

Starters

House-baked bread roll and Genovese focaccia	£6.00
Extra virgin olive oil, aged balsamic vinegar, pink peppercorn and thyme-whipped butter	
White onion and sweetcorn velouté (NGCI) (VE)	£7.00
Crispy onion, basil oil	
Truffled ricotta and heirloom tomato salad (NGCI)	£7.50
Basil oil, pine nut dressing, micro herbs	
Medley of seasonal vegetables (NGCI) (VE)	£7.50
Cauliflower hummus, pickled beets, dukkah, pine nuts	
Asparagus and heritage carrot terrine (NGCI) (VE)	£8.50
Samphire, watercress, toasted pistachio, mint and pea aioli	
Duck and truffle Scotch egg (NGCI)	£9.00
Leek and chive velouté	
Prawn cocktail (NGCI)	£12.50
Ocean prawns, tomato jelly, grapefruit segment, Marie Rose foam	

Sides

Mashed ratte potato (NGCI)	£4.50
Steamed vegetable rice (NGCI)	£4.00
Garlic new potatoes (NGCI) (VE)	£4.00
Tomato and basil salad, extra virgin olive oil (NGCI) (VE)	£4.50
Chips (NGCI) (VE)	£4.00
Sweet potato fries (NGCI) (VE)	£4.00
Mixed leaf salad, house dressing (NGCI) (VE)	£4.00

Mains

Vegan 'butter chicken' (VE)	£17.00
Chickpea, okra, 'butter chicken' sauce, fragrant rice	
Coronation roast cauliflower (NGCI) (VE)	£17.50
Hazelnut purée, port and cider reduction, cauliflower tartare	
Duck breast (NGCI)	£23.00
Roasted pumpkin purée, red cabbage, duck leg hash, duck jus	
Seafood pie (NGCI)	£18.00
King prawns, smoked mussels and cod, chive and tarragon velouté, zesty mash potato, mixed leaves	
Masala-spiced beef sausages	£18.00
Mashed ratte potato, green mango chutney, battered onion rings, beef demi-glace	
Fillet of seabass (NGCI)	£19.50
Artichoke, fennel, kale, garlic new potatoes, lemon beurre blanc	
Corn-fed chicken breast (NGCI)	£19.50
Roasted sweetcorn, parmesan and sage polenta, chicken demi-glace	
Pan-roasted lamb rump (NGCI)	£23.00
Aubergine purée, glazed shallots, mashed ratte potato, mint jus	
Butcher's cut of the week (NGCI)	
Market price	
Roasted tomato, red wine and thyme jus, confit garlic, chips	

Garden vegetable salad, house dressing (NGCI) (VE)	£4.00
Chargrilled asparagus (NGCI) (VE)	£ 7.50
Rocket and parmesan salad, balsamic dressing (NGCI)	£4.00
Steamed tenderstem broccoli, garlic butter, parmesan (NGCI)	£5.00

Invisible chips £2.00

0% calories. 100% charity. All proceeds go to Hospitality Action who are committed to getting the industry back on its feet, one portion of 'chips' at a time. Thanks for chipping in!





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.



**UNIVERSITY OF
BIRMINGHAM**

Edgbaston Park Hotel
& Conference Centre

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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Edgbaston Park Hotel,
Birmingham, West Midlands

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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.