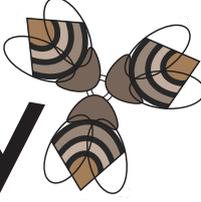


Apiary



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) £5
- 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) £4
- Side salad (v) £3
- Artisan sourdough*, butter, oil & shallot vinegar (v) £3
- Market veg (v) £3
- Cheesy mash (v) £3

evening menu

STARTERS

- Soup of the day, artisan sourdough* & butter (v) £4.50
- Rabbit ballotine with creamy pancetta sauce, pickled white grapes £7
- Hot smoked salmon, pickled radish, kiwi salsa verde, avocado, zesty sea salt, watercress £6.50
- Ox cheeks with honey roast vegetables, remoulade, jus £6.50
- Thai fishcakes, wasabi mayo, pickled shallots & spring onions £5
- Buffalo mozzarella & tomato salad, charred corn, pomegranate molasses, toasted hazelnuts, sherry vinaigrette (v) £5.50

MAINS

- Chicken supreme stuffed with manchego, pisto sauce, olive tapenade, roast chorizo rice £15
- Amchoor & fenugreek marinated lamb rump, roast potatoes, braised baby gem, leek puree, pickled tomatoes, spiced jus £18
(£3 supplement on pre-theatre)
- Basturma spiced minute steak, charred corn, feta, mint & grain salad, roast potatoes £15
- Seared tuna steak, thai red broth, prawns, vermicelli rice noodles, coriander, spring onion and julienne vegetables £17
(£2 supplement on pre-theatre)
- Wild mushrooms sautéed in rosemary oil, apple polenta, parsley cream, toasted walnuts and Brie (v) £12
- Market Fish with a roast garlic butter bean puree, cardamom spiced carrots, & chargrilled fennel, potatoes and chilli & orange dressing £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* £24 (v)
(don't feel like sharing? Single size curry for £12)
- 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, blue cheese cream & peppercorn sauce, 3B mustards & bag of fries £50

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