



educatedflea

RESTAURANT

daytime menu

2 courses £15 from starters, mains, brunch & desserts

SIDE BAR

Marinated pitted Gordol
olives (vegan) £3.50

3B dukkah, bread, evoo &
shallot vinegar (vegan) £5

Basil & harissa hummus,
pickled carrot, poppadums
(vegan) £5

Crispy pig ear, Maldon
salt & aioli £4

Pistachio & feta dip with
corn chips (v) £4

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 veg (vegan) £4

STARTERS £5

Soup of the day, artisan bread (vegan) & butter (v)

Sweet & sour tofu, cucumber & radish tartare, paprika tuile (vegan)

Chicken & sunblushed tomato terrine, tarragon jelly, melba toast

Green asparagus, pancetta, pork fat hollandaise, crispy shallots

Breaded prawns, roasted red pepper dip, baby gem

MAINS £12

Braised lamb shoulder, greens, crispy red pepper rice cakes,
creole spiced jus

Chicken mole, herby rice, sour cream, toasted pumpkin seeds

Artichoke barigoule, white wine, roast carrots, parsley crumb,
smoked baby onions, vegan cheese twist (vegan)

Grilled fillet of seabass, peas, potatoes, cayenne butter sauce

Braised duck leg, mushroom & madeira cream, parsley mash,
tenderstem broccoli

*please make your server aware of any allergies or intolerances you may have
gluten free bread is stored & prepared separately from regular bread
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 £12)

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

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