



educatedflea

RESTAURANT

evening menu

SIDE BAR

- Marinated pitted Gordal olives (vegan) £3
- 3B dukkah, bread, 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
- Artisan bread, butter, evoo & shallot vinegar (v) £3
- Market veg (vegan) £3
- Cheesy mash (v) £3

STARTERS

- Soup of the day, artisan bread (vegan) & butter (v) £5
- Treacle cured salmon, charred fennel, orange baked beetroot £7
- Duck, chicken, pistachio & cranberry terrine, caper salad, gherkin dressing, melba toast £6.50
- Firecracker tofu, bang bang cucumber ribbons, seaweed (vegan) £6.50
- Seared scallops, sweetcorn puree, sobrassada crumb, dill oil £8 (£2 extra on pre-theatre)
- Smoked pork shoulder & blue cheese croquettes, bramley apple sauce £7

MAINS

- Chicken supreme, pickled quince puree, madeira jus, crispy wild mushrooms, chestnuts, cheesy polenta, mangetout £16
- Truffle scented braised beef featherblade, beetroot & potato stack, pumpkin two ways, green beans, watercress mustard £19 (£2 extra on pre-theatre)
- Roast hake fillet, fried rice with saffron, mussels, squid & peas, roasted red pepper sauce £17
- Pan fried duck breast, confit leg croquette, creamy parsnip puree, braised baby gem, potato fondant, jus £22 (£5 extra on pre-theatre)
- Baked romano peppers, baharat spiced rice & puy lentils, pine nuts & apricots, crispy onions, spiced tahini sauce, feta, salad (vegan) £14
- Market Fish, turmeric potatoes, tamarind broth, pak choi, tomato, coriander & green chilli relish £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