



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
- Wee seafood taco, tomato and spring onion salsa, tequila & lime dressing £7
- Confit chicken thighs, haggis pesto, pickled turnip salad £6.50
- Sweetcorn, polenta & sriracha terrine, coriander & cucumber salad (vegan) £6.50
- Seared scallops, citrus polenta, pink grapefruit £8 (£2 extra on pre-theatre)
- Ginger & chive lamb meatballs, miso aubergine puree, crispy rice noodles, pak choi £7

MAINS

- Chicken supreme, wilted Chinese leaves, ginger, chili, mango & coconut rice, teriyaki gravy, toasted sesame seeds, coriander £16
- Pork fillet, confit pork shoulder, roast potatoes, confit carrots, broccoli, tarragon gremolata, cider jus £18 (£3 extra on pre-theatre)
- Grilled hake fillet, saffron wild rice, basil aioli, wilted & crispy kale, prawns, chorizo broth £18 (£3 extra on pre-theatre)
- Venison haunch, parmesan and potato gratin, greens, confit mushrooms, red wine and bacon jus £22 (£7 extra on pre-theatre)
- Spiced carrot falafel, warm black eyed bean salad, pickled shallots, pomegranate, sweet & sour cumin sauce (vegan) £14
- Market Fish, creamy dill mash potatoes, roast garlic, baby gem lettuce, pickled sugar snaps, herby lemon dressing £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