



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 Woolly 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
Casa Del Toqui 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
Whispering Angel Rose, Cotes Du Provence, France <i>Grapefruit, Wild fruit, Soft acidity</i>			55



Hot Drinks

An amazing local independent coffee roaster,
Just down the road!

Roasted by hand weekly, under the careful eye of Nathan the 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	4
Step into Spain, with these Sweet Juicy Manzanilla Olives	
Spiced Nuts	3
Variety of Nuts Coated in a Delicate Mix of Spices	
Feta Cheese & Olive Bites	5.5
Mini feta cheese delights, lightly fried and full of flavour	
Katsu Popcorn Chicken	6.5
Japanese Katsu Chicken served with a Sweet Chilli Dip. So moreish, is 1 portion enough?	
American Style Fries	3.5
Skinny fries served with our homemade truffle mayonnaise	
The Edgbaston Board	15
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	
The Edgbaston Vegetarian Board	14
A wonderful selection of British cheeses, balsamic onions, sundried tomatoes and artichokes. Served with warm pitta breads, hummus, chutney and crackers	

Menu

From 5pm-10pm

Japanese Vegetable Croquets	5.5
Mini croquets filled with seasonal vegetables. Served with spicy tomato sauce	
The Edgbaston Hot Taster Board	15
A selection of hot treats to share. Smoked haddock fishcake, Our Japanese Katsu Chicken, Pea and Mint Arancini, 1 hour Slow Cooked Crispy Bacon, Toasted Triangles	
Mini Paella Portions*	5.5
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>	
Dim Sum Plate	5.95
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.	
Selection of Sweet Treats	5.5
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.	

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
Juliet Sparkling Rose	8
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
Juliet Sparkling Rose	32
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