



educatedflea

RESTAURANT

daytime menu

two courses £20 (from starters, mains, brunch, sweets)

Side bar

Marinated pitted Perelló
Gordal olives (vegan) £4

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

Rose harissa & basil hummus,
pickles, poppadoms (vegan) £6

Crispy pig ear, aioli,
Maldon salt £5

Pistachio & feta dip,
corn chips (v) £6

3Bee seedy chicken strips
and lemon mayo £6

Shoestring fries (vegan) £5

Side salad (vegan) £5

Artisan sourdough, butter,
olive oil, shallot vinegar (v) £4

Market greens (vegan) £5

STARTERS £6

Soup of the day, sourdough (vegan) & butter (v)
Smoked haddock soufflé, charred leeks, rocket salad

Haggis croquettes, cranberry chutney, watercress

Chicken & pancetta terrine, toast, smoked apricot ketchup

Herby corn muffin, sweetcorn & lime velouté, pickled squash,
chillies, pumpkin seeds (vegan)

MAINS £15

Braised pork shoulder, baked Braeburn apple, dauphinoise,
broccoli, mulled cider gravy

Roast chicken fillets, spinach, bacon & baby potatoes, shallot
puree, blue cheese, jus

Sea trout fillet, warm beetroot & rice salad, vodka, horseradish &
beetroot puree, gribiche, crispy capers

Tempura cauliflower, mixed leaf & cabbage slaw,
buffalo ranch dip (vegan)

Seabass fillet, creamy parsnip & chervil polenta, radish &
sapphire, verjus butter sauce

*please make your server aware of any food allergies or intolerances
gluten free bread is stored & prepared separately from regular bread
a discretionary 10% service charge is added to tables of 6 or more*

PLATES FOR 2 TO SHARE

Vegetable Thai green curry, sticky coconut rice, lime, chilli, coriander, spicy rice
crackers (vegan) £30 (don't feel like sharing? Single size curry for £15)

Big Cow - 600g (approx) Scottish fillet, greens, garlic buttered portobello mushroom, blue
cheese cream & peppercorn sauce, mustards & bag of fries £60

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