



educatedflea

RESTAURANT

evening menu

SIDE BAR

Marinated pitted Gordol olives (v) £3

3B dukkah, sourdough*, evoo & 3B smoked shallot vinegar (v) £5

Veggie mezze platter* (v) £10

Crispy pigs ear, Maldon salt & aioli £3

Pistachio & feta dip with corn chips (v) £4

3Bird seedy chicken strips and lemon mayo £4

Shoestring fries (v) £4

Side salad (v) £3

Artisan sourdough bread*, butter, extra virgin olive oil & shallot vinegar (v) £3

Market veg (v) £3

Cheesy mash (v) £3

STARTERS

Soup of the day, artisan sourdough* & butter (v) £5

Rabbit ballotine, creamy pancetta sauce, pickled white grapes £7

Hot smoked salmon, pickled radish, kiwi salsa verde, avocado, zesty sea salt, watercress £6.50

Honey tofu & green peppercorn tempura, physallis & daikon, chilli satay (v) £6

Smoked paprika roasted baby octopus, sweet & sour carrot, lotus biscuit crumb, ginger dressing £7

Pigeon breast, sweet potato, green chilli, black bean & preserved lemon hash, cayenne sauce £8 (£2 extra on pre-theatre)

MAINS

Chicken supreme stuffed with manchego, warm gazpacho sauce, spring onions, olive tapenade, chorizo rice £15

Amchoor & fenugreek marinated lamb rump, braised baby gem, leek & potato puree, green beans, pickled tomatoes, spiced jus £18 (£2 extra on pre-theatre)

Fillet of cod, passion fruit & lime sauce, chilli & ginger wild rice, mangetout, jerk prawn, turmeric crisps £16

Tamarind duck breast, charred cauliflower, confit squash, broad beans, rhubarb compote £19 (£3 extra on pre-theatre)

Chipotle roasted aubergine, fried rice cakes, avocado & lime whip, charred jackfruit, pomegranate molasses (v) £12

Market Fish, roast garlic butter bean puree, cardamom spiced carrots, orange braised fennel, potatoes, chilli & orange dressing £14.50

**dishes marked can be made gluten free with minor adjustments all other dishes naturally gluten free unless stated!
please ask our staff about the presence of any other allergens in the dishes*

PLATES FOR 2 TO SHARE

Malaysian vegetable curry with rice, lime wedges, coriander yoghurt, chilli & bread* £24 (v)
(don't feel like sharing? Single size curry for £12)

Daily changing seafood platter for 2 with artisan bread* & anchovy butter, salad and fries; see board £MP

Big Cow - 500g (approx) Scottish fillet, mushroom, herb and shallot stuffed marrowfat bone, sautéed greens, blue cheese cream & peppercorn sauce, 3B mustards & bag of fries £45

32b Broughton St, Edinburgh, EH1 3SB
T: 0131 556 8092 | E: contact@educatedflea.co.uk | www.educatedflea.co.uk

Registered office: 3-5 Viewforth, Edinburgh, EH10 4JD Registered No. SO303997