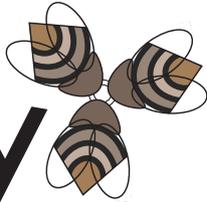


# Apiary



R E S T A U R A N T

## 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

## evening menu

### STARTERS

- Soup of the day, artisan bread (vegan) & butter (v) £5
- Cumin & coriander roast courgettes, herby quinoa salad, toasted pumpkin seeds, chipotle dressing (vegan) £6.50
- Devilled chicken livers, caramelized shallots, gf toast, peashoots £6.50
- Sea trout pastrami, gherkins, mixed nut salad, herb dressing £6.75
- Seared scallops, sweetcorn puree, crispy prosciutto, lime butter £9

### MAINS

- Peking duck breast, plum fried rice, baby corn, sugar snaps, hoisin £19
- Ginger roast squash, red lentil salad, pickled apples, toasted coconut, coconut & chipotle sauce, crispy corn tortilla (vegan) £15
- Feta stuffed chicken supreme, warm heritage tomato salad, red onion, confit garlic, gf croutons, basil pesto dressing £16
- Roast cod, garlic crevette, sundried tomato & parmesan risotto, mange tout, chive oil £17
- Beef blade bourguignon, baby onions & pancetta, smoked potato mash, pancetta, green beans, persillade £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 - 600g (approx) Scottish fillet, greens, garlic buttered portobello mushroom, blue cheese cream & peppercorn sauce, mustards & bag of fries £50