

# Bar and terrace menu

served from 12pm to 10pm

#### Watching your carbon footprint?

All our dishes are graded A (very low) to E (very high)

#### Want to know more?

Allergens, calories, sugars, fat and carbon ratings for every dish are available **here**.

# **Small plates**

Mixed olives VE (A)	£4.00
House marinade of chilli, garlic, lemon and rosemary	
Bakers' basket B	£5.50
Selection of warm bread rolls, homemade truffle	
ricotta and whipped butter with pink peppercorn and thyme	;

#### One dish £6.50 I any three dishes £18 I any five dishes £29

Soup of the day VE (A)

Served with a warm bread roll

Chicken wings D

Honey BBQ and spicy Thai fried garlic. Served with sour cream

Crispy baby squid B

Tartare sauce and lemon

Lacquered duck slider B

Hoisin, ginger and peanut sauce with leek, coriander and Achar pickles

Wonton prawn skewers B

House sweet green chilli dipping sauce

Langoustine and crab arancini (B)

Lemon aioli, spicy red pepper harissa

Forest mushroom croquettes VE B

Confit garlic and truffle aioli

Masala-fried okra VE (B)

Tamarind chutney, tikka sauce

Spicy vegetable potstickers VE B

Gyozas with ginger, garlic and soy dipping sauce

Marinated grilled pepper salad VE ©

Extra virgin olive oil, sherry vinegar, dill, chilli and baby capers

## **Sides**

Fries VE (A)	£4.00
Sweet potato fries VE (A)	£4.00
Chips VE (A)	£4.00
Truffle and parmesan topping (A)	£1.00
Garlic ciabatta (A)	£4.00
Classic house salad VE (A)	£5.00
Medley of garlic sautéed greens VE (A)	£5.50

#### Invisible Chips

#### 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!

# Sandwiches and wraps

Served from 12pm - 6:30pm White or brown bloomer served with chips or mug of soup

Cod goujons sandwich B Little gem lettuce and tartare sauce	£12.50
Club sandwich (E) Chicken breast, bacon, beef tomato, little gem lettuce and mayonnaise	£12.50
Croque monsieur D Toasted sandwich of gruyère, mature cheddar, ham, French mustard, topped with béchamel sauce	£12.50
Aubergine and falafel wrap VE B Hummus, pickled mooli and carrots, harissa mayo, mint and parsley	£10.50
Bombay wrap VE B Fried okra, spiced dhal curry, mango chutney, coconut yogurt, fresh coriander	£9.50
Philly cheese steak ciabatta (E) Sirloin steak, cooked peppers and onion, topped with mature cheddar	£15.50

## Salads

Roasted beets, sweet potato and breaded goats cheese salad © Wild rocket, pickled walnuts, semi dried tomato, honey mustard and lemon dressing	£13.00
Caesar salad © Boiled egg, little gem, anchovies, bacon bits, garlic and rosemary croutons and shaved parmesan	£12.95
with chicken D with smoked salmon B	£15.95 £16.50
Superfood salad VE A Red quinoa, golden and red beetroot, spinach, orange segments, broad beans, pumpkin seeds, goji berries, tenderstem and ponzu dressing	£12.95
with chicken D with smoked salmon B	£15.95 £16.50

## **Pizzas**

Margherita D Mozzarella, tomato and basil	£13.50
Garden Supreme D Grilled aubergine and peppers, courgettes, mushroom, red onions, mozzarella and oregano	£14.00
Pizza Diavola D Spicy salami, chilli oil, grilled peppers, fresh basil and mozzarella	£15.00

# **Burgers**

Served in a brioche bun with coleslaw and a choice of chips or fries

£17.95 1900 stack burger (E) Two 4oz beef patties stacked with crispy bacon, red onion, beef tomato, little gem, dill gherkins and homemade burger sauce £18.00

Grilled cod burger © Wasabi mayo, little gem, Achar pickles, fried shallots and tomato

Smokey BBQ chicken fillet burger (E) £17.95 Grilled chicken breast fillet marinated in smokey BBQ sauce, red onion, beef tomato, little gems, dill gherkins and house burger sauce

Moving mountain vegan burger VE B Vegan Applewood cheese, tomato, little gem, dill gherkin and homemade burger sauce

## Mains

Fish and chips D Fresh cod in beer batter, with tartare sauce and mushy peas	£18.00
Grilled fillet of salmon © Crushed potatoes and crème fraîche, broccoli, sauce Amandine	£17.50
Beef and ale pie D Mashed potato, steamed vegetables and rich beef gravy	£15.50
Pulled pork ragu tagliatelle (E) Slow-cooked pork shoulder in rich tomato and sage sauce wild rocket and parmesan	£15.95
Peppered steak (E) 6oz sirloin steak, chips, side salad and rich beef gravy	£22.50

## From the east

Chicken tikka masala (E) Pilau rice, poppadom and mango chutney	£16.50
Roasted butternut squash and okra curry VE E Aromatic spiced massaman curry, toasted cashew nuts, coconut milk, and grilled garlic flat bread	£15.50
Marinated tofu and vegetable pad thai VE © Rice noodles, Asian greens, tamarind, chilli lime and roasted peanuts	£15.00

## **Loaded fries**

Chilli beef (E) Cheddar, sour cream, salsa and jalapeños	£9.00
Five-bean chilli VE (A) Vegan cheese, guacamole, salsa and jalapeños	£7.50

#### **Desserts**

Sticky toffee pudding VE A Toffee sauce and salted caramel ice cream	£7.00
Caramelised banana © White chocolate foam and expresso ice cream	£7.00
Forest berry cheesecake VE © House fruit compote	£7.00

Selection of ice creams and sorbets (A)

1 scoop **£3.00** (A) | 2 scoops **£4.50** (A) | 3 scoops **£6.00** (B)

- Salted caramel ice cream VE
- Coconut ice cream
- Vanilla ice cream

£16.50

- Chocolate ice cream
- Passionfruit and mango sorbet VE
- Forest fruits sorbet VE

See our cake counter for today's selection

# **Breakfast baps and pastries**

Served 9am - midday

Breakfast bap served with your choice of filling and a hash brown

Bacon B	£5.00
Sausage B	£5.00
Vegan sausage VE (A)	£5.00
add extra:	
Bacon, sausage or egg	£1.50
Mini Danish selection (A)	£3.50
Full English breakfast (E) Sausage, bacon, button mushrooms, grilled tomato, egg of your choice, baked beans, hash brown and a slice of toast	£12.00
Full vegan breakfast VE A Vegan sausage, button mushrooms, grilled tomato, spinach, avocado, baked beans, hash brown and a slice of toast	£12.00

Although we have excellent food hygiene standards and keep food containing allergens away from nonallergenic 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.

Non-gluten containing ingredients menu is available on request, simply ask a member of the team.





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