

1900

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** (C) £7.50
Lemon aioli, green pea velouté and herb salad
- Duck liver parfait** (C) £8.50
Pear and ginger chutney, herb salad, toasted brioche
- Black pudding scotch egg** (C) £9.00
Onion jam, saffron aioli, baby gem and chorizo oil

Mains

- Coronation cauliflower steak** (VE) (C) £17.00
Korma sauce, paratha, tamarind chutney and coconut yoghurt
- Beef brisket and bone marrow pie** (E) £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** (C) £19.00
Spinach and tenderstem, Jerusalem artichoke mash, lemongrass and lime beurre blanc
- Teriyaki salmon fillet** (C) £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 Week**
Please check with your server

The Burnt Chef's 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 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](#).



THE BURNT CHEF
PROJECT

Sides

| | |
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| 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



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Edgbaston Park Hotel,
Birmingham, West Midlands

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**UNIVERSITY OF
BIRMINGHAM**

Edgbaston Park Hotel
& Conference Centre

