

+ More than just business...

A Day in the District  
The Lowdown  
Movers & Shakers  
People & Places

COLMORE

Summer 2019

# LIFE



In this issue:

Win two days of dining at  
Colmore Food Festival

Bar and restaurant offers

Summer recipes to try at home



[colmorebusinessdistrict.com](http://colmorebusinessdistrict.com)

The Row in the morning by Colmore Life editor Stacey Barnfield. Share your Business District images with the BID on Instagram: @ColmoreBID #ColmoreLife



Front cover: Charlie Budge rustling up a Botanist's Sour. See Page 23



## THE BID TEAM

- Michele Wilby**  
Chief Executive Officer
- Jonathan Bryce**  
Operations Manager
- Claire J. Smith**  
Executive Assistant and Office Manager
- Katy Paddock**  
Events Manager
- Mark Farnan**  
Communications Manager
- Paul Street**  
Strategic Projects Officer
- Mike Mounfield**  
Projects Manager
- Philip Singleton**  
Projects Manager
- Lee Stirrup**  
Database Officer
- Karen Evans**  
Accountant
- John-Jo Von Johnson**  
Street Operations Manager
- Aaron Franklyn-Payne**  
Security Supervisor
- Ryan Boothe**  
Security Officer
- James Crooks**  
Security Officer
- Nicole Panayiotou**  
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# COLMORE LIFE

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**DID YOU KNOW?** Primitivo hosts a number of exhibitions featuring works by leading local artists and photographers. Currently on display is an exhibition by illustrator John McCrea, featuring silkscreen limited editions of comic-book heroes.

# A DAY IN THE DISTRICT

## PLANNING A LITTLE QUALITY TIME? WE'VE GOT IT COVERED

### 1 BREAKFAST

#### HOME Cafe Deli 26 Church Street

This rustic café and deli is all about simple, good food filled with hearty ingredients and great recipes. With a laid-back feel, it's great for breakfast, lunch and dinner, or just popping in for your daily cup of tea or coffee while you listen to the relaxing tunes.



### 2 TO THE SHOPS

#### UP & RUNNING The Grand, Colmore Row

This store is a must for runners of all ages and abilities. It specialises in running shoes, running clothing, accessories and products from some of the leading brands around. Staff are on hand to offer their expert advice on all things from getting started to seasoned professionals needing the right gear for the job.



### 3 SEE THE SIGHTS

#### BIRMINGHAM CATHEDRAL Colmore Row

This must-see building is a haven from the hustle and bustle of city life. Built in the 18th century, the Baroque-style cathedral is Grade I listed. It's open all year round for services or to marvel at the stunning Edward Burne-Jones stained glass.



### 4 ME TIME

#### UMBERTO GIANNINI 50 Newhall Street

This luxury hair salon is the perfect place to indulge yourself and your look with some of the most talented stylists in the city. The name is renowned in the hairdressing world for its on-trend style and products to keep your hair in the best condition it can be.



### 5 DINNER

#### PRIMITIVO 10 Barwick Street

A long-standing Business District favourite, this stylish bar and restaurant serves only the very best wines and beers for customers. Their chefs work hard to produce beautifully constructed dishes and light meals using only the very best, seasonal ingredients within the recently-refurbished Barwick Street venue.

### 6 ONE FOR THE ROAD

#### THE JEKYLL & HYDE 28 Steelhouse Lane

No visit to Birmingham can be complete without a trip to the famous Jekyll & Hyde bar. From joining in with their Gin Club to enjoying their marvellous cocktails, their parlour bar is a step back in time with an added twist to delight all drinkers and customers alike.

## Welcome...

...to the latest edition of Colmore Life magazine. As we begin BID3, our third term representing the Business District, we've made a few changes.

One of these is a new-look Colmore Life. Our thanks go to Stacey Barnfield at Edwin Ellis Creative Media for his work creating the new magazine. We hope you like it.

As the first tenant gets ready to move to One Chamberlain Square this autumn, we welcome the vast Paradise scheme to the BID (read about this on pages 12 and 13).

We're also excited to be on the move ourselves, to a new office on Waterloo Street, which will accommodate our growing team of events, marketing and street patrol staff (Meet the team on Page 4).

The Business District is changing by the day – and night – with the restaurants and bars of the evening economy a growing part of life in Birmingham's commercial quarter. We're determined to ensure visitors and workers feel safe in the District at all times of day and our expanding safety and security team will help support this.

We're counting down to our biggest event of the year – Colmore Food Festival – which attracts thousands of hungry visitors keen to sample the delights of the District. On Pages 15 to 18 you can read about all the dishes and drinks our brilliant bars and restaurants will be serving on Friday, July 5 and Saturday, July 6.

Elsewhere in this edition you can read about award-winning people & places, movers & shakers and take advantage of three great dining offers (Page 31).

Do keep in touch with ideas for future Colmore Life articles. In the meantime, have a great summer in the District.

**Michele Wilby, Chief Executive Officer,  
Colmore BID**



# COLMORE Lowdown

Collated by Stacey Barnfield  
Email: [life@colmorebid.co.uk](mailto:life@colmorebid.co.uk)

**DID YOU KNOW?** Following the creation of the London Northwestern and West Midlands Railway brands, staff are donating their old uniforms to The Salvation Army. Donated jackets will be de-branded and made available to those who need them most.

## Funny business

A brave Business District company director raised a smile and much-needed funds for Cancer Research UK by taking part in an Ultra Comedy event at the Glee Club.

Tony Bates, of IDEX Consulting, based at the Colmore Building, received an eight-week Ultra Comedy training programme before performing a stand-up routine at the Glee Club in front of 360 people including family and friends.

Forty-year-old Tony – a previous BYPY category winner – told Colmore Life he had never done anything like this before but still managed to raise an incredible £2,000 for Cancer Research UK.

IDEX, which focuses on senior search within financial services, insurance and legal in the UK, is celebrating its ten-year anniversary in 2019.

“I have had requests for work on the back of my comedy but not sure I’m ready to move away from IDEX!” he joked.

So, Tony, what’s your favourite one-liner?

“Is it possible to mistake schizophrenia for telepathy? I hear you ask.”



Fun and gains: Tony on stage at Glee Club



## New starters at Colmore BID

The BID team on the move to 37a Waterloo Street

It’s all change at Colmore BID with a raft of appointments, promotions and a new HQ.

With the BID’s new five-year term starting in April, the team has been expanded to reflect the changing nature of business life and leisure time in the District.

Safety and security of visitors and workers in the area continues to be a priority for the BID street patrol team, which has been strengthened with the appointment of Ryan Boothe and James Crooks, who join the team as Security Officers.

To help the BID raise the profile of its



New starters Paul Street, James Crooks, Lee Stirrup, Ryan Boothe and Mark Farnan

events and initiatives Mark Farnan has been appointed as Communications Manager. Mark has extensive experience in media and communications including stints at The REP and the RSC, and most recently as Press and Internal Communications Officer for Coventry University.

Paul Street joined the BID in the autumn of 2018 as Strategic Projects Officer, bringing valuable experience in front-line policing and counter-terror operations.

Lee Stirrup joins the BID as part-time Database Officer to track information, contact details and project progress relating to the BID’s programme of activities.

Finally, a quick mention for Katy Paddock who has been promoted to the role of Events Manager, with a brief to oversee the annual Colmore Food Festival among other BID events.

To accommodate the growing team, Colmore BID has moved office to 37a Waterloo Street in the Real Estates Investors-owned Grade II listed building, next to the bustling junction with Bennetts Hill.

If you need to get in touch, telephone numbers and emails remain the same.

## City’s leaders of the future are honoured

### BYPY RECOGNISES TALENTED INDIVIDUALS

Colmore Business District leaders of the future were among the winners at the annual black-tie BYPY awards ceremony.

Now in its 19th year, Birmingham Young Professional of the Year, or BYPY as it is more commonly known, rewards the most talented individuals in Birmingham’s business community.

Michelle Adams of Squire Patton Boggs won the legal category, while Susan Webb of PwC won finance.

Heidi Walford from Pinsent Masons won the aspiring talent category, for individuals aged 16 to 24 and who are currently training for a professional services career.

Alex Bishop, partner and national head of the litigation services practice at law firm Shoosmiths, was named inspiring leader for her continued commitment to the business community in Birmingham.

Overall BYPY winner was Daniel Williams, head of resourcing at the Brindleyplace office of commercial property consultancy Avison Young.

The awards ceremony was hosted by sports presenter Mark Durden-Smith and held at the ICC.

Claire Moore, director of operations at BYPY headline sponsor BNP Paribas Personal Finance, said: “As a local employer in the West Midlands region, we’re always keen to help young talent grow and develop.

“Our ongoing commitment to BYPY gives us an excellent opportunity to recognise and celebrate the incredible success of young professionals in Birmingham, all of whom are great advocates for the city and its rapidly evolving professional services sector.”



BYPY host Mark Durden-Smith



## PINTS OF VIEW

The wraps have come off the Pint Shop on Bennetts Hill and we think it looks beer-utiful.

Now the scaffolding’s gone drinkers and diners can see the 1860s office building fully restored to former glories.

The Pint Shop is fast becoming a Business District favourite and Colmore Life readers can enjoy 25% off food (T&Cs apply) – see Page 31 for details.

**DID YOU KNOW?** Business District super-chef Glynn Purnell is planning to open a fine-dining restaurant in the Charterhouse, one of Coventry’s most historic buildings.



Michele Wilby, Laura Shoaf, Sarah Walker-Smith and Jilly Cosgrove, managing director of Barques Design, who chaired the discussion

## #BalanceForTheBetter stories

Leading Birmingham businesswomen shared their success stories at an event staged by two of the city’s leading professional services companies.

Commercial property consultancy Lambert Smith Hampton and top 50 law firm Shakespeare Martineau joined forces for the event, held to tie-in with International Women’s Day, with the theme

for 2019 being #BalanceforBetter. A panel of three speakers – Sarah Walker-Smith, CEO of Shakespeare Martineau, Laura Shoaf, managing director of Transport for West Midlands; and Michele Wilby, executive director of Colmore BID – shared their success stories with the audience at Shakespeare Martineau’s Birmingham offices at No 1, Colmore Square.

## Life in the sloe lane

The Business District will be a must-visit destination for Birmingham Cocktail Weekend.

Hotel du Vin will be joining Opus, Dirty Martini, Gusto, Bar Opus, Jekyll & Hyde and Chung Ying Central as official venues.

The Edwardian Tea Rooms at Birmingham Museum & Art Gallery will also get in on the fun.

Wristbands are priced at £10 and grant wearers access to signature £4 cocktails across all venues from Thursday, July 11-Sunday, July 14. Visit [birminghamcocktailweekend.co.uk](http://birminghamcocktailweekend.co.uk).



## Opus dinner raises £36,750



Mayor Andy Street and Carly Jones of SIFA Fireside, below, address the room

### ALL PROCEEDS FROM EVENT GO TO HOMELESS SUPPORT

Birmingham-based businesses donated over £36,000 to a local homelessness charity at a fund-raising dinner held at one of the District's top restaurants.

The fundraiser was organised by Opus Restaurant in aid of SIFA Fireside, which provides vital support services to the city's rough sleepers at its drop-in centre in Digbeth, and supported by Colmore BID.

Andy Street, the Mayor of the West Midlands, attended the dinner along with 200 business professionals from over 20 companies in Colmore Business District and other firms across the city – making it the highest ever single service at Opus's two AA Rosette establishment in Cornwall Street – and, thanks to PwC Midlands sponsoring the event, all of the £22,000 raised from ticket sales went straight to SIFA Fireside.

The Mayor, who has made tackling homelessness and rough sleeping one of his key priorities in office, spoke to the audience about the work of the Homelessness Task Force he has established to deliver on this objective.

Talks were also given by PwC Midlands Chairman Matthew Hammond, SIFA Fireside's Chief Executive Carly Jones and Kitchen Supervisor Maria Urmos, and Colmore BID Street Operations Manager John-Jo Von Johnson.

SIFA Fireside is Colmore BID's nominated charity and guests also heard about the day-to-day work of the BID's street



operations team who come into regular contact with and provide help and assistance to the city's rough sleepers.

Following the presentations, an auction was held and together with ticket sales, donations and a raffle draw resulted in a grand total of £36,750 being donated to SIFA Fireside.

Andy Street, the Mayor of the West Midlands, said: "SIFA Fireside is an excellent charity and I am delighted the event raised so much money for them."

Carly Jones, Chief Executive of SIFA Fireside, said: "Through strong partnerships with key organisations like Colmore BID we can make a difference to the lives of people rough sleeping and at risk of homelessness in Birmingham."

Scan the code to donate to SIFA Fireside



## BIDs work together for clean streets

Retail BID Birmingham and Colmore BID are joining forces to remove grime and gum from high-footfall areas such as New Street, High Street, Victoria Square, Bennetts Hill, Colmore Row and Temple Street.

Cleaning will be carried out by the BIDs in time for an increase in visitors for summer events such as Colmore Food Festival and the Simplyhealth Great Birmingham 10K.

Retail BID represents the city centre retail and leisure area, covering Bullring & Grand Central, Piccadilly and Great Western Arcades and thoroughfares such as New Street and High Street.

Colmore BID represents the commercial heart of Birmingham with over 35,000 employees and five million square feet of office space. It spends a substantial amount of its levy income over each five-year term on permanent, lasting improvements to public spaces such as Church Street Square, delivered in partnership with Birmingham City Council.

While both BIDs already carry out street cleaning as part of their five-year business plans, this is the first time they have collaborated on street deep-cleaning and in doing so they are able to secure more cost-effective solutions from specialist cleaning contractors.

No harmful chemicals are used in the cleaning process, just steam, which means there are no environmental implications when removing chewing gum from streets. The works will be carried out at times to produce minimal disruption to businesses.

Michele Wilby, Chief Executive Officer, Colmore BID, said: "I am pleased to work with Retail BID on deep cleaning operations across the city centre. Although each city centre BID reflects the unique characteristics of its area, this shouldn't prevent us from getting better value for money by working together."

"I look forward to finding similar economies of scale across BID boundaries in the future."

**DID YOU KNOW?** Business District law firm Squire Patton Boggs has launched HR Connect; a forum designed to bring together Birmingham's HR community. For information and to register for events visit the Squire Patton Boggs website.

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## Clean Air Zone: Drivers urged to plan ahead

Colmore Business District is backing Birmingham City Council's plans to implement a Clean Air Zone to help tackle dangerous levels of air pollution, on the condition that viable alternative transport options are introduced.

The Clean Air Zone (CAZ) covers all the roads within the A4540 Middleway Ring Road, but not the Middleway itself. The charge will then apply 24 hours a day, 365 days a year with vehicles entering inside the ring road being picked up by automatic number plate recognition cameras.

While the exact start date hasn't been confirmed, it is expected to come into force in January 2020.

A non-compliant vehicle driving in the CAZ will pay once for the day, then may drive in the CAZ area without limit on that day.

Birmingham City Council will receive £38 million from the Government's Clean Air Fund to support businesses and individuals who might be impacted by the zone, and they will get £14.2 million to install signs, cameras and other infrastructure.

A Colmore BID spokesperson said: "Colmore BID supports the City Council-led initiative to clean up the air in Birmingham."

### CAZ: WHERE IT COVERS

We all have a responsibility and common purpose to act locally.

"To create a business environment that encourages sustainable growth we constantly endeavour to support alternative transport such as cycling, buses, trams and trains. These have to be viable choices to allow people to move around the expanded city.

"We will continue to lobby on behalf of the Business District to ensure concerns are addressed and practical alternatives for public and freight transport are made available."

The CAZ is being introduced after research revealed harmful emissions in the atmosphere are shortening the lives of an estimated 500 people every year in Birmingham.

Councillor Waseem Zaffar, Cabinet Member for Transport and Environment at the City Council, added: "We have a major public health crisis, with people being exposed to unsafe levels of air pollution."

"I welcome this announcement from the Government, which gives approval to the plans we have put forward to bring air pollution levels down to legal limits."

### WHO PAYS?

To avoid paying to drive in the Clean Air Zone vehicles will need to meet certain criteria, depending on the fuel type:

**Diesel** – Euro 6 (VI) standard or better (most new registrations after 1 September 2015)

**Petrol or LPG added to original petrol engine** – Euro 4 standard or better (most new registrations after 1 January 2006)

**Gas** – Euro 6 (VI) standard or better

**Fully electric or hydrogen fuel cell** – all are compliant and avoid CAZ charges

**Hybrid electric** – the diesel/petrol engine must meet the relevant criteria above

### HOW MUCH?

If a vehicle does not meet one of the above criteria, the daily charge to drive in the CAZ will be:

Cars, Taxis (Hackney Carriages & Private Hire), LGVs: **£8 per day**

HGVs, coaches and buses: **£50 per day**

Certain vehicles, such as Blue Badge holders, may be exempt.

### MORE INFORMATION

The Business Breathes website contains information to help businesses prepare their operation for the CAZ.

For people with a non-compliant vehicle, who work in the Clean Air Zone and who earn less than £30,000 per year, the City Council is hoping to offer exemptions (by application) from CAZ charges for the first year, and additional support in the form of public transport tickets or money towards a replacement compliant vehicle.

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

**500**  
LIVES IN BIRMINGHAM ARE BEING SHORTENED EVERY YEAR BY HARMFUL EMISSIONS

Scan the code to visit the Business Breathes website



**A round-up of the latest Business District launches, relocations, appointments and promotions**

Send your business news to [life@colmorebid.co.uk](mailto:life@colmorebid.co.uk)



**GATELEY**

The Birmingham office of professional services group Gateley has appointed partner Belinda Laurance to its residential development team.

Laurance joins Gateley, based at One Eleven on Edmund Street, from Shakespeare Martineau, where she worked as a partner for seven years, specialising in residential development and regeneration, acting for large housebuilders, local authorities and landowners.

"I hope to stay here for many years to come and continue to grow and build on the success of the residential development team," said Laurance.

Partner and national head of residential development, Callum Nuttall, added: "We're pleased to welcome Belinda. Her knowledge and expertise of residential development will add further strength to our client offering."

# Movers & Shakers

**HARRISON CLARK RICKERBYS**

Business District law firm Harrison Clark Rickerbys (HCR) has completed its merger with London firm Sprecher Grier, a move it says will significantly boost its restructuring and insolvency offering.

HCR is a full service firm with eight offices across the country including Worcester, Cheltenham, Hereford, London, Ross-on-Wye and the Thames Valley as well as Temple Row in Birmingham, while Sprecher Grier has a significant restructuring and insolvency (R&I) presence in London.

The move brings former colleagues back together – Sam Payne, head of HCR's R&I team, worked with many of the London firm's team several years ago, especially partner Daniel Sejas.

**MAZARS**

Accountancy firm Mazars has appointed Ian Holder, right, as Office Managing Partner in Birmingham. Holder has been with Mazars for 20 years, having grown up, studied, and spent his entire professional career in the city.

An auditor by training, Holder has specialist experience working with privately owned businesses and not for profit organisations. He is involved in corporate finance work and transaction support services. As OMP, Holder will be responsible for creating and executing business strategy.

The Birmingham office has recorded strong growth via serving entrepreneurial businesses and private clients, large and listed organisations, and public service bodies. Holder will continue building momentum in the Birmingham market, taking an outward-focused approach and emphasising Mazars' place in the local market.



**THURSFIELDS**

Thursfields Solicitors has moved into bigger offices in Birmingham city centre to accommodate its ongoing expansion with three new lawyers joining the team.

The Birmingham team has moved into larger premises at Two Snowhill to cater for its growing workforce.

The most recent starters are family lawyer Eilidh Rose, Laura Banks, a private client tax and trusts expert, and Katherine Ellis, a contentious probate specialist.

Thursfields now has 20% of its 155-strong workforce based in its Birmingham and Solihull offices.

Thursfields director Stuart Price, said: "We're really pleased with our bigger offices in this prime location."

"Last year was all about extending our offering to include private client services to balance our existing commercial services portfolio."

"This year will see us launching our TMT team (Technology, Media and Telecommunications), bringing together our expertise and service in this fast moving and high growth sector."



**SPITFIRE**

Internet telephony service provider Spitfire has relocated its Midlands office to The Colmore Building at Colmore Circus.

The new location provides Spitfire's Midlands team with space for expansion.

The new office includes demonstration facilities and provides easier access for customers.

Employing over 100 staff and with an annual turnover of £26 million, Spitfire is one of the largest independent voice and data solution suppliers in the country, providing carrier network services and ISP connections to over 500 channel-partners and their customers.



**HYDROCK**

Engineering consultancy, Hydrock has relocated its office in the Midlands from Solihull's Blythe Valley Business Park to Colmore Business District.

With plans for expansion in 2019, the move to Edmund Street puts the company at the heart of the property and construction community in Birmingham.

Director, Jon Bird, from Hydrock's Birmingham team said: "This is an exciting step-change for us in the Midlands. We have established a well-regarded team over the last five years, contributing our engineering design to projects across the region and now we're ready to expand our multi-disciplinary service offering still further from a base at the heart of the city centre."

Hydrock's team in Birmingham is headed up by Jon Bird who leads a civil and structural engineering team and Toby Faulconbridge who leads a building performance engineering business. Hydrock's new city centre office is at 172 Edmund Street.



**EY**

EY has further bolstered its team in the Midlands with the appointment of Chris Marjoram as associate partner and Niraj Patel and Sally-Anne Wouldidge as directors.

Marjoram, pictured, joins EY's transaction tax team and will be focused on developing the firm's mid-market offering across the Midlands, advising private equity funds, privately owned businesses and listed companies on the tax implications of their transactions.

Patel joins from PwC and will be focused on supporting local business in mitigating technology and data risks.

Wouldidge joins from KPMG and will be focused on growing the firm's business risk assurance offering, predominantly in the private mid-market.

She has over 20 years of experience in audit and risk management.

The three join EY's 900+ strong regional practice covering both the East and West Midlands.

**MEINHARDT**

One of the world's leading international multidisciplinary engineering consultancies has chosen the Business District for the expansion of its operations in the UK.

Meinhardt (UK) is looking to capitalise on a growing workload in the Midlands region and has appointed Jason Fox as Regional Director to help with this move.

Fox will play a vital role in the operational growth of the office and will also be responsible for project delivery.

The consultancy has placed its new office in the heart of the city in close proximity to major transport hubs at Two Snowhill.

Fox said: "I'm incredibly excited to be spearheading Meinhardt's investment into new regions with the opening of our Birmingham office."





## SMITH & WILLIAMSON

Stephen Drew, partner and head of international services at Smith & Williamson, has joined the Colmore Row office as professional services regional managing partner.

Drew has been with the accountancy, investment management and tax group for 20 years, advising on internationally active businesses with significant operations outside the UK and those looking at setting up here.

He has an audit background and specialises in financial due diligence and reporting accountancy work.

Smith & Williamson is investing in the Birmingham office through a series of senior staff hires.

Matt Watts also joins the Birmingham office from London as head of Birmingham business tax services.



## BDO

Accountancy and business advisory firm BDO has appointed a new partner to lead its real estate and construction team in the Midlands.

Paul Fenner, pictured right, has more than 25 years' audit experience, ranging from working with fast-growth and owner-managed businesses to multinational listed companies.

Fenner joins BDO following the firm's merger with Moore Stephens LLP in February and will work from the firm's Birmingham office at Two Snowhill. He has also been appointed to lead the firm's construction team nationally. He said: "I am looking forward to leading the firm's presence in the Midlands' real estate and construction sector. As an enlarged firm we have considerable expertise in the market and have valuable experience in working alongside a variety of companies, ranging in size and specialism."



## KPMG

KPMG has appointed Peter Workman to its Midlands legal services hub. Workman, pictured left, joins as a partner from PwC where he led the firm's Midlands corporate legal practice and PwC's flexible lawyer offering. He will lead a team of nine business structuring and transactions lawyers in the Midlands hub and work with KPMG's existing UK legal practices across the UK.

The team will specialise in a range of domestic and cross-border group reorganisations and business structuring activity as well as M&A and transactions, working closely alongside KPMG's tax, accounting, consulting and deal advisory teams.

## SHAKESPEARE MARTINEAU

The Birmingham office of law firm Shakespeare Martineau has announced the promotion of Tom Long to partner and Ravinder Johal to associate partner.

Long is an experienced employment lawyer, specialising in the education sector, employment disputes and trade union relations. He works closely with a number of large public-sector clients, as well as acting for those in the private and third sectors.

Johal has over 13 years' experience advising clients in the insurance sector, with a focus on liability investigations and dealing with claims of significant value.

Helen Hay, head of HR at Shakespeare Martineau, said: "Both Tom and Ravinder are great assets to their teams. The firm prides itself on recognising and rewarding talented individuals and opportunities for progression are there for the taking – for anyone, at any level. The wide range of knowledge and experience that both our new partners bring to the table ensures our clients consistently receive the best advice possible."

## LAMBERT SMITH HAMPTON

Hotels specialist Charles Jones has checked in to join national commercial property consultancy Lambert Smith Hampton (LSH).

Jones, pictured below, has been appointed associate director within the capital markets team in the Birmingham office, with a focus on the hotels sector across the Midlands. He worked in London for three years at CACI before moving to Birmingham to join a leading specialist advisor for buying and selling businesses.

In 2017 Jones was a finalist for Birmingham Young Professional of the Year in the property and construction category.



## PINSENT MASONS

Pinsent Masons has announced the promotion of 15 new partners, including three at its Birmingham office.

The partner promotions in Birmingham are Laura Ayre (Energy), Victoria Baker (Financial Services) and Tom Eastwood (Real Estate).

Also in Birmingham, it was announced that Owen Humphries (Real Estate) and Satwinder Ubhi (Real Estate) have been promoted to the position of legal director.

Greg Lawson, head of Pinsent Masons Birmingham office, said: "The promotions are a real testament to the strength of the talent in our office and all of our successful candidates should be extremely proud of their achievement."



## STOWE FAMILY LAW

Solicitor Laura-Faye Trainor, left, has joined the Birmingham office of Stowe Family Law, the UK's largest specialist family law firm.

Trainor specialises in Child Law matters ranging from disputes between parents over childcare arrangements to proceedings where Social Services are involved with the family. Within this work she has represented parents, grandparents and victims of domestic abuse in court proceedings.

She said: "I am delighted to be joining the team at Stowe in Birmingham. I support my clients with compassion and reassure them as they navigate very emotional life-changing situations.

"With tact and sensitivity, I work in a firm but non-confrontational way to get my clients the right result for them, as cost-effectively as possible. I look forward to bringing this and my child law experience to the team."

Stowe Family Law is based at the Colmore Building.

## EMMS GILMORE LIBERSON

Expanding Newhall Street-based law firm Emms Gilmore Liberson (EGL) has announced the promotion of three additional partners from across its practice as it prepares for further growth.

EGL has appointed Richard Cooper, Beth Margetson and Jon Start as partners. It follows the appointment of Jonathan Wright as a partner in January, bringing the firm's total number of partners to eight.

Cooper is a Legal 500 recommended commercial and property litigator. Margetson joined EGL's commercial property team in 2013. She advises a diverse portfolio of clients, including investors, developers and public authorities, on a range of energy and mixed use development projects.

Start has been appointed a partner of EGL four years after joining the firm's corporate services team as an associate.



## GREENWELL GLEESON

For the seventh consecutive year the 2018 Institute of Interim Management Annual (IIM) Survey ranked Business District company greenwellgleeson as the leading specialist accountancy and finance recruitment firm across the whole of the UK.

Over the last ten years greenwellgleeson, based at Cathedral Place, Waterloo Street, has become the recruiter of choice for SME/corporate business in the Midlands seeking a recruitment partner to aid growth ambitions or their 'business as usual' issues.

In the last 18 months greenwellgleeson has successfully recruited for a number of Finance Directors/Controllers for fast growing SMEs that are either PE/VC backed or Owner-Managed Enterprises looking for an exit. The team also cover the transactional side of the finance function (AP/AR, credit control and payroll).

# The Interview

Interview and picture: Stacey Barnfield for Colmore Life

**P**aradise Birmingham is being described as the most important development in the city for a generation and one of the biggest construction projects outside London.

A £700 million investment, 17 acres of land, three new public squares, ten new buildings and 2 million sq ft of commercial space on the site of the former Central Library complex... this is vast in its scale, aspiration and complexity.

The scheme's headline stats help underpin the marketing message that this is as important as they come for Birmingham's ongoing urban regeneration and economic fortunes.

The development is also essential to wider city centre connectivity – joining the core city centre retail and business districts to Centenary Square, the Library of Birmingham, ICC and Brindleyplace.

Enabling works started in January 2015 and the first occupants – over 1,000 PwC workers at One Chamberlain Square – are expected to be enjoying their new views of the neighbouring Museum and Art Gallery this autumn.

One of the leading figures on site is Caroline Rudge, Project Director for Argent, the development management company leading the Paradise project.

Argent works on behalf of a private-public joint venture with Birmingham City Council, Hermes Investment Management and the Greater Birmingham and Solihull Local Enterprise Partnership, which has funded the infrastructure and transport links beyond the site.

Colmore Life meets Caroline in the development's marketing suite, which, on the seventh floor of neighbouring 77 Paradise Circus, has a grandstand view of the hubbub of site activity.

"In brief, Paradise is a significant investment in the city and one of the largest developments outside of London. It's a multi-million pound project that will transform the centre of Birmingham, attracting new businesses, jobs, and visitors and the like to the city," she says.

"It will also create new outdoor spaces for the city centre. We're working closely with our neighbours – the Town Hall and Birmingham Museum & Art Gallery – and our new tenants on this."

Caroline is pleased to report good



**'It's a great time to be in Birmingham. The city is on the crest of a wave'**

**CAROLINE RUDGE, ARGENT**



An artist's impression of the finished scheme, as seen from Birmingham Museum & Art Gallery

progress with the first two buildings – One and Two Chamberlain Square – due for completion later this year.

There are regular meetings about design and fit out with PwC, the high-profile inaugural Paradise tenant. Caroline describes the financial services company as 'very excited' about its fast-approaching relocation.

"We hand over One Chamberlain Square to PwC in the autumn. It will be a brilliant milestone to have people working in their new offices."

Birmingham is on the crest of a wave with numerous inward investment and commercial opportunities in the area, says Caroline. Paradise is economically and geographically at the heart of this activity.

"All these different projects coming together makes the city centre unique and exciting.

"It's a great time to be in Birmingham. The city's thriving with the amount of investment coming forward, what with HS2 and other potential opportunities across the city right now.

"HSBC's relocation is a great example. We're seeing these large, key tenants moving away from the Capital and choosing Birmingham. It's brilliant for all of us."

Caroline reflects on a career in commercial property that began immediately after leaving school, with a junior secretarial role at a consulting engineer's practice before she sought a new challenge at a quantity surveyor's in Edgbaston.

She moved to the company's Brindleyplace practice, where she shared an office with Argent, the company behind the award-winning canalside scheme. It's at this time Caroline became more involved with Argent projects.

"They appointed me in 2001 and my role has evolved since then. I've worked in office management, operating 35 serviced apartments in Brindleyplace. I ran and operated those and I also worked with the asset management team.

"It's been really interesting. All the projects I've worked on are local and I'm passionate about this. I've met and worked with some great people."

As a reflection of Birmingham's ever-changing commercial property landscape, Caroline is unable to describe an average day at work.

"There's genuinely no day that I would ever describe as average," she says. "It's great that every day is different. The excitement of the development and how it's evolving is what motivates and excites me."

The central location of Paradise is an important factor in its appeal and a new Metro tram stop and hundreds of cycle hub spaces will help support the 12,000 workers based there.

That premium location and how people will move through the site on foot or by road presents its own unique challenges the brightest brains in construction have had to overcome.

"We're working on different levels, on a podium, across city centre tunnels and bridges, the engineering skills and work going on is incredible. It's very clever! "It's so complex, the engineering and design management on site. The people leading this are so inspirational."

It's this can-do approach that gives Caroline her greatest inspirations at work and in life.

"The harder you work, the greater you feel," she adds.

"Being part of this development and how it's changing and evolving is an inspiration in itself. You can't underestimate this."

## First bar announced for Paradise scheme

Award-winning wine bar and restaurant Vinoteca will be launching outside London for the first time when it arrives at Paradise Birmingham.

Inspired by the wine bars of Spain and Italy, Vinoteca is a leading independent brand and currently operates five sites across central London in locations such as Marylebone, King's Cross and the City. It is renowned for its quality food and wine list, relaxed vibe and stylish interiors.

Located at the front of Two Chamberlain Square, the wine bar and restaurant will be open for breakfast, lunch and dinner seven days a week.

Charlie Young, Co-Founder of Vinoteca, said: "We can't wait to open and offer residents and visitors to Birmingham our unique blend of the finest wine bar culture married with the very best in seasonal, locally-sourced food. With 200 wines on offer and authentic British and European dishes with regularly changing specials curated by top chefs, we look forward to bringing something different to Birmingham's rapidly growing dining and bar scene."

Chris Taylor, Head of Real Estate and Private Markets at Hermes Investment Management, added: "This is a landmark first for Paradise. This helps move the development into the next stage as a destination for the people of Birmingham and its visitors."

**Food & Drink**

PAGES 15-23

Scan the code to visit the Paradise Birmingham website



## Is this the earliest photograph taken outside in Birmingham?

Words: Stacey Barnfield

**A** collector of Birmingham-made cameras and equipment believes he has stumbled across one of the oldest surviving photographs taken outside in the city.

These days, a quick Instagram search will reveal dozens of images of Birmingham Cathedral uploaded in any given week.

The iconic Business District building – described as a magnificent example of English Baroque architecture – is quite rightly a social media star with photographers capturing its unique exterior, restored interior, or world-famous Burne-Jones stained glass.

Rewind 170 years, however, and a photograph of the Grade I Listed structure would have been a very rare thing indeed.

It is believed that at this time only 20 or 30 people would have had the skills and equipment to take such a photograph in Birmingham.

For this was the dawn of photography; a new science and art form that captured the imagination of the city's entrepreneurial business owners.

From cameras to printing paper, the city played a key role in the development of photography equipment, adding to the '1,000 trades' reputation that firmly planted Birmingham on the industrial map.

Unfortunately, only a small number of early images of Birmingham survive. One of which is this stunning image recently discovered by photography enthusiast and antique camera collector James Furnival, showing the Cathedral in the mid-19th century.

Little is known about the image and

*'Only 20 or 30 people in Birmingham would have had the skills and equipment to take the photograph'*



James Furnival studies the Cathedral image and, below, the building as it looks today



James hopes that sharing it through his @CamerasOfBham Twitter account might shed light on its story.

James bought the 4-inch print – believed to be the original – from an eBay seller whose description didn't offer any clues to its history. The sale description made no reference to Birmingham, but James spotted the Cathedral's distinctive architecture while browsing for items for his collection.

One theory is that it was part of a carte de visite, a French invention similar to modern-day postcards or business cards. These were thin paper photographs mounted on thicker paper card that were shared by wealthy businessmen and travellers who were keen to show off the impressive places they had visited. Facebook for Victorians, if you like.

The angle from which the picture was taken appears to be in or around what was then The Blue Coat School, now offices of St Philip's Place, opposite the

Colmore Row junction with Livery Street. "Speaking to a couple of people, they think it could be some time between 1840-1860," explained James. "It would be interesting to find out when certain features were built on the Cathedral to help narrow it down."

"In 1839, just months after photography was invented you have brilliant minds in Birmingham developing the art of the science. It was an incredible time."

"Queens College in Birmingham was a hotbed for photography with pioneering professors taking a keen interest in the new art form. They were holding talks and events for international visitors and it is possible this picture could have been taken as part of this."

**Can any Colmore Life readers tell us more?**

Email [life@colmorebid.co.uk](mailto:life@colmorebid.co.uk) or follow @CamerasOfBham on Twitter

COLMORE FOOD FESTIVAL 2019: FRIDAY, JULY 5 – SATURDAY, JULY 6

**INSIDE:** ALL THE DISHES, DRINKS AND DETAILS  
**WIN:** TWO DAYS OF FESTIVAL FOOD & DRINK



## Victoria Square is the place to be in July

The mouthwatering menus have been revealed for the Midlands' biggest free-to-enter food and drink festival.

The annual Colmore Food Festival, sponsored by law firm DWF, attracts more than 30,000 visitors each year. This year's event takes place on Friday, July 5 and Saturday, July 6, in Victoria Square.

Arranged by Colmore BID and launched in 2011, the Festival showcases the brilliant food, drink and hospitality venues in the area.

All food is capped at £4 and drinks at £5 at the Festival, ensuring visitors can enjoy a bite to eat or drink without breaking the bank.

Live music acts and wandering performers will make the Food Festival the perfect weekend for all the family.

Colmore Food Festival is continuing its ambition to become one of the most sustainable events in Birmingham with a mission to achieve zero waste to landfill and a total ban on plastic drinking straws.

Recycling experts First Mile will be at the Festival to offer advice on business sustainability and the latest recycling initiatives.

In addition to recycling stations, specialist sustainability schemes will include coffee recycling; where all coffee grounds will be recycled into pellets to use in wood-burners and stoves.

All food waste will be taken to a state-of-the-art plant where it can be recycled into renewable energy and nutrient-rich fertiliser.

Follow Colmore BID on social media for the latest announcements for this year's Colmore Food Festival.



# This year's Colmore Food Festival menus in full

## 200 DEGREES COFFEE

**Drinks**  
Single Origin Batch Brew Nitro  
Lemon and Peach iced tea  
Rhubarb lemonade  
**Savoury**  
Selection of Quiches  
Selection of Sausage rolls  
Flatbreads and baguettes  
**Sweet**  
Selection of loaf cakes and cakes

## ADAM'S

Frozen Strawberry and Clotted Cream Sandwich  
Westlands Heritage Tomato, Smoked Goats Cheese & Basil Tart

## ALL BAR ONE

King Prawns  
Meatball wrap  
Beetroot, walnut and feta Salad

## ASHA'S RESTAURANT

Aloo Matar Ki Tikki  
Jaipuri Chicken Tikka  
Lamb Saffron Biryani

## BAR OPUS

East Coast Negroni  
Elder Zest  
Gin Fizz-  
Pomegranate and Rose  
Raspberry  
Plum and Vanilla

## CHUNG YING CENTRAL

Katsu and rice  
Chicken Katsu and rice  
King prawn Katsu and rice  
Sweet Potato Katsu and Rice  
Dimsum

## COFFEE#1

House Filter  
Seasonal Filter  
Smoothies  
Frappes  
Freshly baked pastries  
Selection of cakes

## DIRTY MARTINI

Tropic Like it's Hot  
Life's a Peach  
Beefeater Pink Gin and Tonic  
Beefeater Blood Orange and Tonic

## GAUCHO

Empanada: Beef, Tomato and mozzarella  
80gr of beef with humita and chimichurri  
Cheese cake

## PURNELL'S BISTRO & GINGER'S BAR

Strawberry Daiquiri  
Johnny Cash  
Colmore Cooler  
Ginger's Fruit Cobbler

## GUSTO

Milanese-Style Meatballs  
Goats' Cheese Gnudi  
Mushroom Arancini  
Tiramisu

## HOTEL DU VIN

Sparkling Casa Rojo Molto  
Negre Burt Cava  
White: Muscadet Serve et Maine  
Chateau Ragotiere  
Red: Gran Cerdo Tempranillo

## HINDLEYS BAKERY

Selection of sausage rolls



Wayland's Yard  
Cornflake Chicken  
Burger



Gaucho  
Cheese cake



All Bar One Beetroot,  
walnut and feta  
Salad



OPUS Fillet of  
Day Boat Hake,  
potato and  
sweet pea salad,  
summer herb  
salsa



Primitivo gins

Selection of quiches  
Focaccia bites  
Selection of cakes  
Selection of specialty and artisan breads

## HOOKWAY'S

Halloumi Fries  
Salad Selection:  
Tomato and Jalapeno  
Cajun Sweet Potato and Green Bean  
Coleslaw  
Mexican Grilled Corn  
Sweet and Sour Cucumber

## JAVA LOUNGE COFFEE HOUSE

Espresso  
Macchiato  
Americano  
Latte  
Cappuccino  
Flat White  
Tray Cakes  
Tray Bakes

## LOKI WINE

Sparkling Wine:

Wiston Estate Sparkling (England)  
V Prosecco (Italy)  
Innocent Bystander Pink Moscato (Australia)  
**White Wine:**  
Bishops Leap Sauvignon Blanc (New Zealand)  
New Hall Bacchus (England)

**Red Wine:**  
Piatelli Vineyards Malbec (Argentina)  
Kayra Kalecik Kalasi (Turkey)  
Natural Wines:

**Orange:**  
Zero GMT Orange Wine (Austria)  
**White:**  
Force Majeur Chenin Blanc (South Africa)

## OPUS RESTAURANT

Salt beef brisket pastrami, homemade pickles, horseradish cream  
Fillet of Day Boat Hake, potato and sweet pea salad,

summer herb salsa  
Lemon Meringue tart, English raspberries

## PINT SHOP

Dirty Burger  
Tandori Chicken Kebab  
Halloumi Kebab

## PRIMITIVO

Rhubarb and Bramley apple Gin and Tonic  
Grapefruit Gin and Tonic  
Chase GB Gin and Tonic

## PURECRAFT BAR & KITCHEN

Purity Pure Cider  
Purity Longhorn IPA  
Purity Lawless  
Purity Session IPA

## PURNELLS

Beef, coriander and lime Chalupas  
Mr Purnell's Parma Violet ice-cream with raspberry and white chocolate

## THE SQUARE PEG

Bud Light Draught  
Blue Moon Draught  
Hophouse 13 Draught  
Craft Cider BIB  
Soft Drinks

## STARBUCKS

Mango Passion blended juice  
Raspberry Blackcurrant blended juice  
Cold brew  
Each green tea lemonade  
Bottled drinks

## THE ALCHEMIST

Cocktails  
Dead Red Zombie  
Bubblebath  
The Walking Red Mocktail

## OLD CONTEMPTIBLES

Trio of Pies Mini Steak & Ale, Chicken Balti and Shepherd's Pies, served with gravy.  
Salt & Pepper Chicken Wings served with a BBQ glaze.  
Roast Red Pepper Tarte Tatin served with baby leaf salad.

## THE OLD JOINT STOCK

Mini Steak and London Pride  
Mini Spicy Chickpea, Tomato and Aubergine Pie  
Mini Traditional East End  
Minced beef and Onion Pie  
Fullers Chocolate Brownie, Whipped Cream.

## WAYLAND'S YARD

Eggy Crumpets  
Cornflake Chicken Burger  
Coffee  
Iced tea  
Soft Drinks

## ZEN METRO

Spicy Wok Chicken  
Stir fried Noddles with chicken or veg  
Lamb Massaman served with Jasmin Rice

Please check allergen information with all Festival venues. Information correct at time of print.



International legal business DWF is the headline sponsor of this year's Colmore Food Festival. DWF's Executive Partner for Birmingham, Jon Stevens, tells Colmore Life why it was important for DWF to be involved

It has been a very busy 12 months for us at DWF and I am delighted that we are once again sponsoring the Colmore Food Festival. I spoke last year of the importance of our locations to our business as the place where our people live and work, and how we are members of the wider community rather than simply sitting at desks, detached from the city.

And what a community Birmingham and the West Midlands is. We've seen a huge amount of activity in the last 12 months and one only has to look around at the cranes on the skyline to see how the area is changing. That creates opportunity for all of us.

We are delighted to share in this opportunity in Birmingham and we have a full service legal offering here with particular expertise in the Insurance; Retail, Food and Hospitality; Financial Services; and Real



Jon Stevens, DWF Partner/Executive Partner (Birmingham); Melanie Williams Partner/Head of Real Estate Sector/Head of Hospitality Group; Mark Gibson Partner/Head of Corporate (Birmingham)

## DWF step up to the plate again for this year's Colmore Food Festival

Estate sectors. We act for clients throughout the region and we were delighted to be shortlisted for Law Firm of the year at the Birmingham Law Society Awards as well.

Not only has it been a year of change for the West Midlands it has been a year of change for DWF. We grew internationally, including a new office in Newcastle, Australia and exclusive associations announced in Turkey with

Özkan & Gurden and the United States with Wood, Smith, Henning & Berman. In March we successfully completed a listing on the main list of the London Stock Exchange making us the largest listed legal business in the world.

In addition to our work as a legal business it is also important to us to be involved in the local community. Through our charity, the DWF

Foundation, we have provided grants to local organisations including Birmingham Children's Hospital, Breast Cancer Haven West Midlands, Birmingham Royal Ballet, St Anne's Hostel and Droitwich AED. We have also developed a mentoring scheme with local students at the University of Wolverhampton to provide advice on applying and preparing for work in the legal profession and we continue to be involved with Business in the Community and the Social Mobility Foundation.

The Food Festival is a fantastic event. It reflects the fantastic food scene in Birmingham and having the opportunity to sponsor the event is great for DWF.

## Win two days of food and drink

It's the must-visit Birmingham food and drink festival of the year and you can be there as a VIE (Very Important Eater).

The winner of our simple competition will be selected at random and win a dish or drink from every trader across the two days of Colmore Food Festival 2019. If you're feeling generous you could take a friend to share the spoils of your success.

All you have to do is email [life@colmorebid.co.uk](mailto:life@colmorebid.co.uk) with the answer to this question:

**In which year was the first Colmore Food Festival held?**

Put **Food Festival Competition** in the email subject line and we will pick the winner at random.

Terms and conditions: Entry deadline 5pm, 26/06/19. The winner will be selected at random. The winner will receive a voucher that entitles them to one item from each trader at the Colmore Food Festival on Friday 5 and Saturday July 6. Venues will sign the voucher once it has been redeemed from them. The voucher will be available for collection from Colmore BID's tent at Colmore Food Festival. Competition arranged by Colmore BID. Competition may be withdrawn without notice.



## £5,000 raised for St Basils at Tattu launch

Ahead of its official opening, contemporary Chinese restaurant Tattu invited businesses from across the Colmore District to celebrate its Birmingham arrival at a 'pay as you feel' preview dinner with all proceeds going to charity.

Guests from over 20 companies in the city attended the evening, where they enjoyed the full Tattu dining experience two nights before doors opened to the public. At the end of their meal, diners were kindly asked to make a charity donation in place of paying for their food and drink, with over £5,000 raised on behalf of St Basils, a local charity working to support young people facing homelessness in the West Midlands.

Tattu Restaurants is an independently owned, family-run business, led by brothers Adam and Drew Jones. It currently employs 180 staff across its two sites and has created 100 jobs at Tattu Birmingham, situated in The Grand development on Barwick Street.

"We heard about St Basils and the incredible way they change the lives of young people who otherwise wouldn't have any support, and immediately wanted to help their mission," said Adam.

"We would like thank all our guests for their incredible generosity on the evening with donations which should make a real difference to young people across the region, supporting them on their journey towards the bright, fulfilling future that they deserve."



## Food & Drink

*'We would like thank all our guests for their incredible generosity on the evening'*

ADAM JONES, TATTU

## A clean food revolution

Healthy eating café Clean Cut Kitchen is opening in the Business District.

The new café, at One Snowhill, offers the company access to Snow Hill station commuters, shoppers and workers in the District.

Described as 'comfort food redefined' Clean Cut Kitchen offers healthy, non-processed foods including lean meat, vegetables and sweet potatoes, with no bad carbs or no refined sugar.

All meals are prepared three different ways for 'Build, Burn and Maintain' with protein, carbs, fat and calories clearly labelled. This gives

a clear view of the different menu options and the varying nutritional so customers are able to determine which is best suited for individual goals.

The restaurant also offers corporate catering packages that will 'transform your meeting'.

Birmingham is the first city outside of Nottingham the company has introduced a store in and is part of a national roll-out.

Clean Cut Kitchen was created by Nottingham friends Antonio Vendone and James Irons, who are creating 25 new jobs in Birmingham with the opening of the new venue.



## Wagyu Tartare

Suggested by Fazenda's Executive Chef Fran Martinez.

Wagyu translates as 'Japanese beef', so it's literally named after its country of origin. It's considered by many as the best beef in the world, partly due to its rigorous, almost fanatical production monitoring.

Although Wagyu has been used for this recipe, any good cut of beef such as tenderloin or sirloin can be used.

It's important for the cut to be very high quality and lean for this dish. Many people are unsure about steak tartare due to the meat being raw, but by following the correct tips when creating this dish, the risks are actually very low.

FAZENDA.CO.UK

### INGREDIENTS

220g Wagyu/tenderloin/sirloin  
10g Gherkins  
10g Pickled onions  
10g Biquinho peppers  
5g English mustard  
5g Mayonnaise  
2g Olive oil  
2g Tabasco  
5g Lemon juice or Worcestershire sauce  
5g Chives  
5g Dill spheres  
2g Maldon salt  
2g Cracked pink pepper  
2 Anchovies

### METHOD

1. It's important when handling raw meat that you're careful with two main factors: Work surfaces need to be very clean, and the temperature of the meat needs to be kept below 8°C throughout the whole process.

A useful tip to aid in cutting the meat is to place it in the freezer for about 20 minutes, until it is firm but not frozen. This will allow the blade to cut through it much easier and will also ensure it stays cool, even when it is diced.

2. While the meat is in the freezer, finely chop the gherkins, chives, pickled onions and anchovies in preparation. Before preparing the tartare,

make sure you wash the chopping board, knife and hands thoroughly.  
3. Take two bowls and fill one with ice, and place the other one on top. The steak can be placed into this bowl once it's cut; the ice in the lower bowl will keep it nice and cold. Take the steak out of the freezer, and dice it into equal-sized squares, so that they can all be marinated

4. Once the steak is diced and in the bowl, add the previously chopped ingredients along with Maldon salt, cracked pink pepper and olive oil into the bowl and mix them thoroughly.  
5. It's now ready to be served! It's up to you how you'd like to serve it. Fran suggests doing so with bread sticks, but he also wanted to show the classic way to serve this dish.

Fran serves this dish using the classic recipe above, but garnished with rice paper crisps and a lemon and mustard mayonnaise (made using the lemon juice, English mustard and mayonnaise from the ingredients).

Instead of using Tabasco sauce, he uses a home-made spicy sauce made from the biquinho peppers. Finally, special dill spheres are added to complete this dish's unique look.



Fran Martinez's  
Wagyu Tartare



Tom Shepherd's Frozen  
Strawberry & Clotted  
Cream Sandwich

## Frozen Strawberry & Clotted Cream Sandwich

Suggested by Tom Shepherd, Adam's Restaurant.

This wonderfully fresh and creamy seasonal dish was a firm favourite of Adam's lunch guests last Summer. It has been re-imagined for the Colmore Food Festival this year as the ideal finger food. It provides a certain nostalgic memory from our youth. All elements of the dish can be pre-prepared and kept in the freezer for last minute assembling (freeze the biscuit dough before cooking) to surprise your Summer BBQ guests or as a cooling treat.

ADAMSRESTAURANT.CO.UK

Serves 8/10

### STRAWBERRY SORBET

1kg fresh strawberries  
100g caster sugar  
40g lemon juice  
250g water  
4 gelatine leaves  
(makes 1 litre)

Bring the lemon juice and water up to the boil. Add the sugar and strawberries. Soften the gelatine leaves in cold water and add to the pan, taking the pan off the heat. Blend the mixture and then freeze in a container overnight.

### CLOTTED CREAM PARFAIT

100ml milk  
500g clotted cream  
6 gelatine leaves  
150g egg white  
300g caster sugar  
80g water  
500g whipping cream  
(makes 1 litre)

Soften the gelatine leaves in cold water. In a pan heat the milk & cream and add the softened gelatine leaves, stir until the gelatine has dissolved then remove from the heat and allow to cool to room temperature. In a large bowl whisk up egg whites, caster sugar and water into a meringue. Whisk the meringue mixture and slowly add the

cream mix from the cooled pan. Whip the whipping cream in a separate bowl and add to the meringue mixture. Pour into a container so the mixture is about 2cm deep and freeze for a minimum of 8 hours preferably overnight. Cut circles of parfait using a round biscuit cutter. Place the circles on a lined tray and return to the freezer.

### SABLE BISCUIT

130g butter  
130g sugar  
1 egg yolk  
205g flour  
½ vanilla pod

Cream the butter and sugar together in a large bowl. Add the egg yolk and scrape in the vanilla seeds from the pod. Sieve the flour into the bowl. Stir together to make a dough ball. Flour a flat surface and using a rolling pin roll the dough flat to about 5mm thick. Cut out the biscuits using the same round cutter used for the parfait. Bake the biscuits for 8 (fan assisted)-12 minutes at 160. Once cooled these can be stored in an airtight container for a few days. Assemble by placing the parfait circles between two biscuits and scooping the strawberry sorbet on top. Dress with quarters or slices of strawberries and basil leaves.



## Haveej Bastani

Suggested by the team at Damascena, Temple Row.

This cooling, traditional Middle-Eastern drink is always popular during the summer months.

DAMASCENA.CO.UK

### INGREDIENTS

2 medium scoops of saffron ice-cream (available from Middle-Eastern supermarkets. Vanilla is a great alternative)  
Half a glass carrot juice  
1 tablespoon rose water  
Crushed pistachio to garnish  
Plus, optional whipped cream

### METHOD

1. Add one scoop of ice-cream to a glass.  
2. Pour half of the carrot juice and rose water.  
3. Add another scoop of ice cream to create the second layer.  
4. Top with the remaining carrot juice and garnish with crushed pistachio and whipped cream.

When it starts to melt the flavours mix together and it becomes even tastier!

## Cherry Clafoutis

Suggested by Glynn Purnell.

If you're a purist you take out the cherry stones, but if you're hardcore you leave them in. Me, I take them out, but only because I don't want to pay your dentist bill!

PURNELLS.CO.UK

Serves 6

### FOR THE CHERRIES

500g ripe cherries, stoned  
75g caster sugar  
75ml Kirsch

1. Mix the cherries, sugar and kirsch in a bowl, then leave to macerate at room temperature for 2 hours.

### FOR THE BATTER

40g salted butter, diced  
6 Large egg yolks  
3 Large eggs  
150g caster sugar  
½ Teaspoon vanilla extract  
375ml double cream  
75ml cherry brandy  
300g strong white bread flour, sifted

1. Heat the butter in a small pan over a medium heat until it turns a nut brown (beurre noisette). Be careful not to colour it too much and burn it! Remove from the heat.  
2. In the bowl of a stand mixer fitted with the whisk attachment (or use a mixing bowl and an electric hand whisk), whisk together the egg yolks, whole eggs, sugar and vanilla until thick and pale. Add the cream and cherry brandy and whisk together. Add 200g of the flour, one-third at a time, whisking each addition until smooth.  
3. Mix in the beurre noisette, then pass through a sieve into a

bowl. Cover with Clingfilm and chill for 24 hours.  
4. Remove the batter from the fridge about 30 minutes before using to bring to room temperature and whisk in the remaining 100g flour until smooth.

### FOR THE VANILLA ANGLAISE

375ml double cream  
375ml full fat milk  
2 Vanilla pods, split lengthways and seeds scraped out  
9 Large egg yolks  
60g caster sugar  
20ml dark rum

1. Put a large bowl half-filled with equal quantities of ice and water in the fridge.  
2. Combine the cream, milk, vanilla pods and seeds in a saucepan and bring to the boil over a medium heat. Remove from the heat, leave to infuse for 30 minutes, then remove the vanilla pods.  
3. In the bowl of a stand mixer fitted with the whisk attachment (or use a mixing bowl and an electric hand whisk), whisk together the egg yolks and sugar until thick, pale and fluffy.  
4. Bring the cream mixture back up to just below boiling point and pour over the yolk mixture, whisking constantly. Pour into a clean pan, ensuring that you scrape all the mixture from the bowl with a spatula, and cook

over a medium heat, stirring, until it reaches a temperature of 82 degrees (use a sugar thermometer).  
5. Immediately pass the mixture through a fine sieve into a bowl. Put the bowl straight into iced water and stir the anglaise until cool, taking care not to splash the water into it. This stops the custard from overcooking and the eggs from scrambling.  
6. Once cooled, whisk in the rum, pour into a jug, cover the surface with Clingfilm and refrigerate until required.

### TO FINISH

Butter, for greasing  
Caster sugar, for sprinkling  
50g salted pistachio nuts, toasted and chopped  
Icing sugar, for dusting

1. Preheat the oven to 180/gas mark 4. Grease a large, round, ovenproof dish with a little butter and evenly sprinkle with caster sugar, tapping out the excess.  
2. Mix the macerated cherries and juice with the batter and pour into the prepared dish. Bake for 30-40 minutes until the top is lightly domed and golden, or a metal skewer inserted into the centre comes out clean.  
3. Remove from the oven, sprinkle with the pistachios and dust with icing sugar. Serve immediately with a jug of the vanilla anglaise.



## Botanist's Sour

Suggested by Charlie Budge, Bar Manager at Purnell's Bistro and Ginger's Bar.

Inspired by the Botanical Gardens in Edgbaston, and using the locally produced and floral Langley's Old Tom, this is a rich and floral summer drink.

PURNELLSBISTRO-GINGERS.COM

### INGREDIENTS

40ml Langley's Old Tom Gin  
15ml House Grenadine  
10ml Violet Liqueur  
20ml Fresh lime juice  
1/2tsp Powdered egg white or 1 fresh egg white

### METHOD

Add all ingredients to a shaker filled with cubed ice, shake hard to incorporate, and fine strain into a chilled coupe glass. Garnish with an edible flower.

# Exhibitions

Black Sabbath fan Chris Hopkins

Photo by: Katja Ogrin. Courtesy Home of Metal and photographer



Yurika, Japan

Home of Metal  
Fans Portrait  
Collection  
2017/18  
© Home of Metal



# BLACK WHERE WE BELONG

## GAS HALL SHOW CELEBRATES CITY'S HEAVY METAL PIONEERS

**R**ock fans are counting down to this year's blockbuster Heavy Metal exhibition, Home of Metal: Black Sabbath – 50 Years.

The exhibition opens to the public on June 26 through to September 29 at Birmingham Museum & Art Gallery.

With the full support of the original founders of Black Sabbath, the exhibition will detail the history of this iconic band, and their links to Birmingham, as the early pioneers of Heavy Metal. The show, which is being supported by Colmore BID, will celebrate their significant contribution to British music heritage and their unique relationship with their fans.

From the humble beginnings of 1960s Aston, Birmingham, Ozzy Osbourne, Tony Iommi, Geezer Butler and Bill Ward created Black Sabbath, forging a new sound and musical culture – Heavy Metal.

Ozzy described how he and the band would never have achieved such dizzy heights in music without the support of such a loyal fanbase.

"It's an honour to be a part of the Home of Metal," he said.

"I am just a guy from Birmingham who's been blessed to have had such dedicated fans throughout

my career. Like I've always said 'I am nothing without them'."

Iconic artefacts and personal items such as photographs, fans' gifts, stage costumes and jewellery, plus more, will be on loan from the band members themselves. In addition, demonstrating the extraordinary scale and diversity of their global fan base, the show will include Black Sabbath memorabilia stretching back to the 70s, ranging from gig tickets and mixtapes, to motorbikes and battle jackets. The exhibition will also showcase Black Sabbath's Birmingham roots with photographs, posters, tickets and programmes from local venues that were instrumental in the band's early success.

Also, a collection of 3,000+ commissioned portraits of Metal fans from countries as far afield as the USA, Botswana,

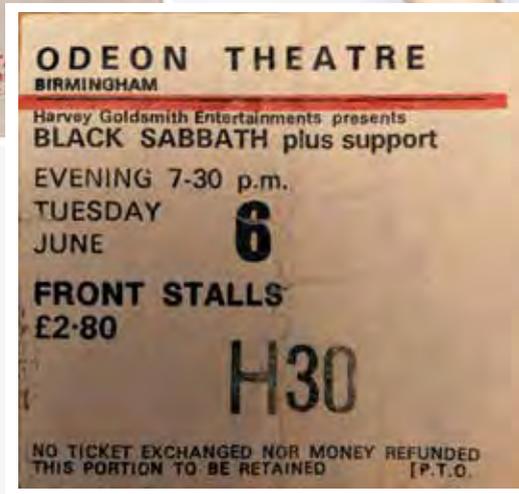
Egypt, Indonesia and Japan will throw light on this huge global community, one which Spotify recently identified as the most loyal across all music genres.

Designed by Morag Myerscough, one of the UK's most acclaimed designers, the exhibition is at the centrepiece of six shows being staged this summer by Home of Metal, each devoted to the music that was born in and around Birmingham.

Home of Metal is conceived by and produced by Capsule. For details go to [www.homeofmetal.com](http://www.homeofmetal.com)



Black Sabbath  
Concert,  
Town Hall,  
Birmingham  
ticket, 1977  
Courtesy  
Home of Metal



Black Sabbath  
Concert,  
Odeon Theatre  
Birmingham  
Courtesy Home of  
Metal

Scan the code to  
book tickets to  
Home of Metal:  
Black Sabbath



Liverpool 17th June 1978 –  
The classic Black Sabbath line-up at  
Liverpool Empire  
Photo by: Alan Parry. Courtesy Home of Metal  
and photographer

*"I am just a guy  
from Birmingham  
who's been blessed  
to have had such  
dedicated fans  
throughout my  
career"*

OSZDY OSBOURNE

# Property

## Block party

TOP AWARDS FOR DISTRICT OFFICES

Earlier this year the British Council for Offices (BCO) honoured the very best workplaces in the Midlands and Central England at an event at Birmingham's ICC. The prestigious BCO awards programme recognises the highest quality developments, setting the standard for excellence in the national office sector.

Cornwall Street's Cornerblock – a £14m office renovation and one of the most exciting office spaces in Birmingham – and Beazley Insurance, an impressive collaborative workplace housed within it, were two

of the standout projects praised by BCO judges.

Both developments were lauded for their dedication to occupiers' health and wellbeing – but why does this matter and what does it mean for Birmingham's office sector? Danny Parmar, business development manager at Overbury and chairman of the BCO Midlands & East Anglia committee, explains:

"Evidence points to the undeniable link between the wellbeing of the workforce and business productivity. The office is the place for bringing people together, not only physically but through the creation of environments that allow people to work at their best in a variety of

settings – Cornerblock, Beazley Insurance and 55 Colmore Row are exemplars of that approach."

The BCO provides a vital forum for the discussion and debate of relevant issues in the office sector.

This year the BCO is set to produce the latest edition of its Guide to Specification. The 'standards bible' for the office sector, the Guide draws on extensive research on topics including agile working, workplace productivity and health and wellness.

Danny added: "BCO's Guide to Specification takes on board the growing realisation that people, productivity and wellbeing are the principal drivers in creating successful office space."

Judges praised the Cornerblock for its consideration of workers' wellbeing

## What makes an office fit for an award?

Putting wellbeing first: five ways that business can prioritise health and wellbeing in the workplace.

**1. COLLABORATE AND LISTEN**  
Central positioning of breakout facilities can develop cross-pollination, giving your office a buzz and heart. A mixed variety of meeting spaces, booths and business lounges allow people of different roles, ages and personality types to work together in different ways.

**2. INSIDE OUT**  
Hands up if you've heard of biophilia? Access to nature in the work environment is consistently linked with improved employee morale, decreased absenteeism, increased worker efficiency and job satisfaction. Exposure to plants and other natural elements can also relieve stress and anxiety.

**3. KEEP AGILE**  
Effective office environments are those that have successfully catered for the diverse needs of the workforce. An open plan office is a great way of eliminating the restrictions that comes with a traditionally structured workspace and allowing for future growth.

**4. LEISURE TIME**  
The provision of leisure facilities is an increasingly common occurrence within modern workplaces. Simple interventions such as fresh fruit and vegetables, lunchtime walking clubs or yoga classes can encourage healthy eating and physical movement at work.

**5. ROOMS WITH A VIEW**  
Incorporating natural daylight and making the most of iconic views of the surrounding local landscape can have a significant impact on employee wellbeing. Research has linked exposure to green or natural views with various positive emotional and cognitive health outcomes, including stress reduction.



## Lightwell scheme in demand

The last few remaining properties are now available to buy at one of the city centre's newest residential conversion schemes.

The Lightwell on Cornwall Street was designed by architects Glancy Nicholls to capture and celebrate the spirit of Colmore Business District; strong, sturdy, reliable and long-lasting. Originally built in the 1900s as a hospital, the red brick building was later converted to offices, and now completes the triple as residential. Strong features include stone arches and elaborate internal decorations.

The scheme offers a variety of studios, one- and two-bedroom apartments throughout – the top two levels house the only duplex and additional penthouses.

Living spaces in most apartments are framed by floor-to-ceiling windows

which allow residents to take in the full panorama, from prominent positions high above Colmore Business District and the city centre skyline.

Interiors have been created by designer David Hutton, who has created a colour palette and design look and feel that complements the developer's vision, blending old and new to deliver an interior that maximises light.

Surrounding a central courtyard – or 'lightwell' – this focal point brings light and peace to the centre of the development.

The Lightwell building will also provide new restaurant and leisure units at 71 Cornwall Street, which corners New Market Street.

Visit FleetMilne on Colmore Row for latest availability or call 0121 366 0456.

## Gate move for Cure Leukaemia

Blood cancer charity Cure Leukaemia moved to Colmore Row's Colmore Gate building to further raise the profile of the charity to a wider audience in Birmingham city centre.

The charity is a regional partner of KPMG and has had close relationships with Brewin Dolphin and Pinsent Masons in recent years and hopes to connect with major companies located in the district in the future. Since moving, the charity has forged new partnerships with iHub and Culture Recruitment.

All funds raised for Cure Leukaemia support the internationally significant Centre for Clinical

Haematology at Birmingham's Queen Elizabeth Hospital. By funding specialist research nurses, the charity helps connect blood cancer patients, who have exhausted standard treatments for the disease, with pioneering and sometimes world first treatments through clinical trials.

Not only do these treatments help save lives they also hasten global progress towards the eradication of all forms of blood cancer within 15 years. Cure Leukaemia, which won fundraising team of the year at the Charity Times Awards in 2018, are keen for Birmingham businesses to recognise the world class, life-saving work taking place in the city and how they can play their part in eradicating a cancer within our lifetime.

If you would like to know more about becoming a corporate partner of Cure Leukaemia call 0121 236 9202 or visit [www.cureleukaemia.co.uk](http://www.cureleukaemia.co.uk)



Former professional footballer and blood cancer survivor Geoff Thomas is a Cure Leukaemia Patron



Victoria Anthony, Galliard Homes, Gerardine Giblin and Caron Hallahan, The Ladywood Project, Lucille Gibbons, Galliard Homes

### CHARITY BEGINS AT HOMES

Two Birmingham charities have each received a £1,000 cash injection from Galliard Homes and Apsley House Capital, the Colmore Row-based joint venture partners planning to deliver up to 3,000 new homes in the city.

SIFA Fireside will use the initial £1,000 donation to help fund emergency overnight accommodation.

The Ladywood Project supports struggling families in the Ladywood, Soho and Jewellery Quarter districts. The partners' £1,000 injection will help fund food parcels, as part of the charity's 'Easter Holiday Hunger' programme.

## Taking the fight to disease that affects 20 children each week

Did you know that Colmore Business District is home to a unique national charity which has been based in Birmingham for almost 40 years?

Children's Liver Disease Foundation (CLDF) is dedicated to fighting all childhood liver diseases. Many people do not even realise that liver disease is something which affects babies, children and teenagers but sadly, every week in the UK, 20 children are diagnosed. There is still no cure; many childhood liver diseases are life-threatening, and all mean a lifetime of medical care, and possibly a liver transplant.

CLDF takes action on several fronts. It is a comprehensive information hub on

a wide range of very rare liver conditions for young people, their parents, and for health professionals. It provides emotional support for young people and other family members. Best of all, the charity brings people together and helps families who are coping with the shattering diagnosis of liver disease in their child realise that they are not alone.

The charity also funds research into all aspects of childhood liver disease in the hope that one day there will be a cure.

CLDF relies entirely on voluntary donations, so the next time your business is looking to support a locally based charity doing amazing national work find out more at [childliverdisease.org](http://childliverdisease.org)

## Mental health at work: The UK statistics

# 15.4 million

working days lost due to work-related stress, depression or anxiety in 2017/18

Labour Force Survey (LFS)

# 12.7%

of all sickness absence days in the UK can be attributed to mental health conditions

ONS. (2014)

Better mental health support in the workplace can save UK businesses up to

# £8 billion

Sainsbury Centre for Mental Health



MENTAL HEALTH BRIEFINGS FOR HR PROFESSIONALS

### OPTIMISE HEALTH

Optimise Health Clinic was founded by Dr Ben Sinclair, a GP entrepreneur with a passion for creating tailored personal medical services.

Based in The Colmore Building, the clinic offers convenient private healthcare services and consultancy to individuals and corporate clients, combining 'the good old traditional family doctor relationship' with cutting edge technology.

The integrated clinic concept was first conceived by Dr Sinclair while at medical school where he studied Medicine and Surgery at the University of Leeds. He then completed GP training in Yorkshire and attained membership of the Royal College of General Practice in 2007.

He founded Sinclair Health Limited in 2009, as an innovative health consultancy, aimed at improving access to healthcare for hard to reach groups such as working age men. At this time he developed the Integrated Health Pyramid – a visual paradigm to help patients understand how all areas of health, life and spirituality can be held in linked equilibrium; and where to seek solutions to health problems.

Visit [www.optimisehealthclinic.co.uk/](http://www.optimisehealthclinic.co.uk/) to find out more.

Email Colmore Life at [life@colmorebid.co.uk](mailto:life@colmorebid.co.uk) with your health and wellbeing news

Managing mental health in the workplace was the focus of a recent briefing for Business District HR professionals.

The briefing was jointly hosted by the Birmingham office of law firm Trowers & Hamblins and Birmingham-based recruitment specialists Katie Bard, part of the Angela Mortimer Group.

Follow Colmore BID on social media for information about future mental health wellbeing workshops.

To get in touch with Katie Bard contact Kam Vara at [k.vara@katiebard.com](mailto:k.vara@katiebard.com)

## BHSF services from Cornerblock

Workers in the Business District can now take advantage of a full range of BHSF medical services.

The healthcare provider has set up its first private medical practice at Bruntwood's award-winning Cornerblock development.

The medical practice is a new venture for BHSF and will offer business professionals in the District access to private GP services in a central and convenient location during the working hours of 8.30am to 5pm.

The service offers individuals who may struggle to see their GP closer to home to access a service near their workplace at a time convenient for them.

Brian Hall, Chief Commercial Officer at BHSF, said: "The private medical practice will give time-poor business professionals easy access to a private GP, as well as services including executive health screenings, flu jabs, and a travel clinic."

**After Hours**  
YOUR PASSIONS AND PROJECTS OUTSIDE THE 9-5

**NICOLE GAUNTLETT**  
Account Manager and Head of Events, EAST VILLAGE.

**LET'S START WITH THE DAY JOB...**

I am one quarter of the team at EAST VILLAGE., an award-winning agency based on Colmore Row that specialises in PR, marketing and events for retail, leisure and hospitality brands. I am EV's Account Manager and Head of Events and have a passion for developing relationships, creating campaigns that leave a lasting impression. I work across some of the city's most well-known hotels, bars, restaurants and festivals.

My greatest achievement, however, is giving birth to my very own mini member of #TeamEV, Vivi, last spring!

**ANY BUSINESS DISTRICT FAVOURITES?**

Of course, Hotel du Vin is one of my absolute faves. There's something for everyone, from the Bubble Lounge to the spa. I am also a big fan of their speed-quizzing events; TeamEV recently swapped our sofas for a seat at Pub du Vin for 'Netflix and Quiz' and pitted head-to-head with other BID businesses.

Nestled away behind the industrial gallery in Birmingham Museum and Art Gallery, The Edwardian Tea Rooms is also a real hidden gem. It's the perfect place to get away from the craziness of Colmore Row.

**SO, WHAT'S YOUR POST-WORK PASSION?**

When I'm not momming or



having a cheeky gin with the EV. Girl Gang, I am giving my time to the Red Box Project. The project supports young women throughout their periods by providing red boxes filled with free period products to local schools. The aim of the project is to eliminate period poverty altogether and ensure no young woman has to miss a day of education due to not having the right menstrual products. For some young girls, it is a choice between buying lunch for the day, or purchasing sanitary towels and tampons, and for me that just doesn't sit right.

Having taken on the role as co-ordinator for the Red Box Solihull back in January, my spare room is now used as a sanitary stock cupboard and I spend my days off whizzing round collecting donations and dropping off boxes to my local schools.

Aside from my work with the Red Box Project, I also have a huge enthusiasm for supporting other mums in business, which

brings me on to my passion project, Grow Mama!

**WHAT DROVE YOU TO LAUNCH GROW MAMA?**

Ever since I had my daughter last May, aged 22, I noticed there was a serious lack of support for emerging mums in the business community. I felt isolated in my antenatal group and always knew I didn't quite fit in at any 'mummy classes'. I returned back to work in a job I adore and decided I was going to throw myself into my working life feet first, picking up my career progression where I left off before I went on maternity leave. Being cut off from the professional world and being completely consumed by my child definitely caused me to have an identity crisis, so I needed to find ways to figure out how I could combine being a mother with my career.

I decided to look into mothers in business networking groups, where I could meet other likeminded ladies like myself looking to grow and develop. Once again, I felt as if I was way out of my depth as the only groups I could find were for business owners, CEOs, MDs; women already established and at the very top of their game.

Rather than deciding to give up, I instead threw myself into scoping out a space for mums like me. Thus, Grow Mama was born! It was originally set up as a networking group for those looking to grow their networks, develop their skills and climb



*'I want to continue to break down the barriers between parenting and work'*

the career ladder with baby in tow. Designed to be a community for working mums to extend their connections in the city and feel supported in returning to work with a view to progressing their career, Grow Mama has naturally evolved into something that is so much more than that. From free speaker events, to expert workshops, Grow Mama has become a hub for working mamas in the city and encourages collaborations, sharing experiences and pushing the boundaries faced by working parents in today's society.

**WHAT IS YOUR AMBITION OR FUTURE PLAN FOR GROW MAMA?**

I consider myself to be extremely lucky to work in an environment where I have the flexibility to merge my home and working life. I want to continue to break down the barriers between parenting and work, and make moves to get rid of the stigma that still surrounds working mothers. I want to ensure that all mums are given the same opportunities, especially those looking to progress in their careers. I've had a promotion since returning to work, despite now working a four-day week, and that's how it should be... having a child shouldn't stop you from climbing the ranks!

**HOW CAN READERS GET INVOLVED?**

I am hoping to get a website set up over the next few months that details all our events and workshops, but for now, keep up to date with Grow Mama news by following us @GrowMamaBirmingham on Instagram and liking our Facebook page Grow Mama.

COLMORE **Exclusive Reader Offers**

*Just show your copy of the magazine!*

**Hotel du Vin**  
20% OFF BISTRO FOOD

Enjoy 20% off your food bill at Hotel du Vin's Bistro where you can find food inspired by French home-style cooking with robust earthy dishes. The Birmingham restaurant's menu has an undeniably French/British flavour combination. It's about serving up dishes that rejoice in fresh and seasonal produce. Choose from simple classic starters like Escargots à la Bourguignonne and Comté Cheese Soufflé, to mains including 28-day dry-aged Steak Frites, Roast Cod and Lentils du Puy, to delicious homemade desserts.

*Hotel du Vin, 25 Church Street, Birmingham B3 2NR*

**Wayland's Yard**  
20% OFF BRUNCH

*(only valid weekends and when Colmore Life advert is shown)*

Positioned between the bustling Business District and the thriving Shopping District, Wayland's Yard brings quality coffee and wholesome food to this prime location.

Wayland's Yard is a hot-spot for morning caffeine fixes, midday meetings, brunches-come-lunches, and cool coffee-shop vibes. Alongside brunch staples, like eggs royale, fry-ups, and of course smashed avocado, this independent has a couple of aces up its sleeve... Fan favourites include egg crumpets, fluorescent pink hollandaise sauce, and 'Eggs Aussie'.

*Wayland's Yard, 42 Bull Street, Birmingham B4 6AF*

**Pint Shop**  
25% OFF FOOD MONDAY TO FRIDAY

Pint Shop on Bennetts Hill is Birmingham's newest craft beer bar and dining rooms.

Opened in October 2018, Pint Shop specialises in craft beer and gin with 27 constantly changing taps and around 100 varieties of gin. The food offering is constantly evolving; from bar food staples such as handmade Scotch eggs and sausage rolls through to dry aged steaks from Aubrey Allen.

Colmore Life readers can enjoy 25% off Bar Food or Restaurant Menu Monday-Friday. Discount on food only. Not available for use with any other offer.

Book ahead or just drop in, booking advised but not essential. Book online at [www.pintshop.co.uk](http://www.pintshop.co.uk)

*Pint Shop, 38 Bennetts Hill, Birmingham B2 5SN*

*Terms and conditions for all offers: Valid until Friday, August 30, 2019. Not to be used in conjunction with any other offer. Offers may be withdrawn at any time. Please check food allergen information and menus before visiting.*



# People & Places

Events, awards and  on the network



**BIRMINGHAM LAW SOCIETY  
2019 LEGAL AWARDS**

All the winners take to the stage at this year's Birmingham Law Society 2019 Legal Awards



**MILLS & REEVE  
OFFICE RELAUNCH**

Neeraj Shah (AIB), Gurj Sandhu (RSM), Lauren Hunt (Greater Birmingham Chambers of Commerce), Mike Gahir (RSM), Harps Dhami (Close Brothers)



Steve Allen (Mills & Reeve), Andy Street, Mayor of West Midlands, Claire Clarke, Justin Ripman (Mills & Reeve)



**LAW FIRM KENNEDYS'  
10 YEARS IN CITY**

Emily Clift (Associate), Meena Balley of Davies Group and John Mackenzie (Senior Associate)



Philippa Craven (Partner) and Jayne Adams QC of Ropewalk Chambers