

PRE-THEATRE DINING

AVAILABLE FROM 5PM - 7.30PM ON SHOW NIGHTS

TO START

GLENARM SALMON; beetroot and vodka cured Glenarm salmon, comber potato and fennel salad, crispy mussels, pickled shallot, lemon and basil aioli

RISOTTO; oven-dried tomato & courgette risotto, crispy poached egg, curry oil

HERB ROASTED CHICKEN SALAD; herb marinated Rockvale chicken, NATIVE leaves, sweet potato, quinoa, pomegranate, pumpkin seeds, tomato vinaigrette

MAIN EVENT

SMOKED COLEY FISHCAKES; charred baby leeks, crispy bacon, poached free range egg, hollandaise sauce

GUINNESS GLAZED PORK BELLY; Guinness & honey glazed pork belly, Gracehill black pudding fritters, roast cauliflower puree, charred baby leek, apple and shallot dressing

GOATS CHEESE TART; Fivemiletown goats cheese, all butter puff pastry, roast cauliflower, mushroom, broccoli, apple chutney, candied walnuts

NATIVE BURGER; Doran's 6oz beef burger, mature cheddar, crispy bacon, tomato and chilli jam, Yellow Door buttermilk roll, chunky chips

AFTER

PETIT FOUR SELECTION; raspberry ruffle bites, buttermilk fudge, coco truffles

£16.95

SIDES

CHUNKY CHIPS	£3.50
COMBER POTATOES; herb roast Comber potatoes, garden herb salsa	£3.50
NATIVE SALAD; NATIVE leaves, radish, roast pepper, pomegranate, quinoa, tomato vinaigrette	£3.50
BUTTERED GREENS; broccoli & fine beans tossed in butter and garden herb salsa	£3.50

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.