

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 & shallot vinegar* (v) £4

Veggie mezze platter* (v) £10

Crispy pigs ear, Maldon salt & 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 sourdough*, butter, oil & shallot vinegar (v) £2

Market veg (v) £3

Cheesy mash (v) £3

evening menu

STARTERS

Soup of the day with artisan sourdough* and butter (v) £4.50
Smoked salmon, crab & cream cheese terrine, oatcake, pink grapefruit & cucumber salad £6.50

Chicken nachitos, mango salsa, cheese, refried beans, black garlic sour cream £6.50

Onion bhajis, carrot & harissa puree, parsley garlic yoghurt, spinach (v) £6
Blackened tuna, maple roast sweet potato, apple crisps, kiwi salsa verde £7 (£1 extra on pre-theatre)

Duck carpaccio, gooseberry, pickled wild mushroom, gochujang mayo, duck skin crisps £7 (£1 extra on pre-theatre)

MAINS

Chicken supreme stuffed with artichokes, parmesan & thyme, plum tomato, artichoke & herb salad, steamed rice, pesto dressing £14.50

Spice crusted lamb rump, sag aloo, charred baby corn, chilli & coconut tomato sauce, cumin flatbread* £19 (£4 extra on pre-theatre)

Jerk marinated tofu, baked Caribbean crispy vegetables, mango & bean salad, toasted cashew nuts, pineapple dressing (v) £12

Baked cod fillet with summer squash, quinoa, parmesan & baby spinach, babaganoush, crispy basil £16

Seared venison haunch steak, homemade haggis dauphinoise, whisky buttered veg, pickled mustard sauce £19 (£4 extra on pre-theatre)

Market Fish with a warm roast potato, red pepper & gordol olive salad, lemon, garlic and herb butter £14.50

**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, fries; see board £MP
Big Cow - 500g (approx) Scottish fillet, greens, mushroom, herb and shallot stuffed marrowfat bone, wasabi cream & peppercorn sauce, 3B mustards & bag of fries £45

33 Newington Road, Edinburgh, EH9 1QR

Tel: 0131 668 4999 | contact@apiaryrestaurant.co.uk | www.apiaryrestaurant.co.uk