

BAR AND TERRACE MENU

served from 12pm to 10pm

Breakfast baps and pastries

Served 9am - 12pm

Breakfast bap served with your choice of filling and a hash brown

Bacon (NGCI*)	£5.00
Sausage	£5.00
Vegan sausage (VE)	£5.00
add extra:	

£1.50 Bacon, sausage or egg Mini Danish selection £3.50

Full English breakfast £12.00 Sausage, bacon, button mushrooms, grilled tomato, choice of egg, baked beans, hash brown and slice of toast

Full vegan breakfast (VE) Vegan sausage, button mushrooms, grilled tomato, spinach, avocado, baked beans, hash brown and a slice of toast

Snacks and light bites

Mixed olives (NGCI) (VE)	£4.00
Soup of the day (NGCI*) (VE)	£7.00
Bakers' basket Selection of warm bread rolls, homemade truffled ricotta and whipped butter with pink peppercorn	£5.50
and thyme	

£7.50 Chicken wings (NGCI) Honey BBQ or buffalo hot sauce wings, served with a sour cream and chive dip

Cauliflower wings (NGCI) (VE) £7.00 Honey BBQ or buffalo hot sauce wings, served with a coconut and chive dip

£6.50Giant pork puffed scratchings Baked apple sauce

Calamari rings £8.00 Lemon and caper mayonnaise

Vegetable samosas (VE) £7.50 Pickled veg salad and mint raita

Baked camembert (NGCI*) Topped with a choice of rosemary and garlic, chilli jam and bacon or crushed pecan and honey served with warm toasted ciabatta and caramelised red onion chutney

Platters

£12.50, £21.00 or £42.00 Mezze platter (NGCI*) for I, 2 or 4 people

Sliced ham, Parma ham, bresaola, salami, cheddar, French brie, stuffed vine leaves, cornichons, green grapes, apple, balsamic onions, mixed olives, tomato chutney and bread rolls

Crudités platter (NGCI*) (VE) £10.50, £19.50 or £ 39.00

for I, 2 or 4 people

Sweet chilli hummus, baba ghanoush, pitta bread, balsamic onions, grilled artichoke, crudités, mixed olives, stuffed vine leaves and pimentos

Loaded fries

Chilli beef (NGCI)	£9.00
Cheddar, sour cream, salsa and jalapeños	
Five bean chilli (NGCI) (VE)	£7.50
Vegan cheese, guacamole, salsa and jalapeños	

Sandwiches and wraps

Served 12pm - 6:30pm

White or brown bloomer served with chips or mug of soup

Cod goujon sandwich £12.50 Little gem lettuce and tartare sauce

£12.50 Club sandwich (NGCI*) Chicken breast, bacon, beef tomato, little gem lettuce and mayonnaise

£12.50 Croque monsieur Toasted sandwich of gruyère, mature cheddar, ham, French mustard, topped with béchamel sauce

Sweet potato falafel wrap (NGCI*) (VE) £9.50 Sweet chilli hummus, spinach, avocado and dukkha spice

BBQ southern fried 'chicken' wrap (VE) Southern fried 'chicken' goujon, coleslaw, cheese, and BBQ sauce

Philly cheese steak ciabatta (NGCI*) £15.50 Sirloin steak, cooked peppers and onion, topped with mature cheddar



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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 our team.

£14.50

Burgers

Served in a brioche bun with coleslaw and a choice of chips or fries

1900 stack burger £17.95

Two 4oz beef patties stacked with crispy bacon, red onion, beef tomato, little gem, dill gherkins and homemade burger sauce

Smokey maple chicken burger (NGCI*) £17.95

Smokey chicken breast marinated in maple, smoked paprika and garlic, pickled red onion, beef tomato, little gem and BBQ sriracha mayo

Spiced lamb kofta burger £17.50

Mildly-spiced lamb pattie, pickled cucumber, little gem, mint and coriander raita

Moving mountain vegan burger (VE) £16.50 Vegan Applewood cheese, tomato, little gem, dill gherkin and homemade burger sauce

Mains

Chicken tikka masala (NGCI*) £16.50
Pilau rice, poppadom and mango chutney

Sri Lankan veg curry (VE) £15.50

Fish and chips £17.00

Beer battered cod, tartare sauce and mushy peas

Spiced coconut and vegetables, with basmati rice

Grilled bass and avocado salad (NGCI) £16.50

Grilled stone bass, warm new potatoes, green beans, mixed leaves, pickled veg, drizzled with salsa verde dressing

Pulled beef ragu tagliatelle £15.95

Slow-cooked beef in rich ragu sauce, wild rocket and parmesan

Pasta primavera (NGCI) (VE) £14.50

Penne pasta, spring greens, cherry tomato and pesto

Peppered steak (NGCI) £22.50

Marinated 6oz sirloin steak, chips, rich beef jus and side salad

Pizzas

Margherita (NGCI*) £13.50

Buffalo mozzarella and basil

Goats cheese and Parma ham (NGCI*) £16.50

With pesto

Meat feast (NGCI*) £15.00

Chicken, bacon, spiced beef and pepperoni

Salads

Warm seafood salad (NGCI)

£16.95

King prawns, baby octopus, squid rings, mussels, yellow and red cherry tomatoes, baby spinach, rocket, grilled courgette, orange segments and warm spiced tomato vinaigrette

Deconstructed chicken caesar salad

£15.95

Boiled egg, little gem, cherry tomatoes, anchovies, bacon bits, garlic and rosemary croûtes and shaved parmesan

Superfood salad (NGCI) (VE)

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Red quinoa, golden and red beetroot, spinach, orange segment, broad beans, pumpkin seed, goji berry, tenderstem and ponzu dressing with chicken £15.95

Sides

Fries (NGCI) (VE)	£4.00
Sweet potato fries (NGCI) (VE)	£4.00
Chips (NGCI) (VE)	£4.00
Truffle and parmesan toppings (NGCI)	£1.50
Garlic ciabatta	£4.00
Classic house salad (NGCI) (VE)	£5.00
Medley of garlic sautéed greens (NGCI) (VE)	£5.50

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!

Desserts

Sticky toffee pudding with salted £7.00 caramel ice cream

Summer berry cheesecake (NGCI) (VE) £7.00

Selection of ice creams and sorbets (NGCI)

- Salted caramel ice cream
- Coconut ice cream
- Chocolate ice cream
- Vanilla ice cream
- Passionfruit and mango sorbet (VE)
- Forest fruits sorbet (VE)

1 scoop £3.00

2 scoops £4.50

3 scoops £6.00

See our cake counter for today's selection

NGCI - no gluten containing ingredients | NGCI* - no gluten containing ingredients on request | VE - Vegan







