

I9000

RESTAURANT & BAR

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

Starters

- Pumpkin and celeriac velouté** (VE) (A) £7.00
Spiced pumpkin seeds, garlic and herb crumble
- Oven-roasted flat mushroom** (VE) (A) £7.50
Vegan feta, pine nuts, herb crumble, mixed salad leaves and balsamic glaze
- Beetroot carpaccio** (B) £8.00
Goats curd, pickled walnuts, raspberry vinaigrette, pine nut and pepper praline
- Seared scallop and pork belly** (C) £11.50
Cauliflower purée, chicken jus and micro herbs
- Duck and truffle scotch egg** (C) £9.00
Leek and chive velouté

Sides

- Mashed Ratte potato** (B) £4.50
- Pilau rice** (VE) (B) £4.00
- Garlic new potatoes** (VE) (A) £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

Mains

- Vegan shepherd's pie** (VE) (B) £17.50
Topped with confit potato, served with a house salad
- Celeriac steak** (C) £17.50
Pickled mushroom, wild mushroom purée, balsamic-glazed chicory
- Herb-crusted cod loin** (D) £19.50
Smoked celeriac purée, salsify and wilted kale, ginger and curry beurre blanc
- Pan-roasted lamb rump** (E) £23.00
Aubergine purée, glazed shallot, mashed Ratte potato, mint jus
- Duck breast** (E) £23.00
Savoy cabbage parcel, roasted pumpkin purée, red cabbage purée, duck jus
- Braised beef short rib** (E) £18.00
Roast garlic mash, glazed onion pearls, beef demi glaze
- Corn-fed chicken breast** (D) £19.50
Liver parfait bon-bon, confit potato, tenderstem and chicken thyme jus
- Crayfish risotto** (E) £19.00
Crustacean fumet, baby fennel, preserved lemon and crème fraiche
- Butcher's cut of the week**
Market price

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

£12.50

A selection of British cheeses (C)

Tunworth, Winderdale Shaw,
Perl Las Organic Blue

Red onion chutney, wholemeal Nairns
crackers, grapes, nuts

Winderdale Shaw – Offham, Kent

A traditional unpasteurised and cloth-bound
cheddar, handmade and matured in cellar.

Winderdale is the UK's first cheese to be
produced and delivered carbon neutrally.

Perl Las Organic Blue – Cardigan, West Wales

Meaning 'Blue Pearl' in Welsh, Perl Las
is a golden, veiny blue cheese. Enjoy its
delicately salty and creamy flavour with a
lingering blue aftertaste.


Tunworth – Herriard, Hampshire

Tunworth is a pasteurised, bloomy English
Camembert-style cheese, handmade using
special cultures and traditional rennet.
Matured for between four to six weeks to
produce a rich, creamy, and unique flavour,
each cheese is made from carefully selected
cow's milk in the heart of Hampshire.



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Birmingham, West Midlands

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UNIVERSITY OF
BIRMINGHAM

Edgbaston Park Hotel
& Conference Centre

Desserts

Caramelised banana (C) £7.00
White chocolate foam, espresso ice cream

Lavender crème brûlée (C) £7.50
Berry compote and citrus short bread

Selection of ice creams and sorbets

One scoop – **£3.00 (A)** | Two scoops – **£4.50 (A)**
Three scoops – **£6.00 (B)**

Vanilla (VE)

Salted caramel (VE)

Miso chocolate (VE)

Clotted cream and vanilla (VE)

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 by
scanning this QR code

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

