



THE EDGBASTON
BOUTIQUE HOTEL & COCKTAIL LOUNGE



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Please note from time to time vintages may vary.

All prices are inclusive at the current rate of 20%.

All prices are in Pound Sterling.

White Wine

	175ml	250ml	Bottle
Adriana Pinot Grigio, <i>Italy</i> <i>Ripe Citrus, Almond</i>	6	7	18
Moulin De Gassac Chardonnay, France <i>Un-Oaked, Honeyed, Citrus backbone</i>	7.5	8.5	23
3 Wooly Sheep Sauvignon Blanc, New Zealand <i>Passion fruit, Lime, Tropical</i>	7.5	8.5	24
Chapoutier Marius Blanc, France <i>Hay, Grapefruit, Floral aroma</i>			25
Jean Max Roger, Sancerre les Caillottes, France <i>Gooseberry, Lime acidity, High minerality</i>			30
Cloudy Bay Sauvignon Blanc, New Zealand <i>Elderflower, Lemon zest, Pomelo</i>			45

Red Wine

	175ml	250ml	Bottle
Chiliner Merlot, Chile <i>Plums, Dark cherry, Tannin</i>	6	7	18
Clos Montblanc Castell Tempranillo, Spain <i>Intense red berry, Raspberry Touch of Oak</i>	6.5	7.5	20
Casarena Malbec, Argentina <i>Supple, Herbaceous, Violet</i>	7.5	8.5	22
Casarena Cabernet Sauvignon, Argentina <i>Chocolate orange, Vanilla, Mocha</i>			32
Tommasi Valpolicella Classico Superiore, Italy <i>Black pepper, Raisin, Dark Berry</i>			38
Cloudy Bay Pinot Noir, New Zealand <i>Juicy rich fruits, Leather, Tonka bean</i>			55

Rose Wine

	175ml	250ml	Bottle
Frederico Pinot Grigio Blush, Italy <i>Soft blackberry, Redcurrants</i>	6.5	7.50	19.50
Hole in the water Sauvignon Blanc Rose, New Zealand <i>Strawberry, Tropical fruit, Soft acidity</i>			32



Hot Drinks

An amazing local independent coffee roaster,
Just down the road!
Roasted by hand weekly, under the careful eye of Nathan their king
of coffee roasters!

Dark Horse Espresso <i>Cranberry, High acidity, Bergamot</i>	SGL 2.00 DBL 2.80
Macchiato <i>Chocolate Orange, Tonka Bean</i>	3.00
Cappuccino <i>That Dark Horse Espresso we all love with silky smooth steamed milk</i>	3.50
Latte <i>Dark Horse Espresso, Milky and Tall</i>	3.50
Americano <i>Lengthened with water, this opens up a whole world of new flavours</i>	2.80
Hot Chocolate <i>Local hot choc pimped with 64% Venezuelan, Marshmallows and all!</i>	3.75
Jing Loose Leaf Tea Selection	5
Please ask your server for our current selection	

Food

Available Every Day

Olives Step into Spain, with these Sweet Juicy Manzanilla Olives	4
Spiced Nuts Variety of Nuts Coated in a Delicate Mix of Spices	3
Feta Cheese & Olive Bites Mini feta cheese delights, lightly fried and full of flavour	5.5
Katsu Popcorn Chicken Japanese Katsu Chicken served with a Sweet Chilli Dip. So moreish, is 1 portion enough?	6.5
American Style Fries Skinny fries served with our homemade truffle mayonnaise	3.5
The Edgbaston Board The perfect grazing board if you're feeling peckish or simply fancy trying a selection of our favourite cured meats and cheeses. Accompanied by housemade hummus, freshly toasted pitta and cheese biscuits served with chutney's	15
The Edgbaston Vegetarian Board A wonderful selection of British cheeses, balsamic onions, sundried tomatoes and artichokes. Served with warm pitta breads, hummus, chutney and crackers	14

Menu

From 5pm-10pm

Pepperoni Calzone Mini Calzone stuffed with pepperoni. Also available stuffed with garlic and mozzarella (V). Served with our barbecue dip	5.5
Japanese Vegetable Croquets Mini croquets filled with seasonal vegetables. Served with spicy tomato sauce	5.5
Pork Doughballs Pulled Pork encased in soft dough served with our own barbecue dip	6
Mini Paella Portions* Paella bites encased in breadcrumbs and fried to golden perfection. Spicy tomato sauce on the side to provide some extra kick <i>*Contains seafood and shellfish</i>	5.5
Dim Sum Plate A mix of crispy pork fried wontons and chicken spring rolls. Great for having to yourself but even better shared if you only fancy a nibble. Served with Soy and Sweet Chilli sauce.	5.95
Selection of Sweet Treats Our award winning head chef Olivier Briault has put together a selection of our famous afternoon tea sweet treats for you all to enjoy. Please ask your server for today's specials.	5.5

Dessert Wine

	175ml	Bottle
2009 Sauternes, Les Garonnelles <i>Bordeaux, France</i>	8	55
2013 Late Harvest Nectar, Chapel Down <i>Tenterden, England</i>	10	60

Port

	50ml
Fonseca Porto, Bin 27, Finest Reserve <i>Oporto, Portugal</i>	8
Croft Pink <i>Quinta, Portugal</i>	8.5

Sherry

	50ml
Harveys Sherry, Rich Old Oloroso <i>Jerez, Spain</i>	9.5
Cardenal Cisneros, Pedro Ximénez <i>Jerez, Spain</i>	7

Sparkling Wines

By the Glass

Montelvini Treviso Prosecco, Italy	7
Moet & Chandon Brut NV	12.5
Moet & Chandon Rose NV	14
Veuve Clicquot NV	15
Laurent Perrier Rose	16
Bollinger Special Cuvee NV	16

By the Bottle

Montelvini Treviso Prosecco	28
Moet & Chandon Brut NV	55
Moet & Chandon Rose NV	65
Veuve Clicquot NV	65
Bollinger Special Cuvee NV	68
R de Ruinart Brut NV	70
Laurent Perrier Rose	75
Ruinart Rose NV	75
Ruinart Blanc de Blanc	85
Moet & Chandon Grand Vintage	90
Dom Perignon 2000	180
Krug Grand Cuvee	200
Armand de Brignac	400

Beer, Ale & Cider

Asahi Extra Dry, Japan 5%	Pint / Half	5 / 3
Freedom Pilsner, Staffordshire 5.0%	330ml Bottle	4.5
Estrella 1906, Spain 6.5%	330ml Bottle	4.75
Chapel Down Apple Cider 4.5%	330ml Bottle	4.5
Hitachino Nest White Ale, Japan 5.5%	330ml Bottle	4.75