

**Soft Drinks & Minerals**

Coca Cola/Diet Coca Cola *330ml* 1.40

Fresh Orange Juice 1.10

Frobishers Juices *250ml*  1.70

Fever Tree Tonic Water *200ml* 1.40

Fever Tree Tonic Water Lite *200ml* 1.40

Raspberry Pressé Belvoir *275ml* 1.40

Elderflower Pressé Belvoir *275ml* 1.40

Britvic 55 Apple *275ml*  1.50

Soda *200ml* 1.00

Lemonade *125ml* 1.10

Bitter Lemon *200ml* 1.10

Ginger Beer *330ml* 1.10

Cordial Dash 0.20

Where appropriate Sugar Tax has been added

**Beers & Ciders**

Purity Mad Goose Pale Ale *50cl* 3.50 4.2%

Bira Moretti L’Autentica *33cl*  3.00 4.6%

Purity Lawless Lager *33cl* 3.50 4.5%

Beavertown Neck Oil Extra Pale Ale *33cl* 3.00 4.3%

Estrella Damm Lager *33cl* 2.90 4.6%

Stout Brummie Dark Ale *50cl* 4.00 4.8%

Wye Valley Brewery HPA *50cl* 3.50 4.6%

Becks Blue *27.5cl* 1.70 0%

Kopparberg Mixed Fruit *50cl* 3.50 4.6%

Kopparberg Raspberry *50cl* 3.50 4.6%

Old Mount Cider Strawberry &

 Pomegranate *50cl* 3.30 4.0%

**Spirits** *25ml*

**Vodka**

Smirnoff Vodka 1.90 37.5%

Reyka Vodka 2.30 40%

**Rum**

Bacardi Rum 1.90 37.5%

Skipper Rum 1.90 40%

**Whiskey**

Famous Grouse 1.90 40%

Jim Beam 2.00 40%

Evan Williams 2.00 40%

Benromach 3.00 40%

**Brandy**

Martell 1.90 40%

Remy Martin VSOP 3.20 40%

Chateau de Pellehaut 20yr 2.60 40%

**Sherries and Ports** *50ml*

Tio Pepe 1.75 15%

Barbadillo Amontillado 1.75 17.5%

Krohn LBV / Vintage 2.10 20% / 19%

Six Barrels Tawny 2.10 20%

**G & T**

**Masons** 2.50 42% **Stratford** 2.70 45%

**Gordon’s** 1.90 37.5% **Seedlip Spice** 2.50 0%

**The Bard’s favourite**

Stratford, blueberries, cranberries, orange,

dash of bitters

**Liqueurs** *25ml*

Cointreau 2.10 40%

Chambord 2.10 16.5%

Tia Maria 1.40 20%

Malibu 1.60 21%

Tequila 1.60 38%

Sambuca 1.60 40%

Crème de Cassis 1.20 20%

Baileys *50ml* 2.50 17%

**Aperitifs / Vermouths***50ml*

Martini Extra Dry 1.60 15%

Martini Rosso 1.60 15%

Cinzano Bianco 1.60 15%

Campari 1.60 15%

Apérol 1.60 15%

**Classic Negroni** 4.50

Gin, Sweet Red Vermouth, Campari

**Espresso Martini** 4.50

Vodka, Espresso, Coffee Liqueur

**Apérol Spritz** 4.50

Apérol, Prosecco, Soda Water

**Peach Bellini** 3.50

Peach Nectar, Ginger Ale, Fresh Berries

**The College of Food Cocktail List**

**Drinks & Cocktails**

**Restaurant at Birmingham College of Food**



**Dinner**

**Restaurant at Birmingham College of Food**

2 Course 26.00 3 Course 30.00

*To Follow*

Spinach & Mushroom Pithivier

Cep Velouté, Jerusalem Artichokes, Charred Lettuce, Cultivated Mushrooms, Potato Cake, Sauce Choron

Grilled Line-Caught Sea Bass

Fennel Confit, Samphire, Purple Sprouting, Saffron Cream

Blossom Honey & Lavender Glazed Gressingham Duck

Candied Beets, Blackberry, Cassis Sauce

Roast Loin & Shoulder of Cotswold Lamb

Buttered Green Beans, Apricot Purée, Cumin Jus

*To Start*

Champagne Risotto

Cultivated Mushrooms, Butternut Squash, Parmesan & Almond Tuile

Guinea Fowl Choux Farci

Shimeji Mushrooms, Shallot Purée, Crispy Potato

Steamed Lemon Sole

Salmon Mousseline, Creamed Fennel, Dill, Mandarin Sauce

Pork Cheek

Sage & Hazelnut Pesto, Cauliflower, Capers

*Dietary alternatives are available on request. Please ask the student for advice or access to our allergen sheets.*

*To End*

Tea:

English Breakfast 1.50

Tisanes & 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

**Make a booking**

0121 604 1010

ucb.ac.uk

**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.

*Wines*

*Would you like help with your wine choice?*

*Ask the level 3 Sommelier for their advice,*

*or maybe a wine flight!*

*To Finish*

Alunga Chocolate Mousse

Mango & Passion Fruit Compote, Ginger Biscuit, Passion Fruit Mallow, Tanzanie Ice Cream

Pineapple & Buttermilk Panna Cotta

Compressed Pineapple, Roquefort & Sesame Biscuit, Banana Sponge, Coconut Meringue

Blackcurrant Mousse

Spiced Poached Comice Pear, Pistachio Sablé Breton, Apple & Tarragon Granita

Lemon Brûlée

Lemon Balm Curd, Lime Sponge, Vanilla Pod Shortbread, Cardamom Meringue, Yuzu & Goats Curd Sorbet