



Starters

- Marinated olives** (VE) **(A)** £5.50
Melba toast and baba ghanoush
- House-baked focaccia** **(B)** £6.00
Served with goats curd, pesto and whipped butter
- Soup of the day** (VE) **(A)** £7.00
Served with a slice of freshly baked focaccia
- Beetroot tartare** **(B)** £7.50
Horseradish cream, apple gel, toasted rye and micro herbs
- Heirloom tomato tart** **(D)** £7.50
Goats cheese espuma, tomato fondue, basil oil
- Smoked duck breast and asparagus** **(B)** £10.50
Soft poached duck egg, tarragon and truffle hollandaise
- Pan-seared scallops** **(B)** £12.50
Cauliflower velouté, pickled golden raisins, chive oil and brown butter crumbs
- Potted crab** **(B)** £10.50
Melba toast with avocado, apple and pickled cucumber salad
- Black pudding scotch egg** **(C)** £9.00
Onion jam, saffron aioli and baby gem

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](#)

Mains

- Coronation cauliflower steak** (VE) **(C)** £17.00
Korma sauce, paratha, tamarind chutney and coconut yoghurt
- Broad bean and shiitake mushroom ravioli** (VE) **(B)** £16.50
Spring vegetables, burnt butter with sage and pine nuts, grated parmesan
- Chicken supreme schnitzel** **(D)** £17.50
Fresh tomato salsa and house salad, served with a side of fries
- Fillet of plaice 'a la plancha'** **(E)** £19.50
Lime and chardonnay beurre blanc, keta caviar, confit fennel, samphire and dauphinoise potatoes
- Teriyaki salmon fillet** **(C)** £19.50
Pak choi and steamed jasmine rice
- Masala grilled lamb rump** **(E)** £24.00
Fresh cabbage, onion and mint slaw, pickled lime and mango chutney, mint yoghurt, broccoli and new potatoes
- 6oz British fillet steak** **(E)** £32.00
Smoked pomme purée, glazed shallot, steamed broccoli, beef and red wine jus
- Butcher's Cut of the Week**
Please check with your server

The Burnt Chef's £18.50

Double Cheeseburger **(E)**

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

[Find out more](#)



Monday – Saturday

6.30pm to 10pm

Enjoy classic flavours served with contemporary flair in a relaxed setting. Every dish is carefully crafted from the best British produce, bringing you fresh, feel-good food every time.



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
House salad with French dressing (VE) (A)	£4.00
Grilled Mediterranean vegetables (VE) (A)	£5.00
Broccoli with garlic butter and parmesan (A)	£5.00
New potatoes with herbed butter (A)	£4.50
Sautéed spinach (VE) (A)	£4.00

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!



Review us on Tripadvisor
[tripadvisor.co.uk/reviewit](https://www.tripadvisor.co.uk/reviewit)

Edgbaston Park Hotel,
Birmingham, West Midlands

Share your experience on social media
@edgbastonparkhotel

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