



# Colmore Cook Book

**MOUTHWATERING DRINKS & DISHES FROM  
YOUR COLMORE BUSINESS DISTRICT FAVOURITES**





colmorebusinessdistrict.com

# The Venues

## **La Bellezza**

2 Chamberlain Sq, Paradise, Birmingham B3 3AX

## **Dirty Martini Birmingham**

7 Bennetts Hill, Birmingham B2 5ST

## **Dishoom Birmingham**

1 Chamberlain Sq, Paradise, Birmingham B3 3AX

## **Hookways**

7 The Minories, Birmingham B4 6AG

## **Hotel du Vin,**

25 Church St, Birmingham B3 2NR

## **Loki Wine Bar & Shop**

36 Great Western Arcade, Birmingham B2 5HU

## **Orelle**

103 Colmore Row, Birmingham B3 3AG

## **Isaac's**

The Grand Hotel Birmingham,  
28 Barwick St, Birmingham B3 2NT

## **Purecraft Bar & Kitchen**

30 Waterloo St, Birmingham B2 5TJ

## **Regina's Birmingham**

11 Newhall St, Birmingham B3 3NY

## **The Queens Head**

28 Steelhouse Ln, Birmingham B4 6BJ

## **Tiger Bites Pig**

30 Church St, Birmingham B3 2NP

## **Vagabond Wines**

92-98 Colmore Row, Birmingham B3 3BD

## **Wayland's Yard**

42 Bull St, Birmingham B4 6AF





**Alex Tross, Deputy Chair of Colmore Business District pictured with Head Chef Mimmo Ruggiero at La Bellezza – Big Mamma’s newly opened twinkling trattoria**

***Foreword by Alex Tross, Deputy Chair and Leisure & Hospitality Working Group Lead, Colmore BID***

When we first began talking about this cookbook, the idea was simple; to bring a taste of Colmore’s/Birmingham’s vibrant leisure and hospitality scene into your homes and kitchens.

As a proud member of the Colmore Business District board and lead of our Leisure and Hospitality Working Group, I’ve had the privilege of seeing first hand the creativity, passion and resilience that defines our city’s food and drink community. This cookbook is a celebration of just that.

Inside these pages you’ll find recipes from some of the biggest and most beloved names in Birmingham’s hospitality world – chefs, restaurateurs and mixologists who have helped shape the city’s culinary identity. Thank you to all the fantastic venues that shared their dishes for us to enjoy.

Each recipe, across a range of global cuisines, has been specifically adapted for home kitchens, so whether you’re a seasoned cook or just starting out, you’ll be able to recreate a little bit of Birmingham magic in your own space.

What makes this cookbook so special is the generosity behind it. These aren’t just dishes pulled from menus – they’re personal favourites, family traditions and signature creations, shared with the hope that they’ll bring people together around the table. From comforting classics to bold new flavours, there’s something here for every taste and occasion.

This cookbook also celebrates the incredible talent and innovation that exists right here in Birmingham. The hospitality sector has faced its fair share of challenges in recent years, but it continues to thrive thanks to the dedication of the people behind it.

Their stories, their food, and their commitment to the community are what makes Birmingham/Colmore Business District such a dynamic place to live, work and visit.

Whether you’re a local looking to support your favourite venues in a new way, or someone discovering Birmingham’s food scene for the first time, I hope this cookbook inspires you to try something new, share a meal with someone you love and even visit the places where these dishes were born.

From our home to yours – we hope you enjoy!







## Giant Raviolo Carbonara

### XL carbonara-style ravioli with an oozing heart

#### INGREDIENTS

*Per 4 amici*

400g (14oz) fresh pasta  
4 egg yolks  
80g (3oz) pecorino, grated  
20g (¾ oz) Parmigiano Reggiano, grated  
150g (½ cup) ricotta  
200g (7oz) guanciale  
Black pepper to taste

#### METHOD

##### Prepare the stuffing

Mix the ricotta with 60g (2oz) of pecorino and 10g of Parmesan. Add a generous flurry of freshly ground pepper (this changes everything). Cut half the guanciale into matchsticks (listarelle in Italian) and brown them in a saucepan. Set aside, still in the pan. Once the guanciale matchsticks have cooled, add them to the cheese mixture.

##### Prepare the raviolo

Spread out the pasta to obtain a sheet 2mm thick. Cut out eight discs 18cm (7in) in diameter (you can use a bowl or a large mug, or even your kid's pencil pot, provided it's circular and the right size). Add a nest of stuffing to the discs, about 7–8cm (2¾–3in) in diameter.

Sprinkle 10g of Parmesan on top, then add an egg yolk to the centre of the stuffing. Close the ravioli with another disc of pasta. Squeeze the edges together to ensure that they are closed tight. Put the ravioli in a saucepan of salted boiling water for 2 ½ minutes maximum (the egg yolk should be runny).

Drain it very carefully in a sieve, as it will be somewhat fragile. Repeat this procedure for the remaining three ravioli.

##### The presentation is crucial here

Ideally, you should avoid any of the cooking water ending up on the plates. So, place the sieve on a tea towel before transferring the raviolo to a plate.

Brown the remaining guanciale in a casserole and spoon it straight onto the raviolo, along with its fat (every part of a pig is good for eating). Sprinkle the remaining 20g (¾ oz) of grated pecorino onto the plates. If you fancy, you can grind some more pepper on top – and there you are, a tavola!

Nestled in the grand Chamberlain Square of Birmingham, where old meets new, La Bellezza is Big Mamma's twinkling Italian trattoria.

Let us transport you to a romantically wild courtyard in Perugia, with tumbling ivy set amongst handmade pale orange Murano glass chandeliers, and seven-metre-long woven curtains.

Our menu features classic Italian recipes with cheeky twists by Head Chef Mimmo, who has come to Birmingham armed with his Nonna's secret tips for the richest of ragus. Perfect for sharing, La Gran Carbonara, is served from a gigantic 8kg wheel of Pecorino DOP, whilst Neapolitan pizza dough is nurtured for 36 hours, and made in-house every day.

The Incomparable Lemon Pie is not a dolce for the faint-hearted, standing at 6-inches tall with a quivering tower of meringue and zingy lemon curd base. Although if cocktails are more your finale, we have them XL, twisted with sweet white peach liqueur, rum and fresh grapefruit.



**La Bellezza,**  
Paradise, 2  
Chamberlain Sq,  
Birmingham B3 3AX

[bigmammagroup.com/italian-restaurants/la-bellezza-birmingham](http://bigmammagroup.com/italian-restaurants/la-bellezza-birmingham)



Dirty  
martini





## Lychee and Coconut Martini

### INGREDIENTS

30ml Malibu  
20ml Lychee liqueur  
20ml lemon juice  
50ml Rubicon lychee juice  
10ml sugar syrup (1:1 ratio sugar and water)

### METHOD

*Vessel: Chilled Coupette/Martini glass*

*Garnish: Half Coconut Flake Rim*

Pour all ingredients into shaker.

Give the shaker a hard shake for six seconds .

After six seconds, open the shaker and fine strain using a koriko strainer and fine mesh strainer (make sure no ice is in the drink!)

Your Lychee and Coconut Martini is ready to serve and drink!

Located in the heart of Birmingham's bustling city centre, Dirty Martini is a stylish venue not to be missed.

We boast sleek, contemporary interiors and a spacious capacity of 350 spread across two dynamic floors – we're designed to impress.

With an array of large booths, luxurious banquettes, and a versatile private room, our space is ideal for everything from intimate gatherings to grand celebrations.



**Dirty Martini**  
**Birmingham,**  
7 Bennetts Hill  
Birmingham  
B2 5ST

[dirtymartini.uk.com/bars/birmingham](http://dirtymartini.uk.com/bars/birmingham)







## The Kejriwal

### INGREDIENTS

Serves 1

2 slices white bloomer bread  
100g mature Cheddar, grated  
2 spring onions, chopped  
1 green chilli, cut in half  
lengthways then finely chopped  
Cracked black pepper  
1 tbsp oil  
Free range eggs

### METHOD

Toast the bloomer slices until lightly browned.  
Mix the cheese, the onions, the chopped green chilli and cracked black pepper in a bowl.  
Put 2 tbsp of the mixture to one side, then mash the remaining mixture with the back of a spoon.  
Spread the mashed cheese mixture evenly on the toasted bread.  
Heat the oil in a frying pan.  
Place the cheese-on-toast under the grill to cook.  
Crack the eggs into the frying pan and fry until the whites are set and the yolks are golden and runny.  
Remove the cheese-on-toast from under the grill when it is slightly browned and bubbling on top.  
Slide the eggs on top of the cheese-on-toast, then sprinkle on the cheese mixture that you put aside earlier, grind a little more black pepper, and grill for a further minute.  
Serve immediately, with tomato ketchup on the side.

*Freedom through trade.*

*Bombay, like Birmingham, is a city of a thousand trades. Through its markets and manufacturers, craftsmen and commerce, India forged a proud new identity built on the principle of Swadeshi (self-reliance), and gained its independence.*

*At Dishoom Birmingham, we pay homage to all who laboured for India's freedom.*

*Open all day, every day, serving Bombay comfort food for*



**Dishoom  
Birmingham,**  
1 Chamberlain  
Square, Paradise  
B3 3AX

**Reservations:**  
[dishoom.com/  
birmingham/](https://dishoom.com/birmingham/)



حالا  
Hookway's





## Smoky Beef Brisket Loaded Fries

### INGREDIENTS

#### Pickled pink onions

(fills a 2l Kilner Jar)

8 red onions, sliced in thin half moons  
1l white vinegar  
3 limes juiced  
5 tbsp sugar  
2.5 tbsp salt

#### Chipotle sauce

1 roasted red pepper (skins & seeds removed)  
175g Chipotle peppers in Adobo sauce (can buy already tinned together)  
45ml white vinegar  
1 tsp garlic puree  
½ tsp salt  
Small pinch cumin

#### Beef marinade

200ml Chipotle sauce from above  
1 lime juiced  
30ml white vinegar  
100ml water  
1 tbsp salt  
2 tbsp sugar  
1 tbsp ground cumin  
1 tbsp dried oregano  
1 tbsp smoked paprika  
1 tbsp garlic powder

1kg beef brisket roughly chopped into small cubes (approx. 2.5cm square)

Fries  
Spring onions  
Mayo

### METHOD

#### Pickled pink onions

Firstly, make the pickled pink onions. This will need overnight to pickle. Stuff the sliced onions into the jar until you can't fit in anymore. Meanwhile, bring the vinegar, sugar and salt to the boil and squeeze the lime juice into the jar of onions. Once the sugar and salt have dissolved into the vinegar then pour over the onions and leave to cool.

#### Chipotle sauce

Secondly, you need to make the chipotle sauce, which is used for the beef marinade and to mix with the mayonnaise for the chipotle mayo. Simply blend the ingredients together in a food processor. Keep 200ml for the beef marinade and then mix the rest with the mayonnaise for the chipotle mayo (Mix 1 part Chipotle sauce from above with 3 parts mayo).

Marinate the beef brisket. It's having a long slow cook, so it isn't necessary to have a long marinade.

#### To cook

Cook in a pressure cooker for one hour then slow cook overnight. Alternatively cook in a slow cooker until the meat falls apart.

Remove the beef from the liquid and reduce the cooking liquid by half.

Allow the beef to cool slightly and then shred. Once the cooking liquid has reduced add to the beef and mix well.

#### To serve

Toss the fries with a little sea salt. Top with chipotle mayo then place the beef on top of this and decorate with some pickled pink onions and thinly sliced spring onion.

*This is probably the one dish we get asked the most about how it's made. It's super simple to prepare, but it does require a bit of time to get everything ready.*

*If you don't have the time, then please visit Hookway's and we will make it for you! We are open Monday – Friday 11am – 8pm and located in the Minorities Shopping arcade (just off the Bull Street tram stop).*

*We are a Middle Eastern inspired takeaway famous for our kebab wraps and loaded fries. Almost everything is made by us in-house and from scratch with fresh ingredients daily.*

*Recently we are becoming more known for our stuffed pittas and salad/mezze platters as part of our event & office catering. Please get in contact if you want to find out more.*

*@hookways\_*



**Hookways,**  
7 The Minorities,  
Birmingham B4  
6AG

**Menu:**  
[hookways.co.uk/](http://hookways.co.uk/)







## Côte De Porc

### Pork chop, creamed cabbage and red wine jus

#### INGREDIENTS

Thick cut pork chop  
Red wine jus (see below)  
Creamed Savoy cabbage (see below)  
Brine mix  
Rapeseed oil  
Unsalted butter

#### Red wine Jus

##### Mirepoix mix

Mushrooms  
Leeks  
Carrots  
Garlic  
Thyme  
Bay leaf  
Black peppercorns  
Red wine  
Madeira  
Beef stock

#### Creamed Savoy cabbage

Savoy cabbage  
Double cream  
Carrots  
Celeriac

#### METHOD

##### Red wine jus

Put the mirepoix in to a large heavy based pan and sweat off the vegetables and herbs. When softened add the red wine and port and reduce right down as quickly as possible.

You will need to stir the vegetables towards the end of the wine, reducing so that it doesn't burn or catch – you are looking for a nice shine. Add the madeira and reduce by half.

While the sauce is reducing, in a separate pan heat up two litres of water, add the jus and whisk until the bits have dissolved.

Once the Madeira has reduced add the beef stock, bring to the boil, and the other jus and simmer for 20 minutes.

Pass through a conical to remove the vegetables then pass through double muslin. Cool in blast chiller and reserve for service.

##### Creamed Savoy cabbage

Peel and julienne the carrot and celeriac, blanch and re-fresh, reserve for service.

Remove outer leaves, quarter and de-core. Julienne the Savoy cabbage, blanch and re-fresh, reserve for service.

When away reduce the cream, fold in the vegetables, check seasoning.

##### Pork chop

Brine the pork chop for two hours, remove and dry off. Season the chop, pan fry, until golden brown on all sides. Add some butter and baste, remove the chop from the pan, allow it to rest. Deglaze with cider and jus. Pass through a strainer removing any bits.

Warm the creamed cabbage up in a saucepan, place the cabbage in the centre of a main course plate. Slice the pork chop and place on top of the cabbage, dress the plate with the jus.

As part of our commitment to evolving our offerings and working with local heroes, we have introduced a unique menu to Hotel du Vin Birmingham.

Head Chef Greg Pyrc, who has over 21 years of experience at Hotel du Vin, is now collaborating with local producers to showcase the very best of the local region's produce.

By showcasing the unique flavours and ingredients from local champions, we not only honour the communities we serve but also empower our chefs to create outstanding dishes of their own.

Our ongoing dedication to evolving our offerings ensures every guest continues to enjoy the exceptional and memorable dining experience Hotel du Vin is renowned for.



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

[hotelduvin.com/locations/birmingham](http://hotelduvin.com/locations/birmingham)







## 10 genuinely useful wine pairing tips

### BEST TAKEAWAY PAIRINGS

#### Fish & Chips

Champagne or English Sparkling!

#### Pizza

Lambrusco (real, dry one – not sweet stuff!)

#### Chinese

Gewürztraminer or sparkling Rosé

#### Thai food

Pinot Gris

#### Mapo tofu

Juicy red or Pinot Noir

#### Tuna sashimi + soy

Zweigelt

#### Kebab

Southern Rhône red (because that's how we pair our 2am Broad Street snack...)

#### Cajun Five Guys chips

Beaujolais

#### Smoked mackerel

Manzanilla Sherry

#### Saag paneer

Dry Furmint

### 1. Champagne goes with everything!

From fried chicken to sushi, crisps to oysters and even steak – Champagne or English sparkling has the acidity and bubbles to lift any dish! And it makes everything feel like a celebration!

### 2. Riesling is a curry's best friend.

Slightly off-dry German Riesling is perfect with chicken tikka masala or a Thai green curry. It handles heat and doesn't clash like tannic reds do. The little touch of sweetness handles the spice, and the zippy acidity keeps things fresh. It just works.

### 3. Chilli heat + fruity reds = flavour bomb.

Juicy, fruit-forward reds – like young Portuguese blends – can make chilli heat sing! The combo is sweet, spicy, and fruity; and it makes your wine taste like a liquid nectar! Just skip warming spices like cinnamon and cloves. Bonus: alcohol helps calm the burn, just like fat or milk. Think Sichuan food and a juicy red? Yes, please!

### 4. Smoked salmon doesn't have to mean white wine.

We usually reach for Champagne or Chablis, but a light, chilled red like Pinot Noir can be brilliant. Just avoid tannic wines – they clash with the oiliness.

### 5. Mustard makes red wine better. Who knew?

It might sound odd, but mustard does some magic. Its acidity and spice boost salivation, softening that dry, mouth-coating feel you get from reds with grip – like young Bordeaux, Syrah, or Cabernet Franc. Next time you're having mustard-glazed pork or sausages – go bold. Honestly, one of the best wine-and-food tricks out there!

### 6. Local wine – local food.

One of the oldest rules in food and wine pairing: wines and dishes from the same place tend to just work. Think Provence rosé and bouillabaisse, or Chianti with ragu. Easy win.

### 7. Oaked wines + bitter greens = no thanks.

Rocket, kale, burnt broccoli—pair them with oaked Chardonnay or Cabernet and it'll taste like aspirin! Pick something fresh and bright instead.

### 8. Fat loves acid.

Rich, fatty dishes, like roast pork, creamy pasta, or anything buttery, need a wine with some bite. High-acid whites (like Riesling or Albariño) or crisp reds (like Barbera) cut through the richness and keep everything in balance. It's like squeezing lemon on fried food — it just makes everything better!

### 9. Sweet wine + salt = magic.

Ever had blue cheese with Port? Same idea with salted almonds and sweet sherry. Salt softens the sweetness and makes the flavours pop. Pro tip: salt improves almost any wine. Not a great bottle? Get the crisps out and save the day!

### 10. Match or contrast – both work.

You can match a wine to your food (buttery fish, buttery Chardonnay), or go the opposite route (spicy dish, sweet wine). Both styles work!

Loki is a multi award-winning wine shop, named the #1 wine merchant in the UK in 2024. We're known for our relaxed vibe, brilliant bottle selection, great pricing, and down-to-earth wine advice.

Wine should feel fun, not fancy. Whether you're picking up a weekday red or trying something new at one of our tastings, we're here to help you enjoy it.

We love eating, drinking, and everything that comes with it. These tips come from years of tasting, testing, and a fair bit of trial and error – so we hope you enjoy them as much as we do!

## WINE TERMS TRANSLATIONS

**Tannins:** That dry, grippy feel in your mouth – like over-brewed tea. Common in bold reds like Cabernet Sauvignon or Syrah, but rare in lighter ones like Pinot Noir.

**Acidic wine:** Makes your mouth water, like citrus or green apple. The longer it lasts, the higher the acidity. Riesling, Sauvignon Blanc, and Chianti are high-acid; Merlot, Viognier, and Grenache are lower.

**Oaked:** Aged in oak barrels, these wines pick up vanilla, toast, spice, or smoke. Think white Burgundy or Rioja. If it smells like baking spices or campfire, it's probably oaked.

**Fruit-forward wine:** Bursting with ripe fruit flavours—cherries, plums, peaches, or berries. Juicy and bold, with less oak or earthiness. Think New World Pinot Noir or Zinfandel.



**Loki Wine Bar & Shop,**  
36 Great  
Western Arcade,  
Birmingham B2  
5HU

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







# Strawberry Gazpacho

A vibrant twist on a summer classic, Orelle's strawberry gazpacho is refreshingly sweet, delicately balanced, and looks stunning.

## INGREDIENTS

500g strawberries  
1kg plum tomatoes, chopped  
200g roasted red peppers in the oven, seeds off, peeled  
10g red chilli, seeds off  
50g shallots, chopped or red onions  
10ml sherry vinegar  
2g smoked paprika  
2g garlic, peeled  
10ml Tamari soy sauce (Kikkoman)

## METHOD

Add all ingredients to a high-speed blender and blend until smooth (2-3 minutes).  
Strain through a fine sieve or chinois for a silky finish.  
Chill for at least 2 hours or better overnight.  
Serve cold – optionally garnish your way, with ice shavings of cucumber & Granny Smith Apple Granite (see below), or micro herbs like basil, lemon balm, a drizzle of extra virgin olive oil, cracked black pepper, olives, capers, cucumber, cherry tomatoes and fresh cut strawberries.

Situated on the top floor of 103 Colmore Row, Orelle brings the height of dining excellence to Birmingham.

With 8m high ceilings and wraparound views of the city, the sky is the limit for sophisticated dining and special occasions.

We're open seven days a week for rooftop cocktails and bar snacks. Monday to Saturday for lunch and dinner, and Sunday for traditional roasts and lunch.

Voted Birmingham's best restaurant in 2024.

# Cucumber & Granny Smith Apple Granita with Basil

A zesty, herbal, and icy-fresh granita that's sweet and tart. Perfect as a palate cleanser or better when paired with Gazpacho for added freshness.

## INGREDIENTS

500g Granny Smith apples, peeled and chopped  
1kg cucumber, peeled and roughly chopped  
50g fresh basil leaves  
Zest and juice of 2 lemons  
50g sugar (adjust to taste)  
1L sparkling water (chilled)

## METHOD

In a blender combine apples, cucumber, basil, lemon juice, zest and sugar. Add half the sparkling water, blend until smooth.  
Strain through a fine sieve or cheesecloth to get a clear, vibrant liquid.  
Stir in the remaining sparkling water.  
Pour into a shallow tray and place in the freezer.  
Every 30-45 minutes, scrape with a fork to form ice crystals- repeat three-to-four times until fluffy.  
Serve in chilled bowls or glasses, optionally topped with fresh basil or microgreens and pour over fresh Gazpacho soup



**Orelle,**  
103 Colmore Row,  
Birmingham  
B3 3AG

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







# Seared Seabass, King Scallops, Parmenter Potatoes, Pea Puree and Sauce Vierge

## INGREDIENTS

1 fillet of seabass (descaled and boned)  
 2 king scallops (roe off)  
 1 potato (cut into cubes and boiled until just cooked)  
 20g samphire  
 20g peas  
 Butter  
 Salt and pepper  
 Lemon  
 Crispy Basil leaves to garnish (individual basil leaves deep fried until they go translucent)

### For the Sauce Vierge

1 red onion (finely diced)  
 2 tomatoes (deseeded and diced)  
 50g olives (sliced)  
 20g capers  
 20g parsley (finely chopped)  
 20g chives (finely chopped)  
 100g extra virgin olive oil  
 20g balsamic vinegar  
 Salt and pepper

## METHOD

Start by making the sauce by combining all prepared ingredients in a bowl and season to taste with salt and finely cracked black pepper.

For the potatoes, melt a tablespoon of butter in a frying pan and allow to foam (but not burn). Add the potatoes and cook for a few minutes, shaking occasionally until they begin to turn golden and crisp.

Blanch the peas and asparagus in boiling salted water for 1 minute and then drain and add to the pan with the potatoes.

### To cook the fish

In a separate frying pan heat until extremely hot and add a splash and oil.

Lay the fish away from you in the pan and skin side down, press firmly on the flesh until the fish relaxes (this is to ensure a crispy skin).

Add the scallops to the pan and allow both to cook for around 4 minutes until the flesh begins to look opaque.

Flip the fish and scallops in the pan you should see a golden crust on both the seabass and scallops.

Add a generous knob of butter and squeeze of lemon.

Use a spoon to tip the foaming lemony butter over the fish and scallops continuously for about 1 minute.

Remove the fish and scallops from the pan and allow to rest on a tray for 2 minutes whilst you plate the dish.

### To serve

Spoon the potato and samphire mix into the bottom of a bowl.

Lay the sea bass on the top and top the fish with 1 scallop place the remaining scallop on the side of the fish.

Generously spoon the sauce vierge over the dish and finish with the crispy basil leaves.

Isaacs is nestled on the lower ground floor of The Grand Hotel.

We offer modern British food influenced by classical French flavours we aim to source our produce as locally and as seasonally as we can whilst trying to champion the best that Britain has to offer, our menu's will change seasonally and our aim is to create an enjoyable dining experience in a relaxed and welcoming setting.



**Isaac's,**  
 The Grand  
 Hotel Birmingham,  
 28 Barwick St,  
 Birmingham  
 B3 2NT

thegrandhotel  
 birmingham.co.uk/  
 isaacs







## Purecraft Scotch Egg, Mustard Mayonnaise

### INGREDIENTS

2 75g balls of sausage meat  
4 medium free range eggs  
Plain flour  
Panko breadcrumbs  
1 tbsp English mustard  
2 tbsp mayonnaise  
Rapeseed oil for frying

### METHOD

#### To prepare

In a pan of heavily salted boiling water cook your eggs for 6 minutes and immediately refresh in ice water. Carefully peel your eggs once fully cooled.

Flatten the two balls of sausage meat into 1/2-inch thick patties. Place each egg into the middle and mould the meat to encase the egg.

Set up three bowls, one with plain flour, the next with 2 beaten eggs and the last with a couple handfuls of panko breadcrumbs.

Start by coating the scotch egg in flour, then the beaten egg and finally the panko.

Place in the fridge for at least one hour until chilled and firm.

#### To cook

Add your oil to a deep fat fryer or heavy based pan and heat to 180°C. Also heat your oven to 190°C

Fry your scotch egg until golden brown, this should take around 1-2 minutes.

Remove from the oil and place on a tray. Cook them in the oven for 6 minutes.

While your scotch egg cooks, mix together the mustard and mayonnaise.

#### To serve

Remove your scotch egg from the oven, season with plenty of flaky sea salt and serve with the mustard mayonnaise.

*Tip: Visit your local butcher and try different flavours of sausage meat.*

*We believe in two things great beer and real honest food and since opening in 2014 we've been delivering both for the residents and visitors of Birmingham business district.*

*Along with our friends at Purity Brewing Co. we couldn't imagine serving anything less than the perfect pint or plate of food to every customer who walks through our door.*



**Purecraft Bar & Kitchen,**  
30 Waterloo  
Street,  
Birmingham  
B2 5TJ

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







## Saltimbocca Monkfish Roulade

*Served with a red pepper and carrot puree, pepper a la julienne – vin blanc sauce finished with a dill oil*

### INGREDIENTS

#### Roasted Red pepper and carrot puree

500g carrots (peel and chop into 2cm cubes)  
5 red peppers (corded and chopped into 2cm cubes)  
750ml water  
40g unsalted butter  
1 tsp fine sea salt  
1tsp of cracked black pepper

#### Saltimbocca monkfish

500g monkfish fillet  
5 slices of Parma ham  
5 leaf of sage leaves  
Pinch of paprika  
Pinch of salt  
Pinch of pepper

### METHOD

#### Roasted Red pepper and carrot puree

Start by roasting your red peppers and carrots in the oven for 10mins on 180°C.

In a food processor set temperature to 80°C, add your peppers, carrots, water and blend for 12 minutes.

Once this is done add the butter and blend for a further two minutes.

Remove from the food processor into a bowl make sure there are no lumps. Add the sea salt and cracked black pepper and mix well.

This is ready to serve.

#### Saltimbocca monkfish

On a clean surface place the five slices of Parma ham on two sheets of cling film.

Dry and place the monkfish fillet in the middle of the Parma ham, place the sage on top of the monkfish, covering as much of the meat as you can.

Sprinkle the salt, pepper and paprika on top.

Roll together, making sure you keep this as tight as you possibly can. Tying both sides will help this stay together.

Set this in the refrigerator for approximately two hours before using; this will keep it all together and tight.

Discard the cling film from the roll, and place in a hot pan with a touch of olive oil to crisp the Parma ham.

Now place in the oven for ten minutes at 180°C and once this is done remove from the oven and rest the fish for two minutes.

This is now ready to slice and enjoy.

An elevated dining destination shaped by Mediterranean soul and timeless elegance, we offer a refined tribute to inspired Mediterranean cuisine, beautifully executed in a setting designed for the modern city.

Just moments from Colmore Row, every detail has been considered, from the marble finishes and warm ambient lighting to the precision behind each dish.

The menu brings together fresh seafood, premium cuts, and house-made pastas, paired with a curated wine list and crafted cocktails.

As the evening unfolds, live musicians bring a soulful energy to the room, with the atmosphere naturally evolving into a more vibrant, social rhythm later in the night.



**Regina's  
Birmingham,**  
11 Newhall Street,  
Birmingham  
B3 3NY

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







## Chicken Burger with Korean Sauce and Red Cabbage Slaw

### INGREDIENTS

#### Korean sauce:

1 tbsp Gochujang paste  
2 tbsp honey  
100ml soy sauce  
100ml water  
25g sugar  
25g sesame seeds

#### Red cabbage slaw:

Red cabbage  
Red onion  
Carrot  
Mayonnaise

#### Chicken burger

1 chicken breast  
Buttermilk  
Seasoned flour  
Spice blend  
Red cabbage slaw  
Gem lettuce  
Brioche bun  
Chips  
Gochujang paste  
Honey  
Citrus juice  
Soy  
Sugar  
Fresh chilli  
Spring onion  
Sesame seeds

### METHOD

#### Korean sauce

Mix all ingredients together in a pan and gently bring to the simmer. Leave to reduce until a sticky glaze is formed.

#### Red cabbage slaw

Shred the red cabbage, thinly slice the red onion and grate the carrot.

Mix all ingredients together and bind with the mayonnaise, Finish with a touch of seasoning.

#### Chicken burger

Butterfly the chicken breast.

Leave in a buttermilk mixture made up with Cajun, paprika and citrus juice.

Take the buttermilk chicken breast and coat in seasoned flour.

Deep fry until golden brown and finish in the oven until a core temperature of 75° is reached.

Take the whole of the chicken burger and completely dip it into the Korean sticky glaze, fully coating the chicken in the sauce.

Toast the brioche bun and add the shredded gem lettuce onto the base of the bun.

Place the chicken onto the base of the bun, top with the red cabbage slaw and fresh finely sliced spring onion and chilli and place the toasted bun lid on top.

Part of the award-winning Pub & Kitchen collection by historic Davenports Brewery, The Queens Head is an authentic Great British Pub that serves up generous pub classics alongside dishes with a twist, with a takeaway option on their deep-filled sandwiches, and wickedly good burgers for those visiting, working, or living in the vibrant Colmore District!

Our welcoming, well-stocked bar boasts great ales including Davenports own award-winning ales, handcrafted cocktails, and a curated wine list with quality running through the heart of the drinks offering.

Leather booths to the main bar area lead through to a light and airy conservatory, whilst upstairs we have a private bar which can be booked without charge for functions.

A rarity in the city, the first floor is also home to an intimate open-air terrace for those that fancy the sun on their face, or to smoke. Sky Sports and music complete the offering!



**The Queens Head,**  
28 Steelhouse Lane, Birmingham B4 6BJ

**Menu:**  
thequeenshead  
birmingham.  
co.uk/menu







## Beef Shin with Chilli and Black Vinegar

### INGREDIENTS

Serves: 6–8

Cooking time: 8–10 hours  
(overnight braise)

1.2 kg beef shin cut into large chunks  
1 large Spanish onion roughly chopped  
3 cloves garlic, crushed  
1 star anise  
1 cassia stick (or cinnamon stick)  
3 tbsp hot bean paste  
70ml Chinkiang black vinegar  
60ml Shao Xing wine  
2 tbsp light soy sauce  
2 tbsp dark soy sauce  
2 tbsp rock sugar (or brown sugar)  
Chicken stock (enough to cover the beef)  
½ Scotch bonnet chilli, finely chopped (adjust to taste)

### METHOD

#### Prep the ingredients

Roughly chop the onion and crush the garlic. Slice the beef shin into large, fist-sized chunks. No need to trim fat or connective tissue at this stage.

#### Sauté the aromatics

In a heavy-bottomed pot or Dutch oven, heat a splash of oil over medium heat. Add the onions and sauté until soft and caramelised. Add the star anise, cassia stick, scotch bonnet chilli, and garlic. Cook until fragrant (1–2 minutes).

#### Build the sauce

Stir in the hot bean paste, black vinegar, Shao Xing wine, light soy, dark soy, and rock sugar. Bring to a simmer and cook for 2 minutes to allow the flavours to meld.

#### Slow cook the beef

Transfer the beef and sauce to a deep baking dish or keep in the Dutch oven. Add enough chicken stock to just cover the meat. Cover tightly with a lid or foil.

#### Cook overnight

Place in a low oven at 100°C (210°F) and cook for at least 8 hours, ideally overnight, until the beef is tender and falls apart easily.

#### Cool and shred

In the morning, remove from the oven. Carefully separate the beef from the liquid. Let both cool slightly.

Shred the beef by hand, discarding any gristle or connective tissue. Watch out for whole spices like cassia and star anise.

#### Reduce the sauce

Pour the cooking liquid into a saucepan. Skim off excess fat, then reduce over a medium heat until slightly thickened and rich in flavour. Adjust seasoning if needed.

#### Serve

Mix the shredded beef with some of the reduced sauce. Serve hot with rice, noodles or bao.

Tiger Bites Pig was founded in 2018 in the heart of Birmingham with one clear goal: to serve bold, delicious East Asian-inspired food. Our signature bao are named after the Taiwanese phrase "Tiger Bites Pig", referring to the bun's mouth-like shape enveloping pork filling. While our bao stick to classic roots, our rice bowls bring the unique, umami-rich flavors of Sichuanese cuisine.

Every dish on our menu is made in-house using traditional techniques – slow-braised meats, house-pickled vegetables, and fermented kimchi all prepared with care and precision. Though service is fast, the process behind each element is anything but.

Since moving to our new home in 2024, we have been able to add a relaxed restaurant experience, as well as an expanded menu. We're here to celebrate authentic flavours, showcase time-honoured methods, and bring a fresh twist to Asian street food. Whether you're grabbing a quick lunch or settling in for a feast, Tiger Bites Pig offers something special.



**Tiger Bites Pig,**  
30 Church Street,  
Birmingham B3  
2NP

**Menu:**  
[tigerbitespig.co.uk/#MENU](https://tigerbitespig.co.uk/#MENU)







## Host your own Cheese & Wine Tasting

Wine and a good time anyone?

Putting on a cheese and wine tasting for your friends is great fun. Here are some classic cheese and wine pairings and why they work.

### TOP TIPS

How much wine will you need? Depends on how thirsty you are (we're not judging!) You'll get around 6 glasses from a standard 750ml wine bottle. Just scale up or down depending on your numbers.

Remember to take the cheese out of the fridge 30 mins to one hour before serving – it's more flavourful at room temperature.

Allow around 30g of each cheese per person. And of course, remember the grapes and crackers.

The sweeter the wine the stinkier you can make the cheese!

Save the sweetest wine to last.

Drinking some water between each pairing, to cleanse your palate, will help you to distinguish the different flavours.

### Champagne and Brie

The bubbly texture and zippy acidity of champagne provides great contrast with the creamy richness of the cheese. The result? A delicious, smooth texture and toasty taste from the champagne.

### French Sauvignon Blanc and goats cheese

The fresh grassy notes in both the wine and cheese are a really refreshing pairing. The saltiness of the cheese works well with the mineral and citrus elements of the wine.

### Rioja and Manchego

As both of these are Spanish this is a great example of the old saying 'if it grows together it goes together'. The tannins of the wine contrast with the texture of the cheese and the wine's fruitiness is emphasised by the acidity and saltiness of the cheese. Yum.

### Cabernet Sauvignon and mature Cheddar

The fatty core of the cheese works wonders with the tannins in this wine making a delicious match. Plus they both have bold flavours, so one won't get overpowered by the other.

### Sauternes (or a similar sweet dessert wine) with Roquefort or Blue Stilton

The sweetness of this silky, fruity wine compliments the salty, sour, blue veins in the cheese.

Slap bang in the middle of Birmingham city centre, you'll find the first Vagabond outside of London.

And whether it's a big night out on the self-pour beers, a catch-up wine with friends or a charcuterie board date night, we've got you covered.

Located a stone's throw away from Birmingham New Street station (and pretty much all other stations too.) Vagabond Birmingham is complete with a real-life tree and its very own secret vault, home to wine tastings and perfect for private hire.



**Vagabond Wines,**  
92-98 Colmore Row, Birmingham B3 3BD

[vagabondwines.co.uk/locations/birmingham](http://vagabondwines.co.uk/locations/birmingham)

## WINE SERVING TEMPERATURES

### WINE

Sparkling, light-bodied whites	V Cold 4-7°C
Aromatic white, full-bodied white, rosé	Cold 7-12°C
Light-bodied and some medium-bodied reds	Cellar 12-15°C
Full-bodied reds and some medium-bodied reds	Room 15-20°C

### TEMPERATURE

*Aromas and flavours come into their own at different serving temperatures!*







## Eggy Crumpets with Chilli Jam and Halloumi

### INGREDIENTS

#### For the chilli jam

3 red peppers, deseeded and roughly chopped  
2 large red chillies, deseeded and roughly chopped  
60g light brown soft sugar  
225ml apple cider vinegar  
¾ tsp smoked paprika

#### For the eggy crumpets:

6 free-range eggs  
55ml milk  
½ tsp chilli flakes  
1 tsp dried thyme  
Salt and pepper to taste  
2/3 tbsp cooking oil  
10 crumpets

#### To serve

400g halloumi, sliced diagonally into triangles  
Small bunch chives, finely sliced  
Small spring onions bunch, finely sliced  
2 red chillies, finely sliced

### METHOD

#### For the chilli jam

Put all the ingredients in a deep saucepan over a medium heat, mix well and bring to a simmer. Stir occasionally and cook until the peppers and chillies are soft and have started to darken. You'll know it's ready when the mixture continues to bubble for around 30 seconds when the pan is removed from the heat.

Leave the chilli jam to cool for 10 minutes. Then, while still warm, blend using a stick blender or food processor. Blitz until it's reached the desired consistency – it can be as smooth or chunky as you like.

Once the jam has cooled completely, pour it into a jar or tub and store in the fridge. It will keep for a week.

#### For the eggy crumpets

Crack the eggs into a large bowl. Whisk in the milk, chilli flakes, dried thyme and salt and pepper until combined. Drizzle oil into a large frying pan and place over a medium-high heat. Rotate the pan to spread the oil evenly.

One at a time, submerge the crumpets in the egg mixture, ensuring they are fully saturated.

Transfer the crumpets from the bowl to the pan, placing them hole-side-down. Push them down using the back of a spatula and reduce the heat to medium. Leave them to cook for 2–3 minutes or until they are golden brown, then flip over and repeat on the other side. Give them a final squeeze with the spatula to ensure they're cooked through – if any egg oozes out, turn down the heat and cook for a further minute on each side.

#### To serve

While the crumpets are cooking, place a drizzle of oil in a separate pan over a medium heat. Once hot, add the halloumi and cook until golden brown on each side. Set aside.

Place a large tablespoon of chilli jam in the centre of each plate and spread it with the back of the spoon. Place two crumpets on top, then the halloumi and finish with a sprinkle of chives, spring onions and chilli.

*We're Wayland's Yard, serving modern brunch and specialty coffee.*

*The eggy crumpets are our hero dish that put us on the map back in 2016.*



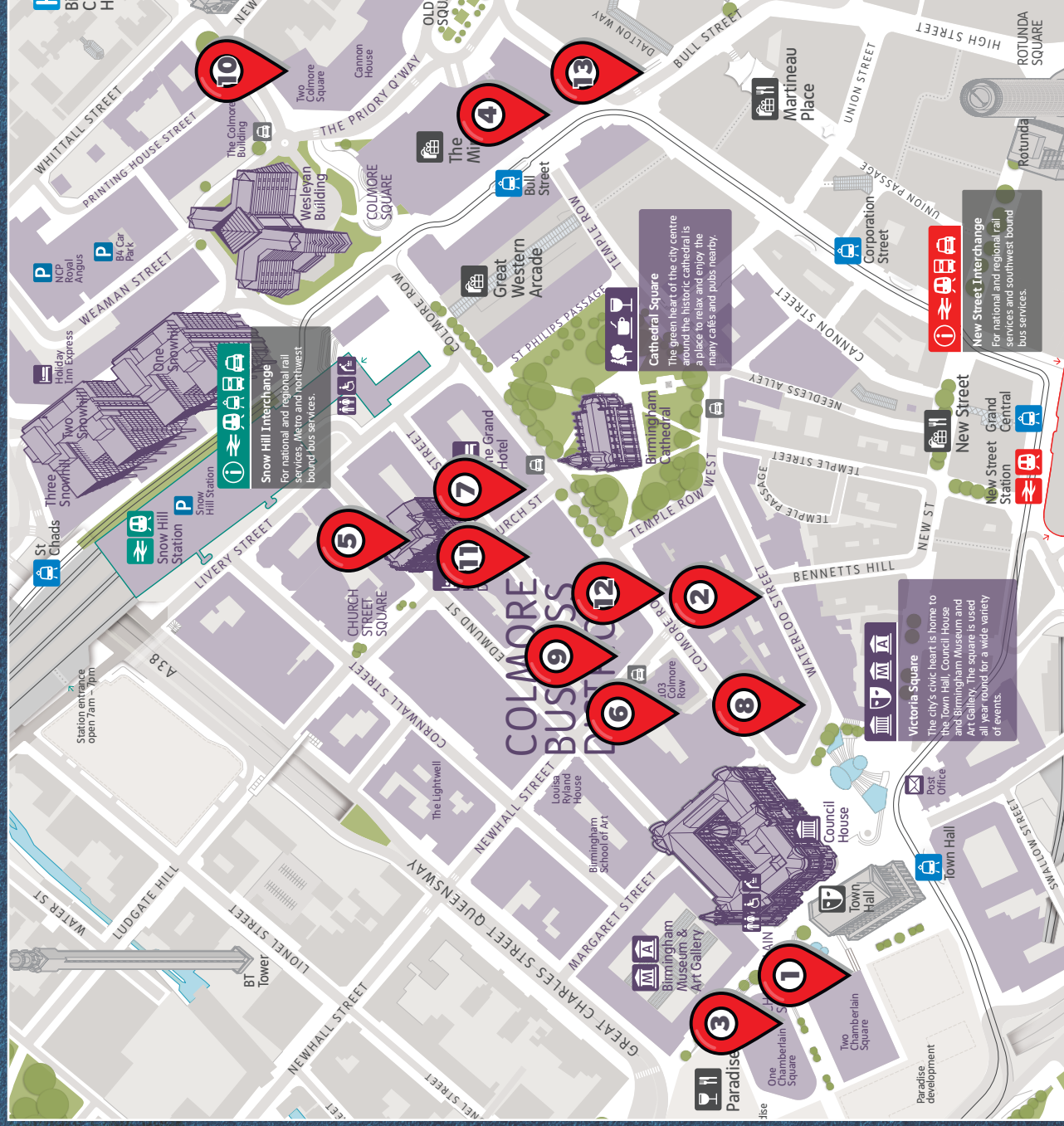
**Wayland's Yard,**  
42 Bull Street,  
Birmingham  
B4 6AF

[instagram.com/  
waylandsyard](https://www.instagram.com/waylandsyard)



# COLMORE BUSINESS DISTRICT

## Colmore Cook Book



- 1 La Bellezza,**  
Paradise, 2 Chamberlain Sq,  
Birmingham B3 3AX
- 2 Dirty Martini Birmingham**  
7 Bennetts Hill, Birmingham B2 5ST
- 3 Dishoom Birmingham,**  
1 Chamberlain Square, Paradise,  
Birmingham B3 3AX
- 4 Hookways,**  
7 The Minories, Birmingham  
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- 5 Hotel du Vin,**  
25 Church Street, Birmingham  
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- 6 Lok Wine Bar & Shop,**  
36 Great Western Arcade,  
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- 7 Orelle,**  
103 Colmore Row, Birmingham  
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- 8 Isaac's,**  
The Grand Hotel Birmingham,  
28 Barwick St, Birmingham B3 2NT
- 9 Purecraft Bar & Kitchen,**  
30 Waterloo St, Birmingham B2 5TJ
- 10 Regina's Birmingham,**  
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