

Apiary



R E S T A U R A N T

SIDE BAR

Marinated pitted Gordol
olives (v) £3

3Bird dukkah, bread, extra
virgin olive oil & shallot
vinegar* (v) £5

Rose harissa & basil hummus,
poppadoms (vegan) £4

Crispy pigs ear, Maldon
salt & aioli £3

Feta & pistachio dip with
corn chips (v) £4

3Bird seedy chicken strips,
lemon mayo £5

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

Red lentil, ginger & carrot soup, feta, artisan sourdough* & butter (v) £5

Fish "scotch egg", smoked mozzarella, tomato consommé £6.50

Beef carpaccio, honey baked figs, truffle dried tomatoes, bay
leaf cream £7 (£2 extra on pre-theatre)

Smoked tuna, pink peppercorn & grapefruit dressing, crispy
seaweed £6.50

Spiced lamb & grilled aubergine, vanilla labneh, pitta bread* £6

Pickled pear, hazelnut & endive salad, vegan cream cheese, candied
sour cherries & white balsamic dressing (vegan) £6.50

MAINS

Chicken supreme stuffed with chestnut & mushrooms, squash
risotto, greens, crumbled blue cheese, smoked walnuts £16

Cod fillet, jasmine coconut, chili & coriander rice, mussels, curried
shellfish bisque £16

Confit duck leg with cheddar, crispy bacon & savoy bubble n squeak
hash, roast carrot puree, quince sauce £17

Courgette, pea & mint ragout, white bean puree, beetroot rosti,
pickled enoki mushrooms, chargrilled fennel, apple &
orange salsa (vegan) £13

Fenugreek spiced venison haunch, saag aloo potato gnocchi, pak
choi, amchoor soured cream, jus £19 (£3 extra on pre-theatre)

Market Fish, saffron new potatoes, squid ink velouté, crayfish, crispy
kale, red peppers £16

**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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