**SPARKLING WINE**

1. **Prosecco, Lunetta - Italy 200ml £6.99**

 *Crisp with notes of apples, apricots and citrus fruit.*

1. **Spumante Rosado, Lunetta 200ml – Italy £6.99**

*A fresh and dry sparkling rosé with red berry characters on the nose and palate.*

1. **Crémant du Jura, Domaine Desire – France £26.95**

*Really impressive, toasty fizz, produced from 100% Chardonnay by the traditional method*

**WHITE POURING WINE**

1. **Parlez-vous, Sauvignon Blanc - France**

*Expressive floral notes and aromas of exotic fruit*

1. **False Bay, Chenin Blanc - South Africa**

*A richly textured wine with ripe apple, honey and greengage aromas.*

1. **Rollestone Vale, Chardonnay, Australia**

*Creamy, fresh and lively with a clean zesty finish.*

**RED POURING WINE**

1. **Kaleu, Malbec Argentina**

*A youthful fresh ruby coloured wine with aromas of red currant, plums and spice.*

1. **Umbrele, Syrah - Romania**

*Well rounded wine, medium bodied, with youthful red fruits, raspberry and redcurrant.*

1. **Merlot, Bellefontaine - France**

*This has ripe red berry fruit aromas on the nose which leads through to a rich, plummy palate with earthy notes typical of Merlot*

**ROSÉ POURING WINE**

1. **Domaine de Pellehaut Rosé, - France**

 *From the South West, Merlot and Tannat grape, this cheeky wine explodes with red fruit flavours.*

**125ML £3.95 175ML £4.95 BOTTLE £17.99**

**WHITE WINE**

**12- Guntrum, Riesling - Germany £19.75**

*Delicate fragrance of white peaches, apricot and juicy pears.*

1. **Yalumba Viognier, Australia £21.95**

*The palate is rich and long with honeysuckle and apricot flavours. Vegan friendly and organic wine.*

1. **Falerio Dei Colli Ascolani – Italy £21.50**

*Lovely herbal style of white, rich mid palate and a long mineral finish. Passerina, Pecorino and Trebbiano grapes.*

1. **Mad, Furmint - Hungary £22.95**

*A rich white wine, just off dry, with a terrific amount of mineral character and orange blossom and elderflower aromatics.*

1. **The Architect, Chardonnay, Philip Shaw**

**- Australia £23.95**

*Light pale straw. White peach and citrus flavours with an underlying mineral and acidity that carries the palate. Soft texture due to the lees stirring during ageing.*

1. **White Mischief, Vrede en Lust - South Africa £21.95**

*From a blend of no fewer than 6 different varieties, this is a beautiful elegant white with notes of citrus fruit, white pear and fruit salad underpinned with a hint of oak.*

1. **Sancerre Les Baronnes Domaine Henri Bourgeois, France £29.95**

*Sauvignon Blanc with aromas of white flesh fruits, citrus and exotic, subtle yet powerful.*

**RED WINE**

1. **U Passimiento, Baglio Gibellina - Sicily £22.95**

*Bright intense red fruit on the nose displaying lots of red berries. Frapatto and dried Nero D’Avola grapes.*

1. **Kalecik Karasi, kavaklidere – Turkey £23.95**

*Light crunchy red from one of Turkey’s native grape varieties, Kalecik Karasi - Think Beaujolais but with a little extra bite.*

1. **Mr P, Pinot Noir - South Africa £23.95**

*Dark cherry, strawberry and violet notes complemented by velvety tannins and a silky smooth finish.*

1. **Rioja, Viña Marro, Reserve, Spain £19.95**

*Tempranillo grape, 24 months in oak barrels and a further 18 months in bottle before being released. Deep ruby with cherry scents and sweet spice.*

1. **Trilogie, Weingut Wieninger - Austria £24.95**

*A blend of Zweigelt, Cabernet Sauvignon, Merlot, showing red berry fruits underscored spicy notes and interwoven tannins.*

1. **Qu’es a Quo - France £31.95**

*Seriously impressive red from Costieres de Nimes in the southern Rhone; old vine Carignan and Mourvedre, seamlessly blended to create a powerful yet elegant red.*

1. **Thistledown, Shiraz, Australia £25.95**

*Ripe plum and blackberry fruit. Lively spices and velvety tannins. Vegan.*

1. **Chateau Musar – Lebanon £35.95**

*Cabernet Sauvignon, Cinsault, Grenache, Obaideh, Merwah grapes. Savoury with hints of tobacco and wild herbs, this overflows with Musar’s unique character and flavour*



 **• A little nibble •**

*a little sharing dish*

**Spicy Roasted Nuts** 1.95

Lightly roasted with, garlic and fresh rosemary

**Green Olives** 2.00

Nocellara olives with red chilli, coriander, lemon

**Menu Prix Fixe**

**2**/**3 courses** 12.50 / 15.50

Dishes highlighted below are included in our Prix Fixe menu offering

**A little thank you**

At University College Birmingham we truly value your custom and support in helping develop our **Front of Hous**e, **Chef** and **Bakery** students. We appreciate your patience and invite you to talk to the students about their courses and career aspirations - in return all we ask is for understanding when things may not go quite right, or when lecturing staff have to teach in front of you. Enjoy the experience.

**• To begin •**

**Crispy Duck Salad** 4.00

Warm honey and soy glazed crispy duck, grilled apricots, chicory, fennel and radish salad

**Cream of Celeriac and Apple Soup** *(V)* 3.50

Creamed celeriac with apple and aromatic thyme dressing

**Griddled Lamb Kofta** 4.50

Feta, Israeli couscous, pomegranate, yoghurt, mint and lime dressing, pitta bread

**Parmesan Shortbread** *(V)* 3.95

Parmesan biscuit, confit tomatoes, avocado, balsamic reduction

**Severn and Wye Valley Smoked Salmon** 5.25

Rocket leaves, whipped avocado, crayfish, radish, pea shoots, lemon olive oil and dark Rye bread

**Butternut Squash and Goats Cheese Arancini** *(V)* 4.50

Young cress, pickled beetroot, walnut Granola, truffle honey dressing

**Lunch Menu**

**• Make a booking •**

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**• For afters •**

**Tea -** English breakfast 1.50

Tisanes and fruit teas 1.50

**Coffee**

Filter coffee 1.50

Espresso 1.25

Caffé Americano 1.50

Caffé Latte 1.75

Cappuccino 1.75

Liqueur Coffee– 1.50 plus supplement for your choice of alcohol

**• To end •**

**Baked Egg Custard**  3.25

Classical egg custard tart, grated nutmeg

**Steamed Muscovado Sponge**  3.25

Date purée, vanilla custard

**Tanzanie Chocolate Mousse**  3.50

Pain d’épices, passionfruit sorbet

**Apple Crumble** 3.25

Bramley apple, golden raisin and blackberry crumble,

cinnamon ice cream

**Aromatic Rice Pudding** 3.50

Cardamom infused rice pudding, spiced poached pear

**Baked Alaska** 4.00

Lemon parfait, ginger cake Italian meringue

**• To follow •**

**Battered Cod Fillet**  10.95

Deep fried cod with mushy peas, tartar sauce, caramelised lemon, served with chunky chips

**Birmingham Balti, Pilau Rice, Plain Naan**

A firm favourite cooked with sautéed onions, tomatoes and

peppers with freshly ground tempered spices and coriander

with - **Halal Chicken 9.50 Prawn 10.00 Paneer 9.00**

**Baked Stuffed Aubergine***(V)*  9.50

Mozzarella, tomato fondue, Genoese pesto, tender stem broccolis, pangrattato

**Pork Belly Bánh Mì**  12.50

Spiced pork belly, creamed potato, anise glazed carrot, apple gel, golden sultanas, scratching, marjoram reduction

**Tagliatelle Primavera** *(V)* 8.75

Tagliatelle with roasted peppers, courgettes, red onions and fresh thyme

**Char Grilled Hanger Steak** 13.00

Buttered spinach, caramelised shallots, pickled walnuts, salsa verde, rocket leaves and truffle parmesan fries

**UCB Ultimate Jerk Beef Burger** 11.50

Angus beef, smoked apple wood cheese, gherkin, beef tomato, toasted ciabatta, chipotle mayo, skinny fries

*The future of hospitality starts here @ UCB*

*University College Birmingham, Summer Row. B3 1JB*

**Restaurant at Birmingham College of Food**