

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) £5

Side salad (vegan) £5

Artisan sourdough, butter, extra virgin olive oil & shallot vinegar (v) £4

Market greens (vegan) £5

daytime menu

two courses £16 (from starters, mains, brunch, burgers, sweets)

STARTERS £6

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

Smoked haddock & dill pate, pickled leek, GF oatcakes, pea shoots
Chicken, chorizo & manchego bonbons, cider ketchup, lambs lettuce & green apple salad

Broccoli tempura, maple syrup, edamame & soy dip, sesame & lime dressing, pickled chilli (vegan)

Pork & liver terrine, chicollili, gf toast

MAINS £12

Citrus & garlic marinated chicken thighs, crushed parsley potatoes, carrot & chilli puree, broccoli, chicken sauce

Braised lamb shoulder, minted courgettes, potato & black olive terrine, black garlic jus

Teriyaki salmon, roast sweet potato, pak choi, spring onion dressing, sesame seeds

Beef kofta, chimichurri, sweetcorn rice, pickled carrot, garlic sour cream, toasted cashew nuts

Cauliflower potato cakes, red lentil dhal, courgetti, herby mango & coconut salsa, pickled red onions (vegan)

*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

Three bean burger, roasted peppers, jalapeno ketchup, vegan feta (vegan)

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