

## Starters

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|--|--------|
| <b>Marinated olives</b> (VE) (A)   | £5.50  |
| Toast and baba ghanoush  |        |
| <b>Baked mini bread rolls</b> (A)  | £6.00  |
| Served with goats curd, pesto and whipped butter                               |        |
| <b>Soup of the day</b> (VE) (A)  | £7.00  |
| Served with a mini baked roll  |        |
| <b>Beetroot tartare</b> (A)  | £7.50  |
| Horseradish cream, apple gel, toast and micro herbs                            |        |
| <b>Heirloom tomato salad</b> (C)   | £7.50  |
| Goat's cheese espuma, tomato fondue, basil oil                                 |        |
| <b>Poached duck egg, asparagus and honey glazed ham</b> (B)                    | £8.50  |
| Rocket leaves, parmesan and micro herbs  |        |
| <b>Pan-seared scallops</b> (B)   | £12.50 |
| Cauliflower velouté, pickled golden raisins, chive oil and brown butter crumbs |        |
| <b>Potted crab</b> (B)   | £10.50 |
| Toast with avocado, apple and pickled cucumber salad                           |        |

## Sides

|   |       |
|---|-------|
| <b>Fries</b> (VE) (A)                               | £4.00 |
| <b>Chips</b> (VE) (A)                               | £4.00 |
| <b>Sweet potato fries</b> (VE) (A)                  | £4.50 |
| <b>Add truffle and parmesan topping</b> (A)         | £1.50 |
| <b>House salad with French dressing</b> (VE) (A)    | £4.00 |
| <b>Grilled Mediterranean vegetables</b> (VE) (A)    | £5.00 |
| <b>Broccoli with garlic butter and parmesan</b> (A) | £5.00 |
| <b>New potatoes with herbed butter</b> (A)          | £4.50 |
| <b>Sautéed spinach</b> (VE) (A)                     | £4.00 |

## Mains

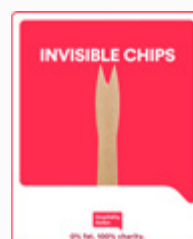
|   |        |
|---|--------|
| <b>Coronation cauliflower steak</b> (VE) (C)  | £17.00 |
| Korma sauce, jasmine rice, tamarind chutney and coconut yoghurt                                 |        |
| <b>Chicken supreme schnitzel</b> (D)  | £17.50 |
| Fresh tomato salsa, house salad and fries   |        |
| <b>Fillet of plaice 'a la plancha'</b> (E)  | £19.50 |
| Lime and chardonnay Beurre Blanc, keta caviar, confit fennel, samphire and dauphinoise potatoes |        |
| <b>Teriyaki salmon fillet</b> (C)   | £19.50 |
| Pak choi and steamed jasmine rice   |        |
| <b>Masala grilled lamb rump</b> (E)   | £24.00 |
| Fresh cabbage, onion and mint slaw, mango chutney, mint yoghurt, broccoli and new potatoes      |        |
| <b>6oz British fillet steak</b> (E)   | £32.00 |
| Smoked pomme purée, glazed shallot, steamed broccoli, beef and red wine jus                     |        |
| <b>Butcher's Cut of the Week</b>  |        |
| 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](#)



**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

**Basque cheesecake** (C) £7.00  
Pistachio ice cream and digestive crumb

**Chocolate hedgehog** (A) £7.50  
Fresh berries, burnt meringue,  
dark chocolate ice cream

**Bee's Knees** (B) £7.50  
Lemon and honey posset,  
mandarin compote and EPH honey

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

**Passionfruit cheesecake** (VE) (A) £7.00  
Mango coulis, Chantilly cream  
and dried raspberries

**A selection of British cheeses** (C) £14.00  
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)
- Pistachio
- Passionfruit and mango sorbet (VE)
- Elderflower sorbet (VE)

**Hot drink & mini pud** (B) £7.50

Enjoy a hot drink of your choice and a  
mini portion of Passionfruit cheesecake (VE),  
Basque cheesecake, 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 [here](#)

Review us on Tripadvisor  
[tripadvisor.co.uk/reviewit](https://www.tripadvisor.co.uk/reviewit)

Edgbaston Park Hotel,  
Birmingham, West Midlands

Share your experience on social media  
@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



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BIRMINGHAM

Edgbaston Park Hotel  
& Conference Centre