

1900

RESTAURANT

RESTAURANT MENU

Served Monday – Saturday from 6:30pm to 10pm

STARTERS

House baked bread roll and Genovese focaccia

truffled ricotta, whipped butter with pink peppercorns and thyme £6.00

Beetroot and goat's cheese salad (NGCI)

caramelised pears, pine nuts dressing, beetroot and red wine reduction £8.50

Rabbit terrine (NGCI)

pancetta, pistachio, house piccalilli, frisée salad, grain mustard dressing £12.50

Scotch duck egg royale (NGCI)

duck and truffle mince, leek and chive velouté £9.00

Potted shrimps (NGCI*)

lemongrass spiced butter, avocado, melba toast £13.00

Roasted butternut squash and cous cous salad (VE)

pomegranate, dukkah spice, pumpkin seeds, kale, marinated bell peppers £8.50

Jerusalem artichoke and leek soup (NGCI*) (VE)

herb oil, artichoke chips, homemade focaccia £7.50

MAINS

Salt baked kohlrabi (NGCI) (VE)

creamed forest mushroom ragout, saffron polenta £16.00

Duck breast (NGCI)

roasted pumpkin purée, red cabbage, duck leg hash, duck jus £23.00

Beef short rib cottage pie (NGCI)

parsnip duchesse £17.50

Homemade wild boar and sage sausages (NGCI)

ratte potato purée, pork and plum jus, cider braised red cabbage £19.00

Fillet of seabass (NGCI)

artichoke, fennel, kale, garlic new potatoes, lemon beurre blanc £19.50

Oven roasted cornfed chicken leg (NGCI)

haricot beans, pancetta lardons and brussels sprouts cassoulet £19.50

Coronation roast cauliflower (NGCI) (VE)

hazelnut purée, port and cider reduction, cauliflower tartare £17.50

Pan roasted lamb rump (NGCI)

aubergine purée, glazed shallots, potato purée, mint jus £23.00

Butcher's cut of the week (NGCI)

roasted tomato, red wine and thyme jus, confit garlic, chips MARKET PRICE



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Edgbaston Park Hotel,
Birmingham, West Midlands

ALLERGENS

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 our team.

SIDES

Ratte mash potatoes (NGCI)	£4.50
Garlic new potatoes (NGCI) (VE)	£4.00
Steamed rice with chopped vegetables (NGCI) (VE)	£4.00
Roasted pumpkin with dukkah (NGCI) (VE)	£4.50
Chips (NGCI)	£4.00
Sweet potato fries (NGCI) (VE)	£4.00
Mixed leaf salad, house dressing (NGCI) (VE)	£4.00
Chopped garden vegetable salad, house dressing (NGCI) (VE)	£4.00
Rocket and parmesan salad, balsamic dressing (NGCI)	£4.00
Steamed tenderstem with garlic butter and parmesan (NGCI)	£5.00

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!



DESSERT

Millionaire chocolate and hazelnut wheel

(NGCI) (VE)
forest fruits sorbet, brownie crumble £7.00

Sticky toffee pudding

toffee sauce, salted caramel ice cream £7.00

Spiced pumpkin bread and butter pudding

roasted pumpkin ice cream, vanilla anglaise £7.00

Bham bananas (NGCI)

caramelised banana, white chocolate foam, espresso ice cream £7.00

Berries and vanilla layered mousse cake

red berry salsa, lavender ice cream £7.00

Summer berry cheesecake (NGCI) (VE) £7.00

Selection of ice creams and sorbets

- Salted caramel ice cream (NGCI)
- Lavender ice cream (NGCI)
- Chocolate ice cream (NGCI)
- Vanilla ice cream (NGCI)
- Passion fruit and mango sorbet (NGCI) (VE)
- Forest fruits sorbet (NGCI) (VE)

1 Scoop £3.00

2 Scoops £4.50

3 Scoops £6.00

GREAT BRITISH CHEESE SELECTION

A selection of Great British cheeses, Tunworth, Winderdale Shaw and Perl Las Organic Blue

Red onion chutney, sourdough crispbreads, grapes & nuts (NGCI*) £12.50

Winderdale Shaw, Offham – Kent

A traditional unpasteurised, cloth bound, handmade cellar matured cheddar. Winderdale is the UK's 1st carbon neutrally produced and delivered cheese.

Perl Las Organic Blue, Cardigan – West Wales

Meaning Blue Pearl in Welsh, a golden, veiny blue cheese. Delicately salty and creamy with a lingering blue aftertaste.

Tunworth, Herriard – Hampshire

Tunworth is a superb, handmade, pasteurised, bloomy English Camembert style cheese, using special cultures and traditional rennet. Matured for between 4-6 weeks to produce a stunning cheese with a rich, creamy, unique flavour; each cheese is made from carefully selected cow's milk in the heart of Hampshire.

VE Vegan | NGCI No Gluten Containing Ingredients | NGCI* No Gluten Containing Ingredients On Request



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