

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 pig 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) £4

Market greens (vegan) £4

daytime menu

two courses £15 (from starters, mains, brunch, burgers, sweets)

STARTERS £5

Soup of the day, artisan bread (vegan) & butter (v)

Ginger roast squash, red lentil salad, pickled apples, toasted coconut

Mexican chicken & cheese poppers, avocado & lime dip, chillies

Tangy prawns, kiwi salsa, orange, mixed nuts, rocket salad

Pork pate, gherkins, pistachio salt, melba toast

MAINS £12

Cumin & coriander roast courgettes, herby quinoa salad, toasted pumpkin seeds, chipotle dressing

Seabream almondine, sundried tomato & parmesan risotto, mange tout, chive oil

Soy & sesame marinated chicken breast, plum fried rice, baby corn, sugar snaps, hoisin sauce

Pork chop, creamy roast shallot sauce, mustard & tarragon mash, tenderstem broccoli, marrow bonbons

Cider braised lamb shoulder, carrot & harissa puree, crispy butterbeans, rosemary crust, mint jus

*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*

BURGER BAR £12

all served with fries (GF buns available on request)

Beef burger, cheddar cheese, pickled cucumbers, baby gem, beetroot chilli ketchup

Portobello mushroom pattie, vegan feta, onion ring, tarragon ketchup (vegan)

£1 EXTRAS – feta, spinach, avocado, bacon, fried egg