



educatedflea

RESTAURANT

evening menu

SIDE BAR

- Marinated pitted Gordal olives (vegan) £3.50
- 3B dukkah, bread, evoo & shallot vinegar (vegan) £5
- Basil & harissa hummus, pickled carrot & poppadums (vegan) £5
- Crispy pigs ear, Maldon salt & aioli £4
- Pistachio & feta dip with corn chips (v) £5
- 3Bird seedy chicken strips and lemon mayo £5
- Shoestring fries (vegan) £4
- Side salad (vegan) £4
- Artisan bread, butter, evoo & shallot vinegar (v) £4
- Market greens (vegan) £4

STARTERS

- Soup of the day, artisan bread (vegan) & butter (v) £5
- Pulled duck rilette, madeira dressed leaves, melba toast £7
- Green asparagus, pancetta, poached egg, parmesan crisps, pork fat hollandaise £6.50
- Vegan mascarpone tartellettes, braised fennel, toasted almond, pickled radish, orange dressed rocket (vegan) £6.50
- Seabass, smoked citrus ceviche, radish & cucumber tartare, croutons £7
- Seared scallops, sunblushed tomato salsa, chorizo, aioli £9

MAINS

- Chicken supreme, aloo chaat, roast red pepper chutney, crispy chicken skin, pickled mustard seeds, curried coconut sauce £16
- Braised beef jacob's ladder, corn, lime butter, blue cheese crushed potatoes, tenderstem broccoli, bbq gravy £18
- Roast cod, artichoke barigoule, peas, baby potatoes, crispy prawns, cayenne butter sauce £17
- Lamb rump, sweet potato & coconut puree, crispy sticky rice cakes, pineapple salsa, spiced jus £22
- Aubergine mole poblano, coriander rice, toasted pumpkin seeds, sweetcorn & lime salsa, spinach & cumin oil (vegan) £15

*please make your server aware of any food allergies or intolerances
a discretionary 10% service charge is added to tables of 6 or more*

PLATES FOR 2 TO SHARE

- Malaysian vegetable curry with rice, lime wedges, chilli, coriander, bread (vegan), yoghurt £28 (v)
(don't feel like sharing? Single size curry for £14)
- Big Cow - 500g (approx) Scottish fillet, mushroom, herb and shallot marrowfat, sautéed greens, blue cheese cream & peppercorn sauce, 3B mustards & bag of fries £50