

STARTERS

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

Tempura prawns, kiwi salsa, mixed nut & pomegranate salad, citrus dressing

Cumin & coriander roast courgettes, herby quinoa, pumpkin seeds, chipotle (vegan)

Chicken & cheese croquettes, celeriac & raisin remoulade, cranberry ketchup

MAINS

Roast chicken breast stuffed with feta, wholegrain mustard mash, honey roast carrots, tenderstem broccoli, orange & cinnamon gravy

Confit duck leg, smoked ham & butterbean cassoulet, green beans, chive crumb

Sea trout fillet, chestnut & parsnip risotto, shrimps, mangetout, parsnip crisps

Ginger roast squash, red lentil salad, pickled apples, toasted coconut, coconut & harissa sauce, crispy corn tortilla (vegan)

All mains served with bowls of roast potatoes & veg for the table

DESSERTS

Warm apricot drizzle cake, apricot jam, pistachio whipped cream

Dark chocolate truffle torte, raspberry coulis, frozen raspberries (vegan)

Selection of Iain Mellis cheeses, chutney, grapes, wheat wafers*

Rocky road with peanut butter & strawberry jam ice cream

*All dishes naturally gluten free (bread/wafers substituted for gf)

This menu may be subject to seasonal and supplier changes at short notice
Pre-orders are required for parties of 8 or more, at least one week in advance

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