

NATIVE  
PRIVATE EVENTS





# WELCOME TO NATIVE

A farm to table restaurant with rooms, located on the Herefordshire-Worcestershire border. Offering hyper seasonal, modern British, fine dining from wild food pioneer's Ivan Tisdall-Downes and Imogen Davis.

At Native we believe in doing the right thing, not the easy thing, it's a lifestyle...Our overall goal is to spread the message to always eat native in a fun and accessible manner. From sourcing, dining, drinking, working conditions and design, Native was born way before a sustainable ethos became a narrative – Championing British heritage cooking dedicated to maintaining and working towards a zero waste philosophy since 2014.

The grounds at Netherwood Estate and it's dedicated team of gardeners, farmers and foragers, allows our ethos to be fully realised with many of the ingredients showcased on our menus grown onsite, as well as a mecca of wonderful local suppliers who work with us to bring the beauty of nature to your plate.











## EXCLUSIVE HIRE

Native's restaurant space blends contemporary with rustic charm, whilst being flooded with natural daylight.

The restaurant barn dates back to the 16th century and offers open space with hidden nooks. Upon arrival, guests can enjoy drinks in the kitchen courtyard, at the potting shed in the garden or in the double height bar area, complete with original barn features.

The open kitchen offers the opportunity to see the Native team at work, whilst for larger groups looking for intimacy off up to 16 guests seated **The Hayloft** allows for a private space above the main action.

Should you wish to retire we have two very attractive **double bedrooms** with Edward Bulmer paint, bold fabric headboards, gorgeous fresh flowers and sumptuous beds that overlook the kitchen courtyard. Wake to a breakfast menu as neatly thought out as lunch or dinner.



### Exclusive Hire - Lunch & Dinner

**Banqueting:** 52 guests (36 in restaurant, 16 in The Hayloft)

**Casual Dining:** 46 guests (32 in restaurant, 14 in The Hayloft)

**Standing:** 60 guests

**Overnight stays:** Inclusion of 2 double bedrooms with ensuite

**Minimum spend starting from £8,000**

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### Exclusive Hire - Lunch Only

**Banqueting:** 52 guests (36 in restaurant, 16 in The Hayloft)

**Casual Dining:** 46 guests (32 in restaurant, 14 in The Hayloft)

**Standing:** 60 guests

**Overnight stays:** Inclusion of 2 double bedrooms with ensuite

**Minimum spend starting from £2,500**

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### Exclusive Hire - Dinner Only

**Banqueting:** 52 guests (36 in restaurant, 16 in The Hayloft)

**Casual Dining:** 46 guests (32 in restaurant, 14 in The Hayloft)

**Standing:** 60 guests

**Overnight stays:** Inclusion of 2 double bedrooms with ensuite

**Minimum spend starting from £6,000**







## THE HAYLOFT

Above the main dining area is the homely Hayloft, a private dining room with an exclusive private outdoor terrace, where views of the flourishing fields set the backdrop.

Guests are welcomed to start their experience with drinks either on the private terrace or within the beating heart of the kitchen garden (weather permitting).

The central dining table lays under a dramatic ceiling of exposed beams, with a view overlooking onto the hustle and bustle of the main dining room below.



**The Hay Loft & Private Terrace - 1/2 Day (Lunch or Dinner)**

**Banqueting:** 14 guests

**Casual dining:** 16 guests

**Standing:** 20 guests

**Overnight stays:** 2 double bedrooms with ensuite available to reserve if available

**Minimum spend starting from £2,000**











## PRE-DINING CANAPÉS

### SAMPLE MENU

Smoked Ham Hock Croquettes, Burnt Apple Béarnaise

'Fish Toast', Rhubarb Hoisin & Crispy Seaweed

Steak Tartare, Hash Brown & Oyster Emulsion

Confit Trout with Brioche, Curry & Honey

King Oyster Mushroom Skewers, Garden Herbs & Miso Caramel

Fava Bean Panisse, Confit Garlic Aioli

**4 Canapés £20 per guest**

**6 Canapés £25 per guest**



A TASTE OF THE SEASON | 10 COURSES

SAMPLE MENU

A TASTE OF THE FARM

Morel Har Gow, Fava Bean Panisse, Cherry Char Sui Duck Kohlrabi,  
Cucumber & Gooseberry

TOASTED HAY SOURDOUGH

Cultured Butter

THE CHALK STREAM

Signal Crayfish

Chalk Stream Trout, Elderflower Beurre Blanc, Fennel

FLAMING BARREL BEETROOT

Salt Aged Duck & Marigold

THE BERRY CAGE

Gooseberry & Lemon Verbena Blackcurrant

Buttermilk & Tempura Leaf

PETIT FOURS

**10 Courses £105 per guest**

**English Sparkling Wine Reception £20 per guest**

**Seasonal Welcome Cocktail £15 per guest**

**Wine Pairing £60 per guest**





A TASTE OF THE SEASON | 5 COURSES  
SAMPLE MENU

CHERRY CHAR SIU  
Duck Leg & Pickled Cucumber

TOASTED HAY SOURDOUGH  
Woodruff Butter

CHALK STREAM TROUT  
Elderflower Beurre Blanc & Fennel

FLAMING BARREL BEETS  
Salt Aged Duck & Marigold

BLACKCURRANT LEAF MOUSSE  
Tempura Leaf & Buttermilk Ice cream

**5 Courses £65 per guest**

**English Sparkling Wine Reception £20 per guest**

**Seasonal Welcome Cocktail £15 per guest**

**Wine Pairing £50 per guest**





## THE FINER DETAILS

Make your event that little bit extra special. Our team are on hand to work with you to add those extra touches that leave your guests talking about your event for months after.

- Guided Garden Tours
- Menai Oysters & Shucking Station
- Cheese Board Display
- Cider & Wine Tastings
- Tablescaping
- Bespoke Menus





# HOW TO FIND US

## ROAD

Our countryside retreat is located within the Netherwood Estate on the Herefordshire-Worcestershire border, half way between Bromyard and Tenbury Wells on the B4214.

The postcode of **WR15 8RT** will bring you close to the restaurant and it is clearly signposted on the road.

Native has ample space to park in its private car park, along with two designated parking spaces for residents staying in our rooms.

## GET DIRECTIONS

## TRAIN

The closest railway stations are either Worcester Shrub Hill or Worcestershire Parkway inbound from London via Oxfordshire or Birmingham and Leominster train station is closest inbound Manchester or Wales. Both are around a 40 minute drive from the restaurant.

## TAXI

We're situated in a rural location, so it is advisable to book a taxi from the train station in advance, as it is highly unlikely that one may not be available at short notice on the day.

## AIRPORT

Birmingham International Airport is 80 minutes away.





NATIVE  
NETHERWOOD ESTATE  
PENSONS FARM  
TENBURY WELLS, WR15 8RT  
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