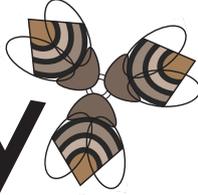


Apiary



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 pig ear, Maldon salt & aioli £4
- 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

STARTERS

- Soup of the day, artisan bread (vegan) & butter (v) £5
- Black bean & sweet potato cake, lime avocado whip, sweetcorn, chilli & pickled cucumber salad (vegan) £6.50
- Smoked chicken, asparagus & broad bean salad, tomato crisp £6.50
- Ham hock terrine, pineapple chutney, melba toast, watercress £6.75
- Gin cured Scottish salmon, pickled samphire salad, lime dressing £6.75
- Pan fried scallops, charred chicory, blackcurrant sauce, peashoots £9

MAINS

- Confit duck leg, puy lentils, carrot, pancetta lardons, roasted shallot, spinach £18
- Paprika roasted aubergine, babaganoush, crispy garlic polenta, cherry tomato salsa, vegan ricotta (vegan) £15
- Jerk roast chicken breast, wild rice, spring onion, baked plaintains, pickled ginger £16
- Pan fried cod, lemon & parsley crust, crayfish & pea risotto £17
- Taiwan braised pork fillet, pak choi, roasted sweet potato, Shaoxing wine sauce £16.50

*please make your server aware of any food allergies or intolerances
gluten free bread is stored & prepared separately from regular bread
a discretionary 10% service charge is 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) £28
(don't feel like sharing? Single size curry for £14)
- 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