yellow Door Artisan bread basket, infused Abernethy butter & wild garlic pesto **£4.50**

Hot & spicy chicken wings, Young Buck dip **£4.95 (gf)**

Bushmills bar-b-q chicken wings, Young Buck dip **£4.95**

Ewing's smoked salmon & crab fishcakes, NATIVE tartare sauce **£4.95**

Chickpea Bon bons, NATIVE ketchup **£3.50 (vegan) (gf)**

# Mains

Ispini Irish chorizo & king prawn pearl barley risotto **£9.95**

Confit Thornhill duck leg, summer pea & broad beans frittedda, pickled Armagh apple **£10.95 (gf)**

Kilmegan elderflower cider-steamed mussels, fresh Irish dulse broth **£9.95 (gf)**

Slow cooked pork belly, peach puree, charred asparagus, NATIVE honey and wholegrain mustard glaze **£10.95 (gf)**

Carnbrooke bone marrow infused beef burger, Kennedy's dry cure bacon, Fivemiletown cheddar, Yellow Door focaccia bap, NATIVE ketchup, chunky chips **£10.95**

Chickpea burger, apricot chutney, NATIVE ketchup, Yellow Door focaccia bap, chunky chips **£9.95 (vegan)**

Cherry tomato & pearl barley risotto, St Tola Greek-style cheese **£8.00 (veggie)**

Deli sandwich of the day **£7.00** add soup or chips **£9.00**

# NATIVE Salads

Smoked mackerel & beetroot – NATIVE lemon verbena, horseradish dressing **£9.00 (gf)**

Ispini dry-cured ham & fresh pear - balsamic Guinness reduction **£9.00**

Rockvale Farm chicken & pork belly bites– NATIVE herb buttermilk dressing **£9.00 (gf)**

NATIVE green – slow roasted tomato & thyme vinaigrette **£8.00 (gf) (vegan)**

# NATIVE Boards

**Kitchen Garden** – lemon verbena & garlic olives, marinated chargrilled vegetables, caponata crostini **£8.50 (vegan)**

**Mourne fish** - Smoked Mackerel pate, Ewing's smoked salmon, Kilmegen cider steamed mussels **£9.50**

**Irish Charcuterie** – a selection of award winning cured local meats **£9.95**  
*(All NATIVE boards are served with Yellow Door bread, slaw and pickles)*

# Desserts £4.95

Clandeboye yogurt and strawberry cheesecake, meringue kisses, basil cookie crumb

NATIVE Sticky toffee pud, Glastry Farm yellow-man ice cream, sea-salt caramel sauce

Poached rhubarb and blackberry conde **(vegan)**

NATIVE triple-chocolate brownie, Glastry Farm vanilla ice cream

# Sides

NATIVE dressed side salad **£3.50** / Seasoned Chips **£3.50** / Local vegetable medley **£3.50** / Yellow Door garlic ciabatta **£3** / Sweet potato fries **£4** / plus cheese **50p**

# Bar bites £3

Salt & vinegar pork scratchings / Marinated olives / Hot & spicy mixed nuts / Cider infused chorizo beer stick / Native Honey roasted nuts