



## Opening Times

Tue to Sat 5pm till late  
Matinee days from noon

## Menu Served

Tue to Sat 5pm - 7.30pm  
Matinee days from noon

We open on Sundays and Mondays if there's a show on,  
closed on non-performance days



# STAGESIDE

## Birmingham Hippodrome's very own bar & restaurant

### Opening Act

Home baked bread, olives, sun blushed tomato, lemon hummus **£3.95** **v**

Potted smoked mackerel, pickled radish, caramelised lime mayonnaise **£5.50**

Chicken liver parfait, red onion jam, quince jelly, sour dough **£5.75**

Pint of prawns, lemon, chipotle sauce **£5.95**

Fig, black pepper, lemon, goat's cheese, watermelon, candied walnut salad **£5.95** **v**

Cured salmon, endive, carrot and grapefruit, citrus dressing **£6.25**

Classic Caesar salad, garlic croutons, anchovies, Italian cheese **£4.95** **v\***

Cauliflower soup, smoked ham hock, apple, celery **£4.95** **v\***

Roast beef salad, glazed beetroot, tomato, watercress and shallot **£6.25**

### Main Act

Braised pork belly, chilli roasted squash, lentils, Savoy cabbage **£12.50**

Smoked cod arancini, curly kale, curried mussel broth **£13.50**

28 day matured sirloin steak, charred red onion, rocket, hand cut chips, béarnaise sauce **£17.95**

Truffle macaroni, mushroom and garlic bruschetta, green leaf salad **£12.50** **v**

Roasted chicken and ham pie, cumin crushed carrots, hand cut chips **£12.95**

StageSide cheeseburger, crisp bacon, gem lettuce, gherkin, tomato relish, brioche bun, skin on fries **£11.95**

Batter haddock fillet, hand cut chips, crushed tarragon peas, chunky tartar sauce **£12.50**

Moroccan style braised lamb, parsley bulgur wheat, apricot, cinnamon and pistachio **£14.75**

Beetroot risotto, shaved fennel, orange, toasted almonds **£10.50** **v**

Sweet potato, feta and quinoa salad, spinach, edamame, roasted seed and nuts **£11.50** **v**

Fig, black pepper, lemon, goat's cheese, watermelon, candied walnut salad **£10.50** **v**

Classic Caesar salad, garlic croutons, anchovies, Italian cheese **£9.50** **v\***

Roast beef salad, glazed beetroot, tomato, watercress and shallot **£12.50**

### Final Call

Apple crumble, nutmeg custard **£5.75**

Vanilla cheesecake, exotic salad, chocolate crumb **£5.75**

Eton mess, passion fruit, mango and basil **£5.75**

Warm chocolate brownie, salted peanut mousse, vanilla ice cream **£5.75**

Cinnamon doughnuts, real hot chocolate with marshmallows and whipped cream **£5.75**

#### MINI DESSERT PLATER TO SHARE:

Apple crumble, passion fruit Eton mess, cinnamon doughnut, salted peanut mousse **£6.75**

Selection of ice creams and sorbets **£5.25**

Selection of regional cheeses, grapes, celery and biscuits **£6.95**

### 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**

Cheese & Tomato Pizza **£5**

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

(FOR CHILDREN UNDER 12 YEARS)

### In The Wings

**£3**

Skin on Fries

Sweet Potato Chips

Broccoli, hollandaise, toasted almonds

Honey glazed cumin roasted carrots

Green leaf salad, red onion, balsamic

Asian style slaw

### 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: Apple crumble, Passion fruit Eton mess, cinnamon doughnuts, salted peanut mousse **£6.75**

Some dishes may contain nuts or other allergens, please ask if you need further information. **v** Suitable for Vegetarians.

**v\*** Please let us know if you'd like us to omit the meat/fish element to make this dish suitable for Vegetarians. Gratuities are left to your discretion.

Prices include VAT.

## 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!

## Table Reservations

Tel: 0844 338 9000†

stagesidereservations  
@birminghamhippodrome.com

@brumhippodrome

†Calls cost 4.5p per min. plus your phone company's access charge.



## STAGESIDE

### 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**

#### 303 SOAVE CLASSICO - Bolla - Italy

Frank Sinatra's favourite wine. A pure classic. **Bottle £24**

#### 310 OBEN GROVE RIESLING - GERWURZTRAMINER - Rhein, Germany

An off dry, zesty wine for slightly sweeter tastes. **Bottle £21**

#### 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; Bottle £27**

### 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**

### Champagne & Sparkling Wine

#### LAURENT-PERRIER CHAMPAGNE

403 Brut NV CHAMPAGNE - Fresh, dry, lemony with a crisp biscuit finish.

**By the glass 125ml £9; 20cl Bottle (405) £15; Half Bottle (404) £27; Bottle (403) £49**

406 CUVÉE ROSÉ CHAMPAGNE - A melange of fruit flavours. Arguably the most prestigious Rosé Champagne. **Bottle £75**

407 BRUT MILLÉSIMÉ VINTAGE CHAMPAGNE - A special wine for special occasions. **Bottle £85**

408 GRAND Siècle CHAMPAGNE - Prestige and handcrafted, only produced in the finest years. **Bottle £145**

401 CASTELBLANC CAVA ROSÉ - Spain. Bramble & blackcurrant fruit. **Bottle £24**

402 SANT'ORSOLA PROSECCO - Italy. Light & lively with ripe pears & lemons. **By the glass 125ml glass £4.50; Bottle £24**



### 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](mailto:events@birminghamhippodrome.com)

0844 338 6500†

†Calls cost 4.5p per min, plus your phone company's access charge.

Wines available by the glass can also be served as a 125ml measure.