



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) £12
- Crispy pigs ear, Maldon salt & aioli £3
- Pistachio & feta dip with corn chips (v) £4
- 3 Bird 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
- Slow cooked pork cheeks, celeriac & pomegranate remoulade, jus £7
- Prawns pickled in fish sauce, braised pepper salad, tempura scraps £6.50
- Mushroom, walnut & tarragon bonbons, wholegrain mustard sauce (vegan) £6
- Seared scallops, leek, chilli & seaweed, bone marrow butter, pickled shallots £8 (£2 extra on pre-theatre)
- Lemon & oregano chicken fillets, Greek style tomato, olive, cucumber & feta salad, garlic yogurt £6

MAINS

- Chicken supreme, haggis pesto cream sauce, roast baby potatoes, charred baby gem, crispy parma ham £16
- Lamb rump, babaganoush, crispy chick peas, watermelon, goat's cheese, spinach and pine nuts £19 (£4 extra on pre-theatre)
- Grilled hake, mussel & squid risotto, basil aioli, tempura samphire £16
- Venison loin, cherry & sloe gin jus, fondant potatoes, green beans £25 (£5 extra on pre-theatre)
- Sweetcorn fritters, sweetcorn puree, herby cucumber & pomegranate salad, cauliflower & coriander couscous, spiced popcorn, herb oil (vegan) £13
- Market fish, black olive mash, orange & chive butter sauce, mange tout, anchovies £15

**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 £50