

Apiary



R E S T A U R A N T

Side bar

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

daytime menu

two courses £14 (from starters, mains, burgers and desserts)

STARTERS £5

- Soup of the day, artisan bread (vegan) & butter (v)
- Ox tongue croquettes with a dill gherkin salad
- Ginger poached prawn, cucumber, radish & raw pea salad, miso dressing
- Pork & horseradish rillettes with beetroot & shallot relish, melba toast
- Seared mackerel, tomato, black olive & pickled chilli sauce, crispy capers
- Smoked aubergine “caviar”, feta bonbons, tabasco & coriander dressed broad beans salad (v) (vegan on request)

MAINS £10

- Shredded duck leg, chataamari crepe, sweetcorn, red chillies, julienne greens, tikka sauce
- Sweet potato & ginger fishcake with a broad bean & coriander puree, crispy chilli & asparagus
- Fillet of coley with a manchego, tomato & herb crust, warm roast potato, mixed cherry tomato & spinach salad, chimichurri sauce
- Rosemary & garlic braised pork cheek with caramelised shallots, creamy mash, crispy pancetta
- Cumin & cardamom spiced cauliflower with garlic & herb turtlebeans, vegan halloumi, paprika oil, pickled apples & grapes (vegan)
- Lemongrass & coriander marinated chicken with hoisin sauce, noodles, crunchy julienne veg, pickled daikon

*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*

BURGER BAR £10

all served with fries (GF buns available on request)

- Beef burger, crispy feather blade, beer cheese sauce, pickles, crispy onions
- Fried chicken burger, firecracker aioli, fermented red cabbage, coriander yoghurt
- Crispy prawn burger, bang bang cucumber, fish sauce and lime mayo
- Fried Baharat spiced lentil and rice cake, green chilli and tomato chutney, chickpea mayo, charred green chilli (v, vegan option available)