



# educatedflea

## RESTAURANT

### daytime menu

2 courses £14 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)
- Ginger & chive lamb meatballs, miso aubergine puree, pak choi, crispy rice noodles
- Spiced carrot falafel, black eyed bean salad, pickled shallots (vegan)
- Smoked salmon & cream cheese rilette, capers, GF oatcakes
- Chicken & ham hock terrine, toasted brioche, horseradish mayo
- Crayfish, garlic, chilli & pickled sugar snap salad, basil aioli

#### MAINS £10

- Chicken thighs, roast potato & mangetout hash, haggis pesto sauce, crispy parma ham
- Crispy taco shells stuffed with seafood, iceberg lettuce, topped with cheese, tomato & spring onion salsa, squid ink aioli
- Ox cheeks braised in cider & liquorice, parmesan & potato gratin, greens, confit mushrooms
- Sweetcorn, polenta & sriracha terrine, avocado & coriander relish, roast garlic, baby gem lettuce, herb oil (vegan)
- Seabass, baby potatoes, peas, chorizo broth, tempura samphire
- Slow cooked pork shoulder, wilted Chinese leaves, ginger, chili, mango & coconut rice, teriyaki gravy, toasted sesame seeds, coriander

*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

32b Broughton St, Edinburgh, EH1 3SB

T: 0131 556 8092 | E: [contact@educatedflea.co.uk](mailto:contact@educatedflea.co.uk) | [www.educatedflea.co.uk](http://www.educatedflea.co.uk)