

nat•ive

Please note this is a Sample Menu, the menu will be different due to seasonality and supply.

nat•ive

3 Neal's Yard

dinner menu

2 course dinner £28

3 course dinner £35

to welcome

The Spring Garden; Rhubarb & Rosemary, Eau de Vie,
Prosecco - £5.00

Benromach Speyside Single Malt Organic Whisky, 43% -
£6.00

snax

Crispy Pigs Ears, Burnt Apple Béarnaise, Hogseed Salt
£4.00

Purple Flowering Sprout Hearts, Pumpkin Ketchup £4.00

to start

Wild Hare Ragù, Buttered Salsify, Native Curds, Pickled
Walnuts (n)

-or-

Jerusalem Artichoke, English Grains, Lincolnshire
Poacher, Watercress (n)

-or-

Torched Dorset Mackerel, Salt Baked Beets, Rhubarb, Hay
Cream, Oats

to follow

Cornish Pollock, Split Pea Dahl, Cauliflower Leaf Pakora,
Pickled Seeds

-or-

South Downs Venison, English Turnips & Tops, Pine Salt,
Smoked Potato, Bone Marrow Crumb

-or-

Slow Roast Cauliflower, Isle of Mull Cheddar, Braised
Onions, Ricotta

on the side

Charred January King Cabbage, Miso Butter
Roast English Portobello Mushrooms, Three Cornered Garlic
£4.00 each

dessert

Chocolate & Mellilot Delice, Miso Caramel, Buttermilk
Granita (n)

-or-

Rhubarb & Rosemary Compote, Meadowsweet Cream, Coriander
Honeycomb

-or-

Prune Loaf, Kirkham's Lancashire Cheese, Colston Bassett
Stilton

Caramelised Honey Truffles, Alexander Marshmallow Fluff,
£1 each

Meadowsweet & Kentish Wood Ant Fudge, *£2 each*

Please be aware our Game is wild and dishes may contain
shot. Our cheese is sourced from Neal's Yard Dairy and is
unpasteurised. Please make waiting staff aware of any
dietary requirements.

All dishes may contain traces of nuts despite our very
best efforts - please inform the kitchen of any
allergies.

Service Not Included

Menu last updated March 15th 2017

Pricing and dishes subject to change.

Dishes are representative of the type of food available at the restaurant.