



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

Espresso	SGL 2.00 DBL 2.80
Macchiato	3.00
Cappuccino	3.50
Latte	3.50
Americano	2.80
Hot Chocolate	3.75
Jing Loose Leaf Tea Selection	5
Please ask your server for our current selection	

Snacks

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
Ten Acre Crisps Ready Salted/Salt and Vinegar	2
Black Country Scratchings Proper Pork Scratchings	2.75
Serious Pig Salami Chilli & Paprika Salami	3.5
Ten Acre Popcorn Strawberries & Cream/Sweet & Salty	2
American Style Fries Skinny fries served with our homemade truffle mayonnaise.	3.5
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 to enjoy.	5.5

Please be aware we work with nuts and shellfish in our kitchen and on that basis cannot guarantee any of our food served will be nut or shellfish free.

Please speak with your server regarding any allergies you may have for further details.

Food

From 6pm-10pm

Pitta and Hummus with Chorizo Very moreish, a perfect drink accompaniment.	3.5 5
Thai Fishcakes Take a step into the beauty of the Far East. This inspired fishcake is the perfect balance of home and away.	6.5
White Truffle and Mushroom Arancini A seriously luxurious treat to company our seriously delicious cocktails!	6.5
Lemon and Honey Glazed Chicken Parcels Served with cucumber in our homemade mixed seed bread	6.5
The Edgbaston Hot Taster Board A selection of hot treats to share. Thai fishcake, white truffle and mushroom arancini, slow cooked crispy bacon, toasted triangles.	15
The Edgbaston Board The perfect grazing board if you're feeling peckish for a selection of our favourite cured meats and cheeses. Homemade hummus, freshly toasted pitta and cheese biscuits served with chutney's.	15
The Edgbaston Vegetarian Board A selection of British cheeses, balsamic onions, sundried tomatoes and artichokes. Served with warm pitta bread, hummus, chutney and crackers	14

Dessert Wine

	70ml	Bottle
2009 Sauternes, Les Garonnelles <i>Bordeaux, France</i>	9	55
2013 Late Harvest Nectar, Chapel Down <i>Tenterden, England</i>	10	60

Port

	70ml
Fonseca Porto, Bin 27, Finest Reserve <i>Oporto, Portugal</i>	9
Croft Pink <i>Quinta, Portugal</i>	8.5

Sherry

	70ml
Tio Pepe, Fino <i>Jerez, Spain</i>	7
Harveys Sherry, Rich Old Oloroso <i>Jerez, Spain</i>	9.5

Sparkling Wines

By the Glass/Bottle

Montelvini Treviso Prosecco	7 / 28
Juliet Sparkling Rose	8 / 32
Moet & Chandon Brut NV	12.5 / 55
Moet & Chandon Rose NV	14 / 65
Veuve Clicquot NV	15 / 65
Laurent Perrier Rose	16 / 75
Bollinger Special Cuvee NV	16 / 68

By the Bottle

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
Peroni Nastro Azzurro, Italy 5.2%	Pint / Half	5.5 / 3.5
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