

Opening Times
Tue - Sat 5pm til late

Menu Served
Fri & Sat 5pm - 11pm
Tue - Thu 5pm - 8pm

Matinée Days - Open from Noon
Closed on Sundays and Non Show Days

StageSide

bar & restaurant

Table Reservations

0844 338 9000

stagesidereservations@birminghamhippodrome.com

Birmingham Hippodrome's very own Bar and Restaurant



Interval
If you're dining with us
pre-show, don't forget
you can return to your
table during the interval for
pudding, coffee or drinks.

Appetisers

Selection of Bread & Dips £2.95
Rustic Garlic Bread £2.95

Pitta, Hummus, Tzatziki £2.95
Bowl of Marinated Olives £2.95

Starters

Fresh Soup of the Day, crusty bread £3.95 
Potted Salmon, dill butter, crostini £4.50
Glazed Goat's Cheese, plum relish, pinenut dressing £4.95 
Ham Hock & Cheese Terrine, homemade coleslaw £4.65

Chicken & Chorizo Kebab, chilli jam, coriander salad £4.95
To share/main £10.50
Deli Platter, cured meats, smoked fish, marinated veg £4.95
To share/main £10.50

Chargrills & Roasts

All served with caramelised onions,
mushroom, tomato & chips.

Pave of Sirloin (6oz), oven roasted
and sliced £15.50

Rib Eye Steak (8oz) £15.95

T Bone Pork Chop, sage & apple £11.95

Rosemary Lamb Chump £14.50

Fancy a sauce?

Hollandaise £1.95

Peppercorn £1.95

House Butter £1.00

Children's Menu

Main Course

Salmon Goujons, chips & peas

Chargrilled Chicken, creamy mash,
gravy & peas

Meat Balls, bolognese sauce, spaghetti, cheese

Macaroni Cheese, crispy bacon, cherry
tomatoes

Chicken or Tuna Salad with cherry tomatoes,
cucumber & peppers

Dessert

Strawberry Jelly, vanilla ice cream,
raspberry sauce & jelly beans

Spotted Dick with lashings of custard
Chocolate Brownie, chocolate sauce,
ice cream and cream

Tropical Fruit Salad, mango ice cream
& wafer

£7.50 for 2 courses

Main Course £5.00 Dessert £2.50

Mains


Glazed Gammon, pineapple salsa, spring greens, crispy potatoes £11.50

Salmon Fillet, basil mash, baby fennel, red pepper reduction £12.50

Free Range Chicken, mustard potato, creamed savoy, red wine jus £12.75

Soda Battered Haddock, hand cut chips, mushy peas, tartar sauce £10.50

Thai Laksa, market fresh fish, egg noodles, lime, spring onions, coriander & bok choy £13.50

Butternut Squash Risotto, shaved parmesan, sage dressing £7.95 

Sides

Hand Cut Chips £2.75

Toasted Garlic Buttered Bread £2.75

Roasted Root Vegetables £2.75

Green Beans, crispy bacon £2.75

Mixed Salad Leaves, walnuts, croutons, herb dressing £2.75

Baby Plum Tomato & Mozzarella Salad £2.75

Hot Drinks

Cappuccino, Latte £2.30

Espresso, Americano £1.80

Pot of Tea £2.00

Hot Chocolate £2.30

Puddings

Vanilla & Strawberry Cheesecake, toffee sauce £4.25

Selection of Just Rachel's Ice Cream & Sorbets £3.95

Crème Brûlée, shortbread biscuit £4.25

White Wine & Raspberry Jelly, lemon cream £3.95

Dark Chocolate Tart, honeycomb ice cream £4.50

Selection of Regional Cheese £5.50

StageSide Upstairs

A suite of two great rooms with lots of character.

Available for use on their own or in conjunction with the ground floor Restaurant and Bar.

Ideal for Private Parties and Conferences. Rooms accommodate 50 and 20 people.

Contact our Events Office: events@birminghamhippodrome.com 0844 338 6500

Some dishes may contain nuts.  Suitable for vegetarians.

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Wines

White Wines

200 **KELL'S EDGE COLOMBARD-CHARDONNAY** - SE AUSTRALIA 12% ABV

Fresh, and lively fruit flavours. By the glass 125ml **£2.40**; 175ml **£3.50**; 250ml **£4.70**; Bottle **£14.00**

101 **TURNER ROAD THREE RIVERS CHARDONNAY-PINOT GRIGIO** - California, USA 13.5% ABV

Refreshing white peach and citrus hints. By the glass 125ml **£2.80**; 175ml **£3.90**; 250ml **£5.50**; Bottle **£16.50**

112 **LUIS FELIPE EDWARDS LOT 66, SAUVIGNON BLANC** - Rapel Valley, CHILE 2009/10 12.5% ABV

Citrus fruit, melon, pineapple and pear. By the glass 125ml **£3.00**; 175ml **£4.20**; 250ml **£6.00**; Bottle **£17.50**

113 **HOUGHTON THE BANDIT, CHARDONNAY, VIOGNIER** - AUSTRALIA 2008 13% ABV

Warm, aromatic, fruit-driven, creamy finish. Bottle **£22.50**

108 **KLEINE ZALZE BUSH VINES CHENIN BLANC** - Stellenbosch, SOUTH AFRICA 2007/8 13.5% ABV

Soft and creamy, tropical fruit hints. Bottle **£16.80**

114 **HOUGHTON THE BANDIT, SAUVIGNON BLANC/PINOT GRIS** - AUSTRALIA 2009 13% ABV

Warm, soft pineapple and passion fruit aromas. Bottle **£24.75**

Rosé Wines

140 **BELVINO PINOT GRIGIO ROSATO DI PAVIA** - ITALY 2007 12% ABV

Fresh summer fruit. By the glass 125ml **£3.00**; 175ml **£4.20**; 250ml **£6.00**; Bottle **£17.50**

141 **VENDANGE WHITE ZINFANDEL** - California, USA 2006/7 11% ABV

Off-dry attractive fresh zingy strawberry. By the glass 125ml **£3.00**; 175ml **£4.20**; 250ml **£6.00**; Bottle **£17.50**

Red Wines

201 **KELL'S EDGE CABERNET-GRENACHE** - SE AUSTRALIA 11.5% ABV

Medium-bodied with a spicy, peppery character and soft. By the glass 125ml **£2.40**; 175ml **£3.50**; 250ml **£4.70**; Bottle **£14.00**

120 **TURNER ROAD THREE RIVERS CABERNET/ZINFANDEL** - California, USA 13.5% ABV

Tangy raspberry and bramble. By the glass 125ml **£2.80**; 175ml **£3.90**; 250ml **£5.50**; Bottle **£16.50**

121 **BERRI ESTATES MERLOT** - SE AUSTRALIA 2006/7 13.9% ABV

Juicy plums and hints of spice. By the glass 125ml **£3.00**; 175ml **£4.20**; 250ml **£6.00**; Bottle **£17.50**

122 **RAIMAT ABADIA, TINTO CRIANZA** - Costers del Segre, SPAIN 2005/6 13% ABV

Smoky oak and ripe red berries. By the glass 125ml **£3.20**; 175ml **£4.50**; 250ml **£6.40**; Bottle **£18.90**

123 **MONTEPULCIANO D'ABRUZZO** - Collezione Marchesini, ITALY 2006/7 11% ABV

Heady violet and orange hints. Bottle **£16.00**

131 **HOUGHTON THE BANDIT, SHIRAZ, TEMPRANILLO** - AUSTRALIA 2008 14% ABV

Sweet-berry fruit, savoury spice and gentle oak. Bottle **£24.75**

Sparkling Wines & Champagne

150 **BERRI ESTATES CUVÉE BRUT** - SE AUSTRALIA 11.7% ABV

Soft, lively fruity zing. Bottle **£19.00**

151 **PROSECCO-RABOSO ROSÉ** - Sant Orsola, ITALY 11.5% ABV

Slightly sweet with strawberry and forest fruit flavours. Bottle **£21.00**

152 **PIPER HEIDSIECK BRUT NV** - FRANCE 12% ABV

Young, lively fruit flavours. Bottle **£41.00**; 153 Half Bottle **£23.50**; 154 Baby 20cl **£13.00**