

Apiary



R E S T A U R A N T

SIDE BAR

- Marinated pitted Gordol olives (vegan) £3
- 3 Bird dukkah, bread, extra virgin olive oil & shallot vinegar (vegan) £5
- Rose harissa & basil hummus, poppadoms (vegan) £4
- Crispy pigs ear, Maldon salt & aioli £3
- Feta & pistachio dip with corn chips (v) £4
- 3 Bird seedy chicken strips, lemon mayo £5
- Shoestring fries (vegan) £4
- Side salad (vegan) £3
- Artisan sourdough, butter, oil & shallot vinegar (v) £3
- Market veg (vegan) £3
- Cheesy mash (v) £3

evening menu

STARTERS

- Soup of the day, artisan sourdough (vegan) & butter (v) £5
- Miso braised ox cheek, fenugreek yoghurt, pak choi £6.50
- Duck, chicken & ham terrine, rhubarb chutney, brioche toast £7
- Seared scallops, sambal oelek mousse, squid ink meringues, halloumi crumb £8.50 (£3 extra on pre-theatre)
- Courgette rolls stuffed with herby quinoa & smoked cream cheese, spiced tomato dip, tortilla chips (vegan) £6
- Crabbies Green Ginger Wine cured salmon, crayfish tail & orange salsa salad £7

MAINS

- Chicken supreme stuffed with leeks & Mull cheddar, roast potatoes, pea, thyme & bacon ragout, chargrilled baby leeks £16
- Roast cod fillet with a chorizo crumb, creamy corn puree, charred pickled sweetcorn, tempura jalapeno, coconut rice £17
- Duck breast, savoy cabbage leaf stuffed with confit duck leg, Applewood cheese & hazelnuts, sweet potato puree, roast shallots, jus £19 (£4 extra on pre-theatre)
- Saffron cauliflower, squash & vanilla polenta cake, three beetroot carpaccio, carrot & poppy seed salad, kiwi salsa verde (vegan) £14
- Fillet steak, 3bee haggis dauphinoise, greens, mustard & honey jus £20 (£5 extra on pre-theatre)
- Market Fish fillet, rainbow carrots, broccoli, celeriac puree, pickled tomatoes, herby garlic cream £16

*please make your server aware of any allergies or intolerances you may have
a discretionary 10% service charge will be added to tables of 6 or more*

PLATES FOR 2 TO SHARE

- Malaysian vegetable curry with rice, lime wedges, chilli & bread (vegan), coriander yoghurt (v) £24
(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