



educatedflea

RESTAURANT

evening menu

SIDE BAR

- Marinated pitted Gordal olives (vegan) £3
- 3B dukkah, sourdough, evoo & shallot vinegar (vegan) £5
- Basil & harissa hummus, pickled carrot & poppadums (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 (vegan) £4
- Side salad (vegan) £3
- Sourdough, butter, evoo & shallot vinegar (v) £3
- Market veg (vegan) £3
- Cheesy mash (v) £3

STARTERS

- Soup of the day, artisan sourdough (vegan) & butter (v) £5
- Ginger poach prawns, daikon, cucumber & horseradish kimchi, pickled beetroot, tempura scraps £7
- Coq au vin terrine, carrot chutney, melba toast £6.50
- Quinoa, spinach & seaweed patties, butterbean puree, crispy onion rings, lemon dressed salad (vegan) £6.50
- Duck fat confit salmon, dill breaded quail's egg, baby leek, shallot & mustard dressing £8 (£2 extra on pre-theatre)
- Lemongrass lamb cakes, glass noodle and spring onion salad, wafu ginger £7

MAINS

- Chicken stuffed with gorgonzola, wrapped in Parma ham, paprika crushed potato, chicken & madeira jus, greens, roast carrots £16
- Pork fillet, soy & star anis braised pork shoulder, edamame & wasabi, spicy potato cakes, pak choi, sticky glaze, pickled radishes £18 (£3 extra on pre-theatre)
- Cod fillet, sweetcorn & clam rice, wilted garlicky red chard, asparagus, hazelnuts, preserved lemon, spicy fish consommé £17
- Beef fillet, aubergine gnocchi, sun-blushed tomato coulis, roasted garlic, tenderstem broccoli £22 (£7 extra on pre-theatre)
- Miso baked butternut squash, crispy rice wafer, pea & ginger puree, pickled mushrooms, soy & lemon syrup, squash vegancini (vegan) £14
- Market Fish, gherkin mash, baby brown shrimp & chive dressing, roasted baby courgette, pink grapefruit £16

*please make your server aware of any allergies or intolerances you may have
a discretionary 10% service charge will be added to tables of 6 or more
guests must be seated by 6pm and vacate the table by 7.15pm to qualify for pre-theatre*

PLATES FOR 2 TO SHARE

- Malaysian vegetable curry with rice, lime wedges, chilli, coriander, bread (vegan), yoghurt £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