



Starters

Marinated olives (VE) (A)	£5.50
Melba toast and baba ghanoush	
House-baked milk bread (B)	£6.00
Honey butter glaze, whipped feta	
Soup of the day (VE) (A)	£7.00
Served with a slice of freshly baked bread	
Roasted heritage carrots (VE) (B)	£8.00
Carrot hummus, cumin granola, carrot crisps, coriander oil and pomegranate	
Burrata with beetroot textures (B)	£8.50
Roasted beetroot, beetroot gel, pickled beetroot, walnut crumb and olive oil	
Beef carpaccio (D)	£9.50
Fresh horseradish, pickled walnuts, rocket and parmesan salad	
Pan-seared scallops (C)	£12.50
Pea purée, crispy pancetta and broad beans	
Potted crab (B)	£10.50
Melba toast with avocado, apple and pickled cucumber salad	
Chorizo scotch egg (C)	£9.00
Aioli and pickled red onions	

Mains

Pan fried gnocchi (VE) (C)	£16.50
Wild mushroom, tarragon cream, black truffle oil	
Charred hispi cabbage (VE) (B)	£17.00
Smokey white bean cassoulet, crispy onions, smoked paprika aioli	
Chicken supreme schnitzel (D)	£17.50
Chimichurri, house salad, served with a side of fries	
Pan fried sea bass (D)	£21.50
Thai green curry beurre blanc, pak choi, samphire, new potatoes and crispy capers	
Herb crusted pork tenderloin (E)	£24.50
Potato purée, glazed shallot, roasted carrots, crispy pancetta and pickled mustard sauce	
Miso glazed salmon fillet (D)	£19.50
Jasmine rice, pak choi, ginger and spring onion dressing	
Masala grilled lamb rump (E)	£26.00
Fresh cabbage, onion and mint slaw, pickled lime and mango chutney, mint yoghurt, broccoli and new potatoes	
Braised beef short rib (E)	£28.00
Truffle mashed potato, glazed shallot, tenderstem broccoli, red wine jus	

Butcher's Cut of the Week

Please check with your server

The Burnt Chef's Double Cheeseburger (E) £18.50

Double beef patties with bacon, cheese, beef marrow onions, spiced smoked tomato chutney, lettuce, pickled gherkin, served with a side of Cajun garlic fries

With every Burnt Chef double cheeseburger purchased, we donate £1 to the Burnt Chef Project helping to stamp out the stigma of mental health in our industry.

Find out more at
TheBurntChefProject.com



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 by scanning this QR code

Monday – Saturday

6.30pm to 10pm

Enjoy classic flavours served with contemporary flair in a relaxed setting. Every dish is carefully crafted from the best British produce, bringing you fresh, feel-good food every time.



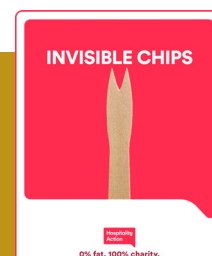
Sides

Fries (VE) (A)	£4.00
Chips (VE) (A)	£4.00
Sweet potato fries (VE) (A)	£4.50
Add truffle and parmesan topping (A)	£1.50
House salad with French dressing (VE) (A)	£4.00
Beer battered onion rings (A)	£4.50
Broccoli with garlic butter and parmesan (A)	£5.00
New potatoes with herbed butter (VE) (A)	£4.50
Roasted carrots with cumin granola (VE) (A)	£4.50
Sautéed mushrooms, garlic and herb butter (A)	£4.50

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!



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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.

VE = Vegan



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