



# educatedflea

## RESTAURANT

### evening menu

#### SIDE BAR

Marinated pitted Gordol  
olives (v) £3

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

Basil & harissa hummus,  
pickled carrot & popadoms  
(vegan) £4

Crispy pigs ear, Maldon  
salt & aioli £3

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

3Bird seedy chicken strips  
and lemon mayo £5

Shoestring fries (v) £4

Side salad (v) £3

Sourdough\*, butter, evoo &  
shallot vinegar (v) £3

Market veg (v) £3

Cheesy mash (v) £3

#### STARTERS

Sweetcorn, coconut & chilli soup, artisan sourdough (vegan) & butter (v) £5  
Smoked fishcake, poached egg, Applesmoked cheddar sauce £7  
Persian aubergine and spicy pear salad, vegan cream cheese, mini poppadum  
(vegan) £6.50

Pulled ox cheek fritters, mint hollandaise, crispy capers, pomegranate £7  
Pernod cured haddock, rainbow pepper & spring onion salsa, black pepper  
crispy rice noodles £6.50

Seared chicken livers & chanterelles on toast\*, juniper & chardonnay sauce,  
herby crumb £7

#### MAINS

Chicken supreme stuffed with brie, spiced cranberries, crispy pancetta,  
smoked chestnut velouté, bubble & squeak, sage greens £16  
Confit duck leg, duck fat potatoes, warm kimchi style cabbage, dehydrated  
starfruit, spiced jus £18 (£3 extra on pre-theatre)

Grilled cod fillet, mussels & crayfish, warm lentil salad, apple batons, red  
cabbage puree, dill butter sauce £17

Rack of lamb, Moroccan spiced red & white quinoa, spinach, honeyed  
dates, crispy chickpeas, coriander jus £20 (£5 extra on pre-theatre)  
Winter root veg open ravioli, wilted kale, vegetable gravy, toasted almonds  
& pumpkin seeds (vegan) £14

Market fish, sweet potato & broccoli hash, Cajun spiced yoghurt,  
mange tout, crispy seaweed £16

*\*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