

# Apiary



R E S T A U R A N T

## SIDE BAR

- Marinated pitted Gordol olives (v) £3
- 3 Bird dukkah, bread, extra virgin olive oil & smoked shallot vinegar\* (v) £4
- Veggie mezze platter\* (v) £8
- Crispy pig's ear, aioli £3
- Feta & pistachio dip with corn chips (v) £4
- 3 Bird seedy chicken strips and lemon mayo £4
- Shoestring fries (v) £3
- Side salad (v) £3
- Artisan bread\* (v) £1 pp
- Market veg (v) £3
- Buttered new potatoes (v) £3
- Cheesy mash (v) £3

## evening menu

### STARTERS

- Soup of the day (v)\* £4.50
- Lamb sweetbreads, broad bean & mint puree, rhubarb and radish £6.50
- Sautéed squid & prawn, tamarind recado, pineapple salsa £6.50
- Piquillo peppers stuffed with black olive, feta & pine nut, with wild garlic & basil puree and pickled lemon, fennel, & celery (v) £5.50
- Seabass ceviche, cucumber, coriander, avocado and satsuma £6.50
- Pigeon breast with chorizo & charred red onion salad, black garlic dressing (warning - may contain small shot) £7.50 (£2 extra on pre-theatre)

### MAINS

- Parmesan chicken supreme, new potato, fresh pea and spinach salad, watercress dressing £14.50
- Miso & honey marinated aubergine, wild rice, crispy oyster mushrooms, halloumi, sumac crème fraiche & rose harissa oil (v) £12
- Pomegranate & tamari glazed duck breast, red quinoa salad, smoked & roasted plums, pak choi £18 (£3 extra on pre-theatre)
- Baked cod, risotto, red curry braised baby octopus, podded peas, carrot crisps, basil aioli £16
- Braised lamb shank, oregano gremolata, roast potatoes with an olive, feta, tomato & cucumber salad, tzatziki £16
- Market fish, polenta mash, steamed greens, charred corn, sorrel pesto £14

*\*dishes marked can be made gluten free with minor adjustments all other dishes naturally gluten free unless stated!  
please ask our staff about the presence of any other allergens in the dishes*

### PLATES FOR 2 TO SHARE

- Malaysian vegetable curry with rice, lime wedges, coriander yoghurt, chilli & bread\* £22 (v)  
(don't feel like sharing? Single size curry for £11)
- Daily changing seafood platter for 2 with artisan bread & anchovy butter, salad and fries; see board £MP
- Big Cow - 500g (approx) Scottish fillet, veg, mushroom, herb & shallot stuffed marrowfat bone, wasabi cream and peppercorn sauces, 3bee mustards & bag of fries £45