



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)

Kentucky fried cauliflower, ranch potato spring onion salad (vegan)

Pork & black olive croquettes, ratatouille terrine, rosemary mayo

Soy chicken, veg & cashew rice spring roll, sriracha mayo

Breaded squid rings, pink grapefruit, fennel & dill relish,
crisp sweet chillies

MAINS £12

Lemon marinated chicken fillet, heritage tomato & prosciutto
salad, gremolata, garlic croutons.

Charred aubergine, babaganoush, polenta, watermelon, feta (vegan)

Lamb & apple meatballs, courgette & pickled apple, pine
nuts, tomato sauce

Caribbean spiced beef shin and jus, mash, tenderstem broccoli

Seabream fillet, summer squash risotto, pumpkin seeds, basil

*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

32b Broughton St, Edinburgh, EH1 3SB

T: 0131 556 8092 | E: contact@educatedflea.co.uk | www.educatedflea.co.uk

Registered office: 3-5 Viewforth, Edinburgh, EH10 4JD Registered No. SO303997