

# Apiary



R E S T A U R A N T

## evening menu

### SIDE BAR

- Marinated pitted Gordal olives (vegan) £3.50
- 3 Bird dukkha, bread, extra virgin olive oil & shallot vinegar (vegan) £5
- Rose harissa & basil hummus, poppadoms (vegan) £5
- Crispy pigs' ear, Maldon salt & aioli £3.50
- Feta & pistachio dip with corn chips (v) £5
- 3 Bird seedy chicken strips, lemon mayo £5
- Shoestring fries (vegan) £4
- Side salad (vegan) £4
- Artisan sourdough, butter, oil & shallot vinegar (v) £4
- Market greens (vegan) £4
- Cheesy mash (v) £4

### STARTERS

- Soup of the day, artisan bread (vegan) & butter (v) £5
- Tempura prawns, cucumber, radish & raw pea salad, miso dressing £7
- Kangaroo carpaccio, sumac dressing, viola flowers, quails' egg, crispy croutons £8 (£2 extra on pre-theatre)
- Pan-fried cumin & cardamom spiced cauliflower, garlic & herb turtle-beans, vegan halloumi, paprika oil, pickled grapes (vegan) £6.50
- Citrus cured salmon, crunchy wasabi peas, asparagus, soy mayo £6.50
- Rosemary & garlic braised pork cheek with a dill gherkin salad £6.75

### MAINS

- Roast chicken supreme, chhana masala, yoghurt raita, pickled cucumber ribbons, pea & onion bhajis £16
- Lemongrass & coriander braised lamb shank, hoisin sauce, roast sweet potatoes, pickled daikon, chillies, spring onions £19 (£2 extra on pre-theatre)
- Grilled octopus, steamed mussels in white wine, dill and fennel risotto, smoked pepper sauce, dill oil, fennel crisps £16
- Fillet of beef, caramelized shallots, creamy mash, green beans, ox tongue croquette, crispy pancetta, jus £25 (£7 extra on pre-theatre)
- Asparagus and pea paella, turmeric Jerusalem artichokes, vegan smoked paprika aioli, crispy red kidney beans (vegan) £14
- Market Fish with a manchego, tomato & herb crust, warm roast potato, mixed cherry tomato & spinach salad, chimichurri sauce £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