

Apiary



R E S T A U R A N T

evening menu

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

STARTERS

- Soup of the day, artisan sourdough (vegan) & butter (v) £5
- Lamb koftas, marinated red onion salad, aubergine hummus, pine nuts, tamarind glaze £6.50
- Chicken & pistachio terrine, herby chickpea, harissa & preserved lemon salad £7
- Prawn, sweetcorn & sriracha fritters, pineapple, cucumber salad £7
- Heirloom tomatoes, avocado, cashew & basil pesto, black olive soil (vegan) £6
- Beetroot & gin cured salmon, pickled apple & horseradish salad, golden beetroot crisps, lemon emulsion £7

MAINS

- Chicken supreme, cheesy polenta, saffron cream, greens, chorizo crumb and paprika oil £16
- Fillet of salmon, mussels in a bouillabaisse broth, sumac potatoes, watercress puree £17
- Pork belly, haggis bonbons, peas, bubble & squeak cake, turnip & whisky puree, toasted gf oats, quince jus £18 (£2 extra on pre-theatre)
- Charred tenderstem broccoli, saag aloo, mango chutney, poppadoms, vegan coriander yoghurt (vegan) £14
- Parmesan & herb crusted venison, pickled carrot puree, truffle scented mash, creamed leeks, red wine reduction £20 (£5 extra on pre-theatre)
- Market fish, white bean & sunblushed tomato salad, spinach, gordal olives, mint dressing £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
guests must be seated by 6pm and vacate the table by 7.15pm to qualify for pre-theatre*

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