

NATIVE™

BY YELLOW DOOR

OUR STORY



WHO WE ARE

Simon Dougan MBE opened the Yellow Door as a fine dining restaurant in Gilford, Co. Armagh in 1992. Due to demand for a more informal food offering, the Yellow Door Deli opened in Portadown in 1997. The restaurant was later sold and the deli and bakery business expanded, giving rise to other deli's and a busy outdoor catering business throughout the island of Ireland.

In 2015, the NATIVE by Yellow Door concept was born and in early 2016 we were delighted that Marianne Hood joined us to become a partner in the business. Together, Simon and Marianne continue to work with their team to develop and strengthen the NATIVE by Yellow Door brand. We want to be true ambassadors for the many local talented artisan producers we proudly work with every day.

TEAM NATIVE

With Sean in charge of the kitchen, Kelly and Zoe looking after front of house and Richard looking after corporate events, Team NATIVE have developed into a happy group of like-minded, committed and hard-working professionals.

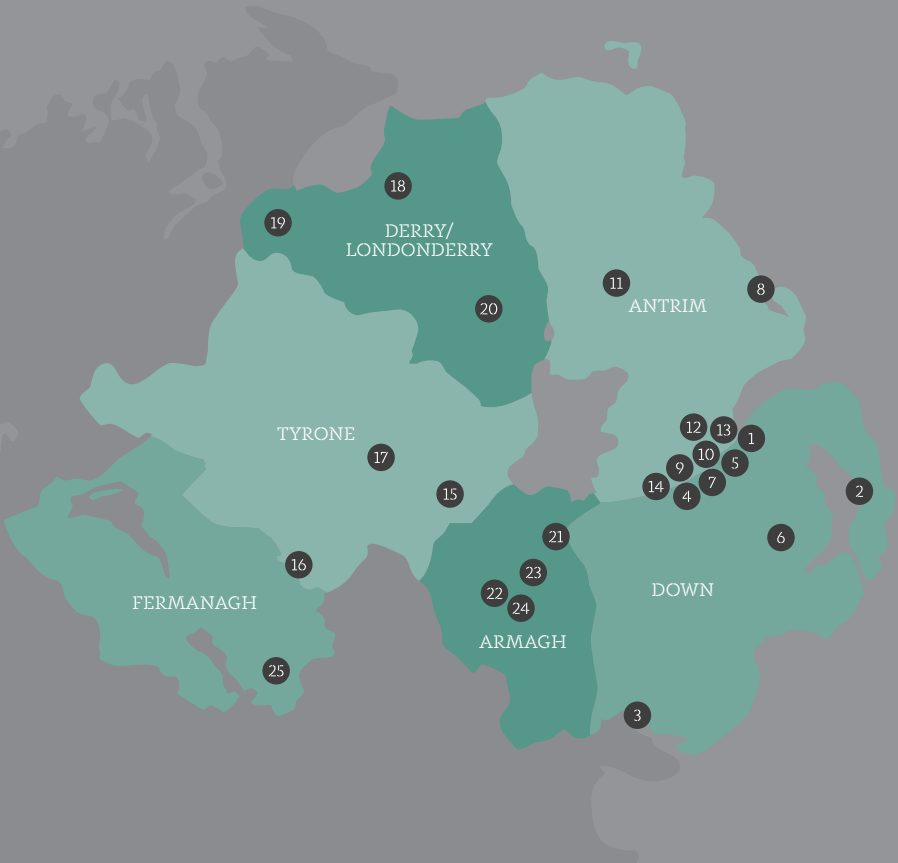
The one thing that unites everyone within NATIVE by Yellow Door is a passion for fabulous, locally produced food and drink, and a desire to get the very best out of it, as well as a firm belief in providing the very best customer service.

OUR COMMITMENT

We firmly believe that the provenance and quality of the food we produce in Northern Ireland should be proudly showcased to visitors and locals alike. Visitors in search of the authentic cultural experience offered in the MAC also want an authentic food and drink experience from NATIVE by Yellow Door.

It makes sense to us to buy local, supporting our incredibly important agri-food sector and ensuring that the money we spend is kept within the local economy. We believe that the return in terms of reducing food miles, improved traceability, flavour, authenticity and the outstanding quality that we offer our guests is worth it.

We were honoured to receive the Hospitality Ulster Commitment to Local Food Restaurant Award in 2016.



OUR SUPPLIERS

We source from only the finest local suppliers:

COUNTY DOWN

- 1 Armstrong Meats, Belfast
- 2 Glastry Farm, Kircubbin
- 3 Mourne Mountains Brewery, Warrenpoint
- 4 Ruby Blue Vodka, Lisburn
- 5 SD Bells, Belfast
- 6 Shortcross Gin, Crossgar
- 7 Tempted Irish Cider, Lisburn

COUNTY ANTRIM

- 8 Clearer Water, Larne
- 9 Drayne's Farm, Lisburn
- 10 Ewing's Fishmongers, Belfast
- 11 Gracehill Fine Foods, Ballymena
- 12 Hercules Brewing Company, Belfast
- 13 Jawbox Gin, Belfast
- 14 Vincent Doran Butchers, Lisburn

COUNTY TYRONE

- 15 Clearsky Brewing, Dungannon
- 16 Fivemiletown Creamery, Fivemiletown
- 17 Pokertree Brewing Company, Carrickmore

COUNTY LONDONDERRY

- 18 Brighter Gold Rapeseed Oil, Limavady
- 19 Grant's Butchers, Londonderry
- 20 Popnotch Popcorn, Maghera

COUNTY ARMAGH

- 21 Longmeadow Farm, Portadown
- 22 MacIvor's Cider, Armagh
- 23 Rockvale Poultry, Richhill
- 24 Yellow Door Bakery, Armagh

COUNTY FERMANAGH

- 25 Cavanagh Free Range Eggs, Newtownbutler

NATIVE AT THE MAC

NATIVE is open for breakfast, lunch and casual pre-theatre dining. We have a busy bar when there are performances on, and a thriving conference and events business.

We are exceptionally proud to showcase locally produced food and drink and we even grow our own herbs and salad leaves within the MAC outdoor spaces. Look out for them!

OUR CORPORATE SOCIAL RESPONSIBILITY

As well as being passionate about local food and drink, we believe it is important to give something back and to support those within our local community.

Recognising that the next generation are vital to the sustainability of our food and drink heritage, we are very proud to have sponsored 'Sow, Grow, Munch' which is an initiative to encourage school children to grow from seed, cultivate, cook and eat our fabulous local produce.

Hydebank College is a young offender's centre with a radical approach to training, education and rehabilitation. We very much enjoyed working in collaboration with these young people who helped design and build our fantastic herb planters – they are outside the front doors and also on our roof garden. We are currently working with them on other exciting projects.

Clearer Water is a social enterprise project where all profits are used to improve local people's lives. We are fully behind the work they do and we stock all their water in our bars.



NATIVE BITES MENU

We developed our NATIVE Bites menu to give visitors an opportunity to sample three individual 'little local bites' washed down with a tasting board of three local craft ales or ciders.

This menu is our most popular choice and we encourage you to sample dishes that you may not have previously experienced – why not give them a go?

Each NATIVE Bite £3.50

Any three NATIVE Bites £9.50

**Any three NATIVE Bites with
a bottle of local craft ale £13.00**

**Any three NATIVE Bites with a tasting
board of three craft ale or cider £16.00**





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We love it when you stay in touch with us

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