RESTAURANT & BAR

		9	
Starters		Coronation roast cauliflower (NGCI) (VE) £17.5	
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		zesty mash potato, mixed leaves	
tomato salad (NGCI) Basil oil, pine nut dressing, micro herbs	£7.50	Masala-spiced beef sausages Mashed ratte potato, green mango chutney, battered onion rings,	£18.00
Medley of seasonal vegetables	£7.50	beef demi-glace	
(NGCI) (VE) Cauliflower hummus, pickled beets, dukkah, pine nuts		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) £19.50 Roasted sweetcorn, parmesan and sage polenta, chicken demi-glace	
·	00.00	Pan-roasted lamb rump (NGCI)	£23.00
Duck and truffle Scotch egg (NGCI) Leek and chive velouté	£9.00	Aubergine purée, glazed shallots, mashed ratte potato, mint jus	
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 ju confit garlic, chips	US,

Mains

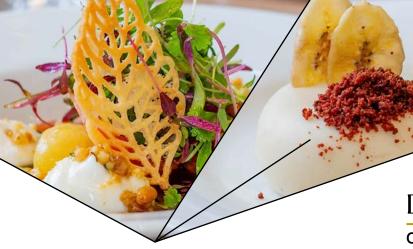
fragrant rice

Vegan 'butter chicken' (VE)

Chickpea, okra, 'butter chicken' sauce,

£17.00

Sides		Garden vegetable salad,	C/ 00
Mashed ratte potato (NGCI)	£4.50	house dressing (NGCI) (VE)	£4.00
•		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)	Steamed tenderstem broccoli, £4.50 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 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!	
Mixed leaf salad, house dressing (NGCI)(VE)	£4.00		



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)



Review us on Tripadvisor tripadvisor.co.uk/reviewit Edgbaston Park Hotel, Birmingham, West Midlands

Share your experience with us









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.