



I900

RESTAURANT & BAR

None of the dishes on this menu include gluten-containing ingredients

Starters

Toasted white sliced bread (B)	£6.00
Truffled ricotta, caramelised onion butter	
Seared scallops (B)	£12.00
white onion purée, strawberry and basil salsa	
Cauliflower soup (B)	£7.00
Onion bhaji, curried oil	
Ham hock terrine (A)	£8.50
Waldorf salad	
Truffle chicken scotch egg (C)	£9.00
creamy onion velouté, micro herbs	
Honeydew and kohlrabi salad (VE) (B)	£8.00
pickled carrots, herb cream, hazelnut and balsamic praline	
Heirloom tomato and cucumber salad (VE) (B)	£8.00
basil sorbet, peach vinaigrette	

Mains

Pan-roasted duck breast (E)	£24.00
beetroot dauphinoise, rhubarb purée, tenderstem broccoli, blackberry jus	
Fillet of pollock (D)	£19.50
sautéed peas, broad beans, new potatoes, red pepper velouté	
Oven-roasted chicken supreme (E)	£19.50
carrot purée, truffle and smoked chicken croquette, braised heritage carrot, garlic-mashed potato	
Duo of lamb (E)	£24.00
braised shoulder and pan-roasted cutlets, wilted spinach, carrot purée, mint gel, rosemary demi glaze	
Broccoli risotto (VE) (C)	£17.00
fresh chili, grilled tenderstem broccoli	
Miso braised leeks (VE) (E)	£17.00
carrot gnocchi, olive tapenade, crushed hazelnuts, smoked leeks, basil broth	

Sides

Pilau rice (VE) (B)	£4.00
Garlic new potatoes (VE) (B)	£4.00
Mixed leaf salad with house dressing (VE) (A)	£4.00
Garden vegetable salad with house dressing (VE) (A)	£4.00
Steamed tenderstem broccoli with garlic butter and parmesan (A)	£5.00
Chargrilled asparagus (VE) (A)	£7.50

Rocket and parmesan salad, balsamic dressing (A)	£4.00
Sweet potato fries (VE) (A)	£4.00
Chips (VE) (A)	£4.00

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.



Great British cheese selection

A selection of British cheeses (C) £14.00

served with red onion chutney, crackers, grapes and nuts

Godminster organic vintage cheddar

Godminster Farm, Burton, Somerset

This deliciously rich melt-in-the-mouth cheddar cheese is made to a traditional 90-year-old recipe and matured for up to 12 months. Made from organic milk from sustainable farms, certified by the Soil Association.

Rosary Ash goats cheese

The Rosary, Salisbury, Hampshire

Rosary ash is a fresh creamy, soft goats cheese with an edible ash coating.

Baron Bigod

Fen Farm Dairy, Bungay, Suffolk

Baron Bigod is a small batch handmade Brie-de-Meaux style cheese. Beneath the nutty, mushroomy rind, Baron Bigod has a smooth, silky golden breakdown which will often ooze out over a delicate, fresh and citrusy centre. Baron Bigod is made by hand in small batches, very early in the morning so that they can use the fresh milk straight from the cow.

Desserts

Apple strudel (B) £7.00
clotted 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.

Caramel brownie (VE) (B) £7.00
salted caramel ice cream

Macerated fruits (VE) (B) £7.00

Selection of ice creams and sorbets

One scoop – £3.00 (A) | Two scoops – £4.50 (A)

Three scoops – £6.00 (B)

Vanilla

Chocolate

Salted caramel (VE)

Pistachio

Passionfruit and mango sorbet (VE)

Forest fruits sorbet (VE)

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](#).



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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 the team.

VE = Vegan



**UNIVERSITY OF
BIRMINGHAM**

Edgbaston Park Hotel
& Conference Centre