

The Apiary

Set Menu

Monday to Friday Lunch
Monday to Thursday Dinner
(Excluding Bank Holidays)

2 COURSES £22.⁹⁵ - 3 COURSES £27.⁹⁵
2 COURSES £27.⁹⁵ - 3 COURSES £32.⁹⁵

Starters

Soup Du Jour (GFA, V)

Please ask your server for today's flavour, house focaccia.

Fig Bruschetta (V, GFA)

Fresh Figs, Burrata cream, Flaked Almonds, Basil, Balsamic reduction.

Prawn & Avocado Cocktail (GFA)

Baby gem, Avocado, Mango and red onion salsa, focaccia.

Nduja Croquettes

Mild spicy sausage, Parmesan cheese, Crispy onions, Nduja mayo, chives.

Classic Italian Polpetta

Meatballs, Rich Pomodoro sauce, parmesan, basil, ciabatta.

Salt and Pepper Crispy Baby Squid

Garlic aioli, lemon, paprika, mixed leaves.

Main course

Calves Liver & Bacon (GFA)

Creamy Mash, Caramelised Onions, Crispy bacon, Tender Stem Broccoli, Red Wine Jus.

Seafood Linguine (GFA)

Mussels, clams, king prawns, baby squid, tomatoes sauce, basil.

Pan seared Chicken (GFA)

Chicken supreme, pumpkin purée, confit shallot, sage gnocchi, red wine jus.

9oz Sirloin steak

supplement £7

Served with hand cut chips, pea shoot & shallot salad, roasted tomato (GF)

Add sauce- peppercorn, mushroom sauce, red wine jus (GF).

Courgette Au gratin (V,GF, Vegan Av)

Courgette and wild mushrooms bolognese topped with mozzarella cheese.

Crispy skin Sea Bass

Butternut squash puree, roasted butternut squash, crispy pancetta, cavolo nero, pumpkin seeds and a chive oil split burre blanc.

Desserts

Please choose from our dessert menu
add Cheese and biscuits for a £3 supplement

Notice

Please Allow Extra Time as We Freshly Prepare our Food and Cook to Order
Any Allergies or Dietary Requirements Please Speak to a Member of Staff

