I O CO CO RESTAURANT & BAR



Starters

Marinated olives (VE) A £5.50 Focaccia crisps, fava bean dip and dukkah

House-baked focaccia B **£6.00** Goats curd with pesto and porcini butter

Soup of the day (VE) (A) £7.00 Slice of freshly baked focaccia

Chestnut and fig terrine (VE) (A) £8.00 Candied walnuts, watercress salad and pickled carrots

Beetroot and goats cheese salad B £8.50 Goats cheese, thyme and lemon oil, pine nuts, herb salad and truffle honey

Scallop thermidor B £12.50 Creamed spinach and gremolata crumb

Salt cod croquettes © £7.50 Lemon aioli, green pea velouté and herb salad

Duck liver parfait © **£8.50** Pear and ginger chutney, herb salad, toasted brioche

Black pudding scotch egg © Onion jam, saffron aioli, baby gem and chorizo oil

Mains

Coronation cauliflower steak (VE) © £17.00 Korma sauce, paratha, tamarind chutney and coconut yoghurt

Beef brisket and bone marrow pie © £17.50 Root vegetables, garlic mash and pastry lid

Artichoke risotto (VE) B £17.50 Creamed spinach, crispy shavings and truffle paste

Chicken supreme schnitzel D £17.50
Fresh tomato salsa and house salad served with a side of fries

Fillet of sea bass © £19.00 Spinach and tenderstem, Jerusalem artichoke mash, lemongrass and lime beurre blanc

Teriyaki salmon fillet © **£19.50** Pak choi and steamed jasmine rice

Gressingham duck breast (E) £22.50 Wild mushroom tortellini, sweet potato and leek purée, star anise and sage duck jus

Butcher's Cut of the WeekPlease check with your server

The Burnt Chef's

£9.00

Double Cheeseburger (E)

£18.50

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 burger purchased we donate £1 to the Burnt Chef Project helping to stamp out the stigma of mental health in our industry.

Find out more

Watching your carbon footprint? All our dishappers are graded.

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 <u>here</u>.



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
Creamy mashed potato (A)	£4.00
House salad with French dressing (VE) (A)	£4.00
Sautéed mushrooms and truffle butter (VE) A	£4.50
Broccoli with garlic butter and parmesan (A)	£5.00
Creamed spinach (VE) (A)	£5.00

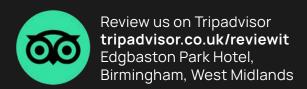
Invisible Chips £2.00

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.



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



Share your experience on social media @edgbastonparkhotel



