

Starters

Marinated olives (VE) (A)	£5.50
Toast and baba ghanoush	
Baked breads (A)	£6.00
Served with whipped feta	
Soup of the day (VE) (A)	£7.00
Served with a mini baked roll	
Roasted heritage carrots (VE) (B)	£8.00
Carrot hummus, 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
Toast with avocado, apple and pickled cucumber salad	

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
Sautéed mushrooms, garlic and herb butter (A)	£4.50
Broccoli with garlic butter and parmesan (A)	£5.00
New potatoes with herbed butter (A)	£4.50
Roasted carrots (A)	£4.50

Mains

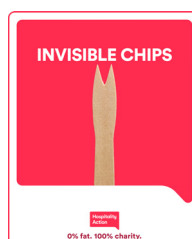
Charred hispi cabbage (VE) (B)	£17.00
Smokey white bean cassoulet, crispy onions, smoked paprika aioli	
Chicken supreme schnitzel (D)	£17.50
Chimichurri, house salad and fries	
Pan fried sea bass (C)	£21.50
Thai green curry beurre blanc, pak choi, samphire, new potatoes and crispy capers	
Miso glazed salmon fillet (C)	£19.50
Jasmine rice, pak choi, ginger and spring onion dressing	
Masala grilled lamb rump (E)	£26.00
Fresh cabbage, onion and mint slaw, 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 £18.50

Double Cheeseburger (E)
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



Invisible chips £2.00

0% calories. 100% charity. All proceeds go to Hospitality Action which is committed to getting the industry back on its feet, one portion of 'chips' at a time.

Desserts

Coconut eton mess (B) £7.00
Berry jelly, berry compote, chantilly cream

Passion fruit mousse (B) £7.50
Rhubarb compote, passion fruit coulis, churros biscuit

Bee Hive (B) £7.50
Honeycomb cheesecake, whipped lemon ganache and EPH honey

Made with wildflower honey harvested from our own beehives in Bath.

A selection of British cheeses (C) £15.00
Godminster organic vintage cheddar, Rosary Ash goats cheese, Baron Bigod
Served with red onion chutney, crackers, grapes and nuts

Selection of ice creams and sorbets

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

- Vanilla
- Chocolate
- Salted caramel (VE)
- Strawberry
- Passionfruit and mango sorbet (VE)
- Raspberry sorbet (VE)

Hot drink & mini pud (B) £7.50
Enjoy a hot drink of your choice and a mini portion of coconut eton mess, one scoop of ice cream or sorbet, or one of our British cheeses

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



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Edgbaston Park Hotel,
Birmingham, West Midlands

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@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