

Opening Times

5pm till late

Matinee Days - open from Noon

Menu Served

Fri & Sat 5pm - 11pm

Tue - Thu 5pm - 8pm

Matinee Days - from Noon

Closed on Non Show Days

StageSide

 bar & restaurant

Table Reservations

Tel: 0844 338 9000

stagesidereservations@birminghamhippodrome.com

Twitter: @brumhippodrome

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.

Post Show
Present your show ticket at the bar after the show and receive 20% off drinks and coffees!

Opening Act

Homemade Soup of the Day, crusty bread £4.75 (V)

Jerk Chicken Kebab, coleslaw salad, pickled cucumber, dressed leaf salad £5.95

Baked Field Mushroom & Goat's Cheese, chorizo & red onion, chilli oil £5.75 (V)*

Charred Mackerel Fillets, beetroot, apple salad & watercress £5.95

Thai Vegetable Broth, coriander, lime & coconut milk £5.25 (V)

Slow Cooked Duck Leg Terrine, poached rhubarb, crusty bread £5.95

Oriental Salad, rice noodles, spring onion, red peppers, bok choy, chilli, coriander & soy £5.75 (V)

Oriental Salad, as above with either Crispy Beef or King Prawns £6.95

Cantaloupe Melon, Pimm's Jellies, cucumber, mint dressing £4.95 (V)

Children's Menu

MOST OF OUR 'MAIN ACT' DISHES CAN BE SERVED AS HALF PORTIONS

Deep Fried Breaded Fish Strips

with tomato sauce, chips and vegetables £5.00

Cheese & Tomato Pizza £5.00

A more extensive children's menu is available during family orientated performances

(for children under 12 years)

Main Act

Jerk Chicken Kebabs, sweet potato chips, coleslaw salad, buttered corn £13.95

Roasted Salmon Fillet, garlic & caper butter, French fries, pickled shallot salad £13.95

Pot Roast Pork, mash potatoes, thyme gravy, roasted onion £14.95

Soda Battered Haddock, Hand Cut Chips, mushy peas, tartar sauce £12.50

Chicken, Prawn & Chorizo Jambalaya, flatbread & lemon herb salad £14.50

Chilli and Tomato Linguine, king prawns, watercress, Italian cheese £12.95 (V)*£9.50

Local Sirloin Steak (8oz) tarragon butter, French fries, watercress, mushrooms, sweet onions £16.95

Sauces: Peppercorn or Red Wine £1.95

Lamb Cassoulet, borlotti beans, tomato, chilli, cous cous, cucumber & yoghurt £14.75

Local Beef Burger, Brioche Bun and French Fries, melting Welsh cheddar cheese, gherkin & sweet onions £11.95

Thai Vegetable Broth & Dim Sum, coriander, lime & coconut milk, sticky rice £9.50 (V)

Oriental Salad, rice noodles, spring onion, red peppers, bok choy, chilli, coriander & soy £9.95 (V)

Oriental Salad, as above with either Crispy Beef or King Prawns £12.95

Pea & Tarragon Risotto, local asparagus, rocket, Italian cheese, olive oil £9.50 (V)

Grilled Chicken Breast, Wild Mushroom, Rocket, Penne Pasta, Italian cheese shavings £13.95 (V)*£11.50

In the Wings

Rustic Garlic Bread, Gruyere Cheese £3.50

French Fries £3.00

Sweet Potato Chips £3.00

Creamy Mash £3.00

Green Beans & Shallots £3.00

Roasted Mediterranean Vegetables £3.00

Mixed Salad Leaves,

croutons, herb dressing £3.00

Crunchy Coleslaw £3.00

Hot Drinks

Cappuccino, Latte £2.90

Espresso £2.20

Americano £2.50

Pot of Tea £2.20

Hot Chocolate £2.90

or with Cream & Marshmallows £3.40

Great with your coffee:

Mini Desserts for two to share:

Poached pear in port, macarons

chocolate brownie, mascarpone £5.75

Final Call

Dark Chocolate Cheesecake, orange compote, chocolate sauce £5.75

Eton Mess, vanilla cream, strawberry & rhubarb £5.75

Cherry and Frangipane Cake, vanilla cream, toffee sauce £5.75

Lemon Curd Tart, passion fruit yoghurt £5.75

Mini Desserts for two to share: Poached pear in port, macarons, chocolate brownie, mascarpone £5.75

Selection of Ice Cream or Sorbets £5.25

Selection of Regional Cheeses £6.95

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

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Wines

White Wines

- 420 **SHORT MILE BAY CHARDONNAY** - AUSTRALIA
No oak, just full of ripe honest Aussie fruit. By the glass 175ml **£3.80**; 250ml **£5.30**; Bottle **£15.50**
- 301 **PARINI PINOT GRIGIO** - DELLE VENEZIE - ITALY
Refreshing Italian wine of the moment. By the glass 175ml **£4.70**; 250ml **£6.70**; Bottle **£19.50**
- 308 **LUIS FELIPE EDWARDS LOT 66 SAUVIGNON BLANC** - CHILE
Family winery on the slopes of the Andes. By the glass 175ml **£4.70**; 250ml **£6.70**; Bottle **£19.50**
- 307 **DON JACOBO RIOJA BLANCO** - BODEGAS CORRAL - SPAIN
Lively fresh fruit, unoaked and fashionable taste of modern Rioja. Bottle **£24.00**
- 303 **SOAVE CLASSICO** - BOLLA - ITALY
Frank Sinatra's favourite wine. A pure classic. Bottle **£24.00**
- 310 **OBEN GROVE RIESLING - GERWURZTRAMINER** - RHEIN, GERMANY
An off dry, zesty wine for slightly sweeter tastes. Bottle **£21.00**
- 309 **WAIPARA HILLS, SAUVIGNON BLANC** - MALBOROUGH, NEW ZEALAND
Flying the flag for NZ, a benchmark for Sauvignon Blanc. Stunning wine. By the glass 175ml **£6.50**; 250ml **£9.00**; Bottle **£27.00**

Rosé Wines

- 340 **PARINI PINOT GRIGIO ROSE** - DELLE VENEZIE - ITALY
Pink Pinot Grigio, full of fragrant summer fruit. By the glass 175ml **£4.70**; 250ml **£6.70**; Bottle **£19.50**
- 341 **VENDANGE WHITE ZINFANDEL** - CALIFORNIA, USA
Sun ripened Californian expression of strawberries and cream. By the glass 175ml **£4.70**; 250ml **£6.70**; Bottle **£19.50**

Red Wines

- 421 **BORSARI CABERNET SAUVIGNON** - ITALY
An essential part of a Mediterranean lifestyle. By the glass 175ml **£3.80**; 250ml **£5.30**; Bottle **£15.50**
- 321 **ÉLEVÉ MALBEC** - PAYS D'OC - FRANCE
Velvety, lush Malbec from its traditional home in south west France. By the glass 175ml **£4.70**; 250ml **£6.70**; Bottle **£19.50**
- 322 **BERRI ESTATES MERLOT** - AUSTRALIA
Juicy plums and hints of spice. By the glass 175ml **£4.70**; 250ml **£6.70**; Bottle **£19.50**
- 330 **SHORT MILE BAY, SHIRAZ** - AUSTRALIA
A rich spicy pepper bomb from south east Australia. By the glass 175ml **£4.70**; 250ml **£6.70**; Bottle **£19.50**
- 320 **MARQUES DE MORANO RIOJA TINTO** - SPAIN
A light introduction to one of Spain's most famous wine regions. Bottle **£22.50**
- 328 **CALLIA LUNARIS MALBEC** - ARGENTINA
A fuller, riper and spicier style of Malbec from its adopted South American home. Bottle **£23.50**
- 326 **ROBERT MONDAVI TWIN OAKS CABERNET SAUVIGNON** - CALIFORNIA, USA
Ripe, robust Cabernet from the man who put Napa Valley on the world map. Bottle **£25.50**
- 324 **WAIPARA HILLS PINOT NOIR** - CENTRAL OTAGO, NEW ZEALAND
Wonderfully sleek Pinot Noir from the world's most southerly vineyards. Bottle **£32.00**

Champagne & Sparkling Wine



LAURENT-PERRIER CHAMPAGNE



- 403 **BRUT NV CHAMPAGNE** - Fresh, dry, lemony with a crisp biscuit finish.
By the glass 125ml **£9.00**; 20cl Bottle (405) **£15.00**; Half Bottle (404) **£27.00**; Bottle (403) **£49.00**
- 406 **CUVÉE ROSÉ CHAMPAGNE** - A melange of fruit flavours. Arguably the most prestigious Rosé Champagne. Bottle **£75.00**
- 407 **BRUT MILLÉSIMÉ VINTAGE CHAMPAGNE** - A special wine for special occasions. Bottle **£85.00**
- 408 **GRAND SIÈCLE CHAMPAGNE** - Prestige and handcrafted, only produced in the finest years. Bottle **£145.00**
- 401 **CASTELBLANC CAVA ROSÉ** - SPAIN. Bramble & blackcurrant fruit. Bottle **£24.00**
- 402 **SANT' ORSOLA PROSECCO** - ITALY. Light & lively with ripe pears & lemons. By the glass 125ml glass **£4.50**; Bottle **£24.00**