

## Starters

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

## Sides

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

## Mains

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

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

### 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  
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## 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

### Share your experience with us

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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.