

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) £12
- 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) £5
- Prawn tempura, cherry tomato & edamame succotash, white bbq sauce £6.50
- Smoked chicken Caesar, egg, parmesan, anchovy, baby gem, croutons, dressing £6.50
- Wee seafood Cioppino, gremolata buttered toast* £7
- Pigeon breast, muhammara, toasted walnuts, feta, candied chilli £8
(£2 supplement on pre-theatre)
- Charred aubergine, red & white quinoa, preserved lemon, sour cherry & mint salad, white balsamic, sumac yoghurt (vegan) £6.50

MAINS

- Indonesian chicken supreme, mango, tomato & coconut salsa, rice, sambal oelek dressing £15
- Seared duck breast, wasabi pea puree, roast sweet potato, pak choi, 5spice jus £18 (£3 supplement on pre-theatre)
- Roast cod, smoked mussels, warm chorizo & white bean salad, crisp oyster mushrooms, saffron aioli and smoked paprika oil £16.50
- Venison haunch steak, 3bee haggis & new potato hash, roast carrots, sloe gin jus £18 (£3 supplement on pre-theatre)
- Chilli roast squash, dirty rice & beans, roast red pepper puree, charred pineapple and corn chips (vegan) £13
- Market Fish with parmesan polenta fries, sweetcorn puree, rose harissa butter and minty greens £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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