



# educatedflea

## R E S T A U R A N T

### daytime menu

2 courses £12 from starters, mains & desserts

#### SIDE BAR

- Marinated pitted Gordol 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 £5

- Soup of the day, artisan sourdough (vegan) & butter (v)
- Lemongrass lamb cakes, sweet chilli sauce, crispy rice wafer, coriander
- Miso baked butternut squash, pea & ginger puree, squash vegancini, soy & lemon syrup (vegan)
- Curried prawn mortadella, spicy gherkin relish, oatcakes
- Chicken & chorizo terrine, carrot chutney, melba toast
- Plum & cardamom crispy octopus, blackened cauliflower, pickled shallots, charred plums, sesame seeds

#### MAINS £8.50

- Coq au vin - red wine braised chicken leg, lardons, carrot, mushroom pickled red onion, fondant potatoes
- Mussels mariniere, bisque, creamy risotto, chervil, broccoli
- Pork & chive meatballs, warm glass noodle & spring onion salad, wafu ginger dressing, tempura scraps
- Spiced courgette, pomegranate sauce, butterbean puree, pine nuts, crispy shallot rings, coriander vegan labneh (vegan)
- Seabass, saffron potatoes, pak choi, crispy chillies, spicy consommé
- Pulled beef feather-blade burger, cheese, smoked onion ketchup, baby gem, beetroot slaw, fries

*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*

#### PLATES FOR 2 TO SHARE

- Malaysian vegetable curry with rice, lime wedges, chilli, bread (vegan) coriander yoghurt £24 (v)  
(don't feel like sharing? Single size curry for £8.50)
- 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