RESTAURANT & BAR

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Starters		Coronation roast cauliflower (NGCI) (VE) £17.50	
House-baked bread roll and Genovese focaccia Extra virgin olive oil, aged balsamic vinegar, pink peppercorn and thyme-whipped butter	£6.00	Hazelnut purée, port and cider reduction, cauliflower tartare	
		Duck breast (NGCI) Roasted pumpkin purée, red cabbage, duck leg hash, duck jus	£23.00
White onion and sweetcorn velouté (NGCI) (VE) Crispy onion, basil oil	£7.00	Seafood pie (NGCI) King prawns, smoked mussels and cod, chive and tarragon velouté,	£18.00
Truffled ricotta and heirloom	£7.50	zesty mash potato, mixed leaves	
tomato salad (NGCI) Basil oil, pine nut dressing, micro herbs		Masala-spiced beef sausages Mashed ratte potato, green mango chutney, battered onion rings, beef demi-glace	£18.00
Medley of seasonal vegetables (NGCI) (VE) Cauliflower hummus, pickled beets, dukkah, pine nuts	£7.50		
		Fillet of seabass (NGCI) Artichoke, fennel, kale, garlic new potatoes, lemon beurre blar	£19.50
Asparagus and heritage carrot terrine (NGCI) (VE) Samphire, watercress, toasted pistachio, mint and pea aioli	£8.50	Corn-fed chicken breast (NGCI) Roasted sweetcorn, parmesan and sage polenta, chicken demi-glace	£19.50
Duck and truffle Scotch egg (NGCI) Leek and chive velouté	£9.00	Pan-roasted lamb rump (NGCI) Aubergine purée, glazed shallots, mashed ratte potato, mint jus	£23.00
Prawn cocktail (NGCI) Ocean prawns, tomato jelly, grapefruit segment, Marie Rose foam	£12.50	Butcher's cut of the week (NGCI) Market price Roasted tomato, red wine and thyme juconfit garlic, chips	US,

Mains

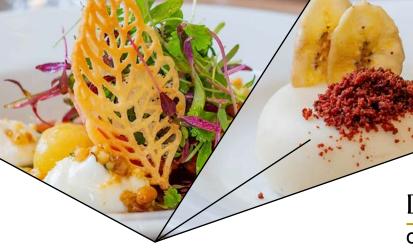
fragrant rice

Vegan 'butter chicken' (VE)

Chickpea, okra, 'butter chicken' sauce,

£17.00

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Sides		Garden vegetable salad, house dressing (NGCI)(VE)	£4.00
Mashed ratte potato (NGCI)	£4.50	Chargrilled asparagus (NGCI) (VE)	£ 7.50
Steamed vegetable rice (NGCI)	£4.00	Rocket and parmesan salad,	
Garlic new potatoes (NGCI)(VE)	£4.00	balsamic dressing (NGCI)	£4.00
Tomato and basil salad, extra virgin olive oil (NGCI)(VE)	£4.50	Steamed tenderstem broccoli, garlic butter, parmesan (NGCI)	£5.00
Chips (NGCI) (VE)	£4.00	Invisible chips £2.00	Invisible Chips
Sweet potato fries (NGCI) (VE)	£4.00	0% calories. 100% charity. All proceeds of	
Mixed leaf salad, house dressing (NGCI)(VE)	£4.00	Hospitality Action who are committed to the industry back on its feet, one portion at a time. Thanks for chinning in	getting



Great British cheese selection (NGCI*)

£12.50

A selection of British cheeses:

Tunworth, Winderdale Shaw, Perl Las Organic Blue

Red onion chutney, sourdough crispbreads, grapes, nuts

Winderdale Shaw - Offham, Kent

A traditional unpasteurised and cloth-bound cheddar, handmade and matured in cellar.

Winderdale is the UK's first cheese to be produced and delivered carbon neutrally.

Perl Las Organic Blue - Cardigan, West Wales

Meaning 'Blue Pearl' in Welsh, Perl Las is a golden, veiny blue cheese. Enjoy its delicately salty and creamy flavour with a lingering blue aftertaste.

Tunworth - Herriard, Hampshire

Tunworth is a pasteurised, bloomy English Camembert-style cheese, handmade using special cultures and traditional rennet. Matured for between four to six weeks to produce a rich, creamy, and unique flavour, each cheese is made from carefully selected cow's milk in the heart of Hampshire.

Desserts

Chocolate and hazelnut wheel (NGCI)(VE) £7.00 Forest fruit sorbet, brownie crumble

Sticky toffee pudding (VE) £7.00 Toffee sauce, salted caramel ice cream

Key lime tart £7.50 Red berry coulis, Chantilly cream

Caramelised banana (NGCI) £7.00 White chocolate foam, espresso ice cream

Oreo biscuit parfait £7.00 Brownie crumble, salted caramel sauce, Chantilly cream

Selection of ice creams and sorbets

One scoop - £3.00 | Two scoops - £4.50 | Three scoops - £6.00

Salted caramel ice cream (VE) (NGCI)

Lavender ice cream (NGCI)

Chocolate ice cream (NGCI)

Vanilla ice cream (NGCI)

Passionfruit and mango sorbet (VE) (NGCI)

Forest fruits sorbet (VE) (NGCI)



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UNIVERSITY OF BIRMINGHAM

Edgbaston Park Hotel & Conference Centre

Although we have excellent food hygiene standards and keep food containing allergens away from non-allergenic food our kitchens are not a completely allergen free environment. If you have any allergy or dietary requirements please ask a member of the team.