

COOK WITH

# Chapter.

KITCHEN | BAR | TERRACE



[chapteredgbaston.co.uk](http://chapteredgbaston.co.uk)







# Thai Fishcake

Serves 6

## Oriental salad | crispy noodles

For the Fishcake

- 200g Salmon
- 200g Mackerel
- 200g Hake (or any white fish)
- 2 x egg yolks
- 3 x fresh red chillies
- 1 x teaspoon Thai Puree
- small bunch fresh coriander
- 2 x Thai spring onions (sliced)
- 1 x nob fresh ginger grated

Chop all of the fish, chillies and coriander small and add to a mixing bowl, add sliced Thai spring onion and grated ginger to the bowl with the Thai puree and egg yolks. Mix all of the ingredients together, shape into patties and refrigerate for 2 hours.

Pan fry the patties for 3 minutes on each side and place in the pre-heated oven at 180C for a further 3 minutes to ensure cooked through.

## For the oriental salad

- beansprouts
- carrot
- Chinese cabbage
- mange tout
- ponzu dressing
- crispy rice noodles

Shred carrot, Chinese cabbage and mange tout, place in a bowl with the beansprouts and coat with the ponzu dressing. Place a handful of salad on each plate, add the fishcake and finish with crispy rice noodles.



## 1lb Whole Native Lobster

Back by (very) popular demand!

- Served with garlic butter and fresh summer salad
- Available Tuesday - Saturday from 11 July - 30 August
- Book now via website quoting **LOBSTER**

# Chapter

SPOTLIGHT REVIEW



Address: **5 Greenfield Crescent, Birmingham, B15 3BE**

Date of visit: **8 July 2025**

Time: **14:00**

Overall rating: **\$\$\$\$\$**

## TO START

- Thai Fish Cakes
- Olives

## FOR MAIN

- Grilled Chicken Caesar Salad
- Sweet Potato & Lentil Dhal

## TO FINISH

- Citrus Posset
- Sorbet

**We don't often use 'affordable' and 'fine-dining' in the same sentence but all that changed when we enjoyed a stunning three-course lunch from the July Set Menu at Chapter in Edgbaston Village, Birmingham. It truly exceeded expectations.**

The cost for the set menu running through July and August is great value - just £25 for two courses and £32 for three courses!

From the moment we arrived, the lovely ambience set a relaxed and welcoming tone. The space was stylish yet comfortable, with tasteful decor that made it easy to settle in and enjoy the experience.

We both started with the Thai fish cakes, which were nothing short of amazing - beautifully presented, served with an oriental salad, and packed full of delicious flavours.

For mains, we had the classic Grilled Chicken Caesar Salad and the Sweet Potato and Lentil Dhal. The Caesar was fresh, with crisp gem lettuce, parmesan, a creamy and delightful Caesar dressing, beautiful light and crunchy croutons, and just the right amount of texture, along with a generous portion of perfectly cooked chicken.

The dhal was a standout - hearty, warming, and beautifully spiced, with the sweetness of the squash balancing perfectly with the earthiness of the lentils.

For dessert, we opted for the citrus posset with honeycomb, which was delightful and light, packed with citrusy flavours, and the mango sorbet, which was rich, creamy, and a perfect end to our dining experience.

The ingredients in every dish tasted fresh and thoughtfully prepared, and the portion sizes were just right for a satisfying lunch. Service was attentive, rounding off what was a very enjoyable afternoon.

Highly recommended for anyone looking for delicious food in a relaxed, modern setting. We'll definitely be back!

