

1900

RESTAURANT & BAR



Starters

Marinated olives (VE) (A)	£5.50
Melba toast and baba ghanoush	
House-baked focaccia (B)	£6.00
Served with goats curd, pesto and whipped butter	
Soup of the day (VE) (A)	£7.00
Served with a slice of freshly baked focaccia	
Beetroot tartare (B)	£7.50
Horseradish cream, apple gel, toasted rye and micro herbs	
Heirloom tomato tart (D)	£7.50
Goats cheese espuma, tomato fondue, basil oil	
Smoked duck breast and asparagus (B)	£10.50
Soft poached duck egg, tarragon and truffle hollandaise	
Pan-seared scallops (B)	£12.50
Cauliflower velouté, pickled golden raisins, chive oil and brown butter crumbs	
Potted crab (B)	£10.50
Melba toast with avocado, apple and pickled cucumber salad	
Black pudding scotch egg (C)	£9.00
Onion jam, saffron aioli and baby gem	

Mains

Coronation cauliflower steak (VE) (C)	£17.00
Korma sauce, paratha, tamarind chutney and coconut yoghurt	
Broad bean and shiitake mushroom ravioli (VE) (B)	£16.50
Spring vegetables, burnt butter with sage and pine nuts, grated parmesan	
Chicken supreme schnitzel (D)	£17.50
Fresh tomato salsa and house salad, served with a side of fries	
Fillet of plaice 'a la plancha' (E)	£19.50
Lime and chardonnay beurre blanc, keta caviar, confit fennel, samphire and dauphinoise potatoes	
Teriyaki salmon fillet (C)	£19.50
Pak choi and steamed jasmine rice	
Masala grilled lamb rump (E)	£24.00
Fresh cabbage, onion and mint slaw, pickled lime and mango chutney, mint yoghurt, broccoli and new potatoes	
6oz British fillet steak (E)	£32.00
Smoked pomme purée, glazed shallot, steamed broccoli, beef and red wine jus	
Butcher's Cut of the Week	
Please check with your server	

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](#)

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](#)



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
Grilled Mediterranean vegetables (VE) (A)	£5.00
Broccoli with garlic butter and parmesan (A)	£5.00
New potatoes with herbed butter (A)	£4.50
Sautéed spinach (VE) (A)	£4.00

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!



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Edgbaston Park Hotel,
Birmingham, West Midlands

Share your experience on social media
[@edgbastonparkhotel](https://twitter.com/edgbastonparkhotel)

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



**UNIVERSITY OF
BIRMINGHAM**

Edgbaston Park Hotel
& Conference Centre