

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 trout, pickled radish, kiwi salsa verde, avocado, zesty sea salt,
watercress £6.50

Ox cheeks with honey roast vegetables, remoulade, jus £6.50

Seared scallops, parsnip & truffle risotto, apple batons, crispy capers £8
(£2 supplement on pre-theatre)

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)

Slow braised spicy venison shoulder, chocolate gnocchi, pistachio labneh,
pickled celery & carrot £16.50

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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