

**COLMORE  
LIFE**



# COLMORE FOOD FESTIVAL 2026

**THE FOOD & DRINK**

**THE ENTERTAINMENT**

**THE DISTRICT DISHES  
TO TRY AT HOME**



# WELCOME

## to the Colmore Food Festival 2026 magazine!

Colmore Food Festival has always been about more than food. Of course, the quality, creativity and diversity of the food and beverage on offer from the fantastic venues in Colmore matters enormously, but so too does what the festival represents: people coming together, urban places being animated, and the district showing its true character.

As Deputy Board Chair of Birmingham Colmore and lead of our Colmore Culture Working Group, I'm immensely proud that this year's festival sits firmly within our wider ambition to bring the district to life, not just for this week, or next weekend, but at any time of day or night. Culture, food, drink and shared experiences are powerful tools in shaping how a place feels, how it's used, and how people connect to it.

This magazine is designed to be both a guide and an invitation. Across these pages, you'll find recipes from some of the talented businesses who define Colmore's food scene, alongside people profiles, trader and entertainment listings and practical information to help you make the most of the festival. It celebrates the skill, creativity and personality behind the businesses that give the district its distinctive flavour and the festival its unique offering.

Colmore Food Festival reminds us that Birmingham's streets and squares are not simply routes or backdrops, but places to linger, discover something new and enjoy being part of the city – whether you're grabbing lunch between meetings, planning your weekend, or arriving for an evening out.

I hope this magazine inspires you to explore, to taste, and to spend time in the district, supporting the fantastic people who make Colmore what it is, both during the festival and long after it has ended.

See you at Colmore Food Festival on Victoria Square on Friday 3 and Saturday 4 July!

**Alex Tross**

**Deputy Board Chair,  
Birmingham Colmore**

**Lead, Colmore  
Culture Working  
Group**



# YOUR 2026 TRADERS



Colmore Food Festival celebrates the best of the vibrant food and drink scene in Colmore, with this year's festival featuring a mix of independent favourites, well-known restaurants and much-loved local institutions, showcasing the area's reputation as one of the city's best dining destinations.

Open from 11am–7pm on both Friday 3 and Saturday 4 July, Colmore Food Festival remains free to attend and continues to champion affordability accessibility through capped pricing and taster-sized portions, allowing visitors to sample a wide range of flavours without breaking the bank.

For information, visit [colmorelife.co.uk/colmore-event/colmore-food-festival-2026](http://colmorelife.co.uk/colmore-event/colmore-food-festival-2026)



## FESTIVAL RAIL TRAVEL DISCOUNTS

Gold Sponsor West Midlands Railway is helping visitors and groups travel to Colmore Food Festival, with book-direct fares and group travel discounts. Visitors can avoid booking fees, by booking through the West Midlands Railway app or website, and those travelling in groups of 10 or more can benefit from a 26% saving with the operator's Group Travel discount.

Visit [westmidlandsrailway.co.uk/tickets-discounts/discounts/grouppravel](http://westmidlandsrailway.co.uk/tickets-discounts/discounts/grouppravel)

**Adams**  
**Albert's Schloss**  
**Asha's Restaurant**  
**Cow & Sow**  
**Cylla**  
**F1®Arcade**  
**Hookways**  
**Hotel du Vin**  
**House of Chaii**  
**Isaac's**  
**Jamaya**  
**Java Roastery**  
**Kuula Poke**  
**La Bellezza**  
**La-Pop!**  
**Loki Wine**  
**Lulu Wild**  
**Newhall Street Tavern**  
**Plates by Purnell's**  
**Primitivo**  
**Purecraft Bar & Kitchen**  
**Regina's Bar & Restaurant**  
**Sabai Sabai**  
**Six By Nico**  
**The Alchemist**  
**The Queens Head**  
**Tiger Bites Pig**  
**Trillium**  
**Vagabond**  
**Wayland's Yard**  
**Zambrero**

# YOUR 2026 ENTERTAINMENT

## FRIDAY

**11:00-11:45 – Live Music – Acoustic Duo – Chloe and Sean**  
Chloe and Sean are an acoustic duo performing original arrangements of acoustic classics and reworked chart hits.

**11:45-12:00 – Ambient Entertainment**

**12:00-12:15 – Compère & Guest Opening**

**12:15-13:00 – Live Music – Keep Off The Brass**

The best Brass-toting Brummies out there! Comprising of some of the finest musos in the region, Keep Off The Brass is an exciting new mix of 3-piece brass band and live DJ – totally unique and exclusive to the city.

**13:00-13:15 – Compère & Ambient Entertainment**

**13:15-14:00 – Live Music – Steel Pan Band**

Steel pans bring the sound of Caribbean sunshine! Our trio, dressed in brightly coloured Jamaican shirts and complete with an optional decorative palm tree, will have your guests dreaming of the Antigua sunsets with their their melodic renditions of chart hits, and pop classics.

**14:00-14:30 – Compère & Ambient Entertainment**

**14:30-15:15 – Live Music – Jukebox Request Show**

**15:15-16:15 – Compère & Ambient Entertainment**

**16:15-17:00 – Live Music – Acoustic Duo – The Tovey Brothers**

**17:00-17:15 – Compère & Ambient Entertainment**

**17:15-18:00 – Live Music – Interactive Chinese Dragon & Bhangra workshops**

The show is performed by a team of experienced dancers who manipulate a long flexible giant puppet of a dragon / lion using poles positioned at regular intervals along the length of the dragon, simulating the elegant movements of a river spirit.

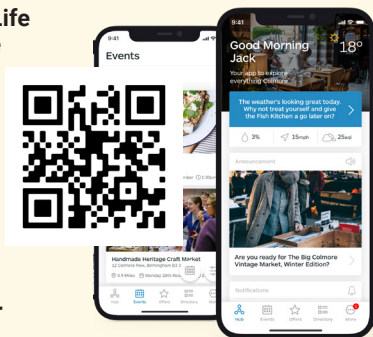
**18:00-18:15 – Ambient**

**18:15-19:00 – Live Music from Albert's Schloss**

Renowned for its high-energy, immersive entertainment, blending cabaret, and theatrical performances to create an unforgettable party atmosphere. With dazzling performers, crowd-engaging acts, and infectious energy, they're the perfect finale to the festival bringing the event to a memorable close and leaving guests on a high.

## DOWNLOAD OUR NEW APP FOR LATEST FESTIVAL UPDATES

Scan the code and download the brand-new Colmore Life app to discover exclusive Colmore Food Festival restaurant offers, trails and events taking place across Colmore. All trader food festival menus will be available to browse before and during the festival exclusively on the app. Available to download for free on the App Store or Google Play.



## SATURDAY

**11:00-13:00 – Kids' Disco**

**13:00-13:15 – Compère & Ambient Entertainment**

**13:15-14:00 – Immersive Entertainment – A Celebration of Birmingham Flash Mob**

Debuted at The International Day Of Birmingham this was a true celebration of all things Brum. A theatrical and immersive spectacle featuring singers, dancers and much more! Expect music featuring the Prince of Darkness Ozzy Osbourne, Brum legends ELO and a tribute to The Peaky Blinders.

**13:30-14:00 – Live Music – Keep Off The Brass**

**14:00-14:15 – Compère & Ambient Entertainment**

**14:15-15:00 – Live Music – Got 2 Sing Choir**

**15:00-15:15 – Ambient & Compere**

**15:15-16:00 – Live Music – Boogie Woogie Piano and Drums Duo**

**16:00-16:30 – Compère & Ambient Entertainment**

**16:30-17:15 – Live Music – Keep Off The Brass**

**17:15-17:30 – Compère & Ambient Entertainment**

**17:30-19:00 – Live Music from Albert's Schloss**



## SATURDAY DEMO KITCHEN SCHEDULE

**12:00-12:40 – Cow & Sow**

**13:00-13:40 – Vagabond**

**14:00-14:40 – Glynn Purnell**

At the live demo kitchen, Glynn will be showcasing dishes from Trillium including Whole Grilled Tamworth Pork Chop with bacon sauce, bell pepper and smoked almond dressing, alongside grilled courgettes with wild garlic, parsley and hazelnut pesto.

**15:00-15:40 – The Alchemist**

**16:00-16:40 – La Bellezza**

**17:00-17:40 – Dirty Martini**

Ollie is a passionate bartender at Dirty Martini Birmingham, known for his expertise in both classic and contemporary cocktails. Dirty Martini is one of Birmingham's leading cocktail bars, celebrated for its vibrant atmosphere, handcrafted drinks and premium spirits.

# COLMORE FOOD FESTIVAL 2026

## AT HOME

From refined dining rooms to neighbourhood favourites, Birmingham's food scene is bursting with culinary talent, and Colmore sits right at its heart.

Over the next 14 pages, some of the city's most exciting chefs and restaurants share a collection of recipes inspired by the flavours, creativity and passion that define their kitchens.

From comforting classics and elegant fine dining dishes to bold global flavours, these recipes bring a taste of Birmingham's hospitality scene into your own home.

Whether you're an experienced cook or simply looking to try something new, these dishes are designed to inspire, impress and celebrate the people behind some of the city's hottest tables.



## LA-POP!

38 Islington Row Middleway, B15 1LD  
[la-pop.co.uk](http://la-pop.co.uk)

### RASPBERRY & LIME LOLLY

#### Ingredients

- 210g granulated sugar
- Finely grated zest of 1 lime
- 300ml water
- 500g raspberries, rinsed
- 2-3 tablespoons freshly squeezed lime juice

#### Step by step

1. Put the sugar, lime zest, and 100ml of the water in a small saucepan.
2. Bring to a simmer.
3. Simmer until the sugar has dissolved.
4. Put the raspberries in a food processor.
5. Add the lime syrup and the remaining 200ml water.
6. Blend to a purée.
7. Add 2 tablespoons of lime juice and taste.
8. Add more lime juice if needed.
9. Pour into ice-lolly moulds, leaving 5mm at the top.
10. Insert sticks and freeze.

# DISHOOM

One Chamberlain Sq, B3 3AX  
dishoom.com

## MASALA CHAI

### Ingredients

SERVES 4

1 litre water  
2 tbsp loose Assam or Darjeeling tea, or 3 English breakfast teabags  
12 slices of fresh root ginger  
1½ tsp black peppercorns  
12 cardamom pods  
2 cinnamon sticks  
5 cloves  
50g granulated white sugar  
500ml whole milk

### Step by step

1. Mix the tea, ginger and spices with 1 litre of water, heat and simmer for around ten minutes.
2. Add the sugar and milk and return to the heat for 10 minutes. Stir or a skin will form, this can be strained off at the end. Taste to see if the chai is to your liking. Add more milk if preferred or tea for a stronger flavour. Patience will be rewarded!
3. Strain, discard the solids, and serve immediately.



# BLACKLOCK

4 St Philip's Place, B3 2PP  
theblacklock.com

## WHITE CHOCOLATE CHEESECAKE

### Ingredients

100g crème fraiche  
275g cream cheese  
500ml double cream  
260g white chocolate buttons  
250g digestive biscuits  
150g unsalted butter  
White chocolate bar, grated into large curls

### Step by step

1. In a mixing bowl, beat the crème fraiche and cream cheese together until soft. In a second mixing bowl, semi whip the double cream and then melt the chocolate over a bain-marie until it's 37 degrees. Fold the chocolate into the cream cheese mix, and then fold in the semi whipped cream.
2. Melt the unsalted butter in a pan. Crush the biscuits by bashing them in a bag with a rolling pin, being careful to keep the pieces of biscuit reasonable large and then stir them into the butter until coated all over.
3. Assemble the cheesecake by spreading the biscuit base into the bottom of a serving dish, then add the cheesecake mix topped with white chocolate shavings.
4. Leave to set in the fridge overnight.





# NEWHALL STREET TAVERN

106-110 Edmund St, B3 2ES

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

## ARANCINI

### Ingredients

#### Risotto

100g risotto rice  
20g butter  
50g parmesan  
1 shallot  
1 clove garlic  
Half a veg stock cube  
350ml water  
80ml white wine  
50g cream cheese  
Black pepper and salt (to taste)

#### Coating

75g breadcrumbs  
2 whole eggs  
50g mozzarella  
20g plain flour

### Step by step

1. Sweat the onion and garlic in butter and add rice and cook for 2 minutes.
2. Add the wine and cook until it evaporates.
3. Add the stock diluted in the water, add salt and cook for 12 minutes.
4. Remove from heat and stir in parmesan and cream cheese. Once melted, allow to cool overnight (or freeze for 2/3 hours).

Then mould into 30g balls and crumb:

5. Add a small ball of mozzarella to the middle of the ball before crumbing
6. Then flour, egg and breadcrumb. Deep fry for approximately 4-5 minutes until golden brown.

### Marinara sauce

1 can whole peeled tomatoes  
1 tablespoon of tomato paste

1 medium shallot  
2 cloves of garlic  
1 teaspoon of dried oregano  
1 teaspoon of dried basil  
2 tablespoons of olive oil  
Salt and pepper to taste

1. Slowly sweat the shallots and garlic down in olive oil with no colour
2. Add the tomato puree and cook out
3. Add the tomatoes salt and pepper
4. Bring to a boil add the herbs cook out till a thick coating consistency for 30-40 mins, then puree.

### To serve:

Place 2 spoons full of marinara sauce on the base of the plate, add 3-4 arancini balls and grate parmesan on top.

# EIGHTEEN

18th Floor, 103 Colmore Row, B3 3AG  
[103colmorerow.com/eighteen](http://103colmorerow.com/eighteen)



## **CAULIFLOWER STEAK, ROCKET PESTO, POMEGRANATE SALSA & CRISPY ONION**

**Vegan**

### **Ingredients**

Cauliflower Steak  
1 cauliflower  
1g curry powder  
0.5g turmeric powder  
1g smoked paprika powder  
2g salt  
1g pepper  
10 ml olive oil  
Vegan rocket pesto  
30g rocket  
50g extra virgin olive oil  
15g vegan parmesan

20g pine nuts  
7g garlic  
5g lemon juice  
Salt and pepper to taste  
Pomegranate salsa  
30g pomegranate seeds  
10g chopped shallots  
15g golden raisins  
5g parsley  
10ml cider vinegar  
Sprinkling of crispy onions  
Salt and pepper to taste

### **Step by step**

#### **Cauliflower steak**

1. Wash the cauliflower and trim the sides slightly. Cut a thick slice, keeping the root intact so it holds together and does not break. Blanch the cauliflower for 5–6 minutes, depending on the size. Once ready, transfer it straight into

an ice-cold bath to stop the cooking process.

2. Once cooled down, marinate with mixture of salt, pepper, curry powder, turmeric powder, smoked paprika and olive oil.

3. Sear the cauliflower on both sides until coloured and finish it in the oven until heated through and fully cooked, add a vegan pesto on the bottom of the plate, followed by cauliflower & pomegranate salsa on top. Finish with crispy onions.

#### **Vegan rocket pesto**

4. In a blender or food processor, add rocket, pine nuts, olive oil, garlic, lemon juice, vegan parmesan, salt and pepper to taste.

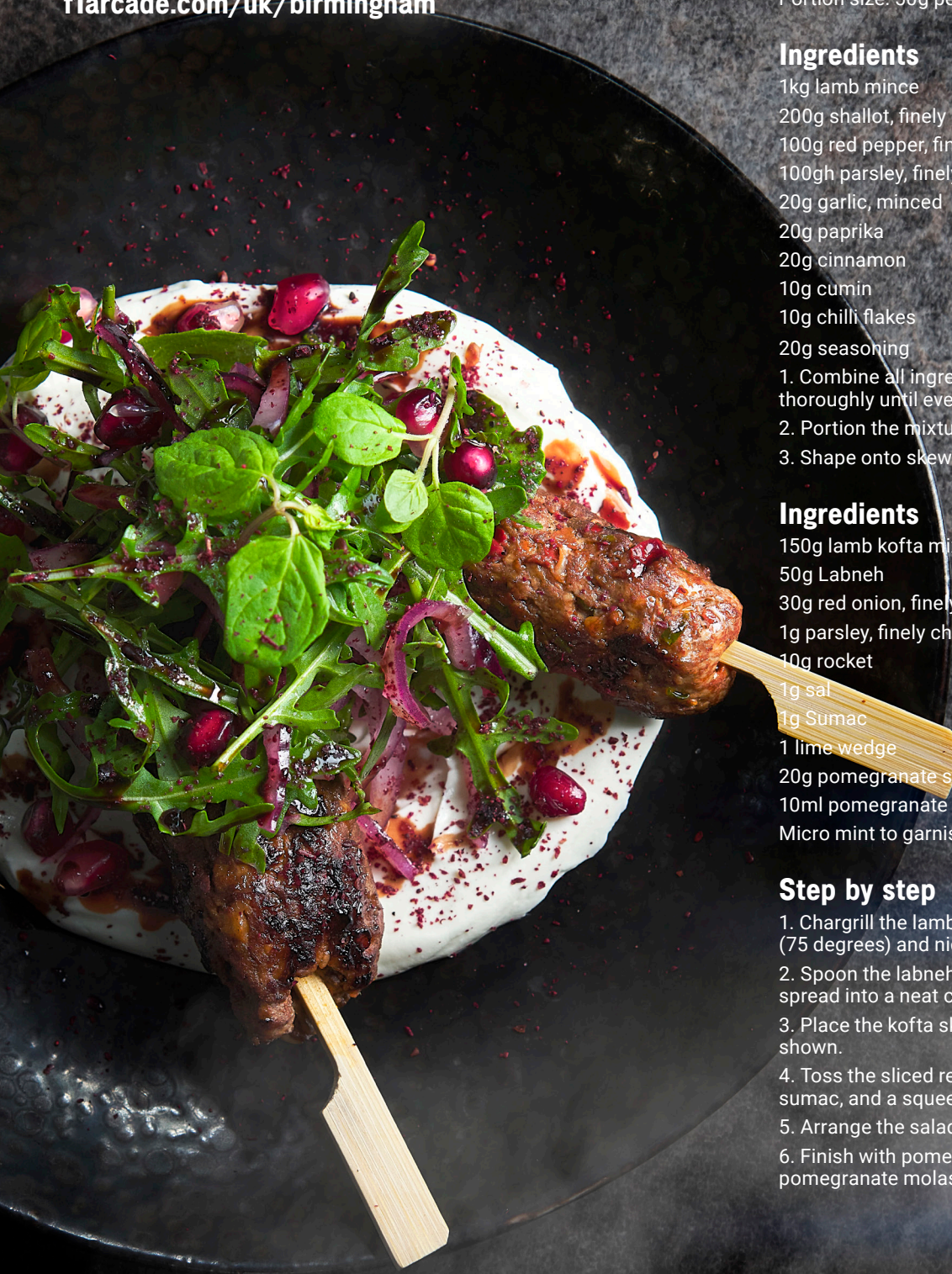
#### **Pomegranate salsa**

5. Mix pomegranate seeds, chopped shallots, golden raisins, parsley, olive oil, cider vinegar, salt and pepper to taste.

# F1<sup>©</sup>ARCADE

2 Chamberlain Sq, B3 3AX

[f1arcade.com/uk/birmingham](http://f1arcade.com/uk/birmingham)



## LAMB KOFTA

Batch Lamb Kofta Mix

Portion size: 50g per kofta

### Ingredients

- 1kg lamb mince
- 200g shallot, finely chopped
- 100g red pepper, finely chopped
- 100g parsley, finely chopped
- 20g garlic, minced
- 20g paprika
- 20g cinnamon
- 10g cumin
- 10g chilli flakes
- 20g seasoning

1. Combine all ingredients in a mixing bowl and mix thoroughly until evenly combined.
2. Portion the mixture into 50 g koftas.
3. Shape onto skewers and chill until required.

### Ingredients

- 150g lamb kofta mix (see above)
- 50g Labneh
- 30g red onion, finely sliced
- 1g parsley, finely chopped
- 10g rocket
- 1g salt
- 1g Sumac
- 1 lime wedge
- 20g pomegranate seeds
- 10ml pomegranate molasses
- Micro mint to garnish

### Step by step

1. Chargrill the lamb koftas until cooked through (75 degrees) and nicely coloured.
2. Spoon the labneh into the centre of the plate and spread into a neat circle.
3. Place the kofta skewers on top of the labneh as shown.
4. Toss the sliced red onion, rocket, parsley, salt, sumac, and a squeeze of lime juice together.
5. Arrange the salad in front of the kofta.
6. Finish with pomegranate seeds, a drizzle of pomegranate molasses, and micro mint.

# BISTRO DU VIN

Hotel du Vin, 25 Church St, B3 2NR

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

## POUSSIN BASQUAISE

### Ingredients

1 poussin, spatchcock  
1 red pepper  
1 yellow pepper  
1 green pepper  
100g chopped tomatoes  
80g chopped shallots  
2 garlic cloves  
Thyme  
Bay Leaf  
10ml brandy  
30ml cooking wine

### Step by step

1. To prepare the sauce, heat some oil in a large pan. Add to the pan the chopped garlic, bay leaf and thyme and gently cook for 1 minute. Add the sliced shallots and diced peppers and cook on a low heat for 20 minutes, until the mix is very soft and slightly caramelised.
2. Add the brandy, followed by the white wine. Reduce the liquid by half before you add the chopped tomatoes.
3. In a large frying pan, heat some oil and seal the chicken on both sides until golden brown. Season with salt and pepper.
4. Transfer the chickens and the warm pepper sauce and into a deep tray double tin foil into 180 degrees oven and cook for 20 minutes.
5. Serve in a bowl, using basil tips to garnish.



# MADELEINE

The Grand Hotel, Colmore Row, B3 2BS

[thegrandhotelbirmingham.co.uk/madeleinebar](http://thegrandhotelbirmingham.co.uk/madeleinebar)

## CROQUE MADAME

### Ingredients

Sliced sourdough bread

100g unsalted butter

50g plain flour

500ml whole milk

5 cloves

1 onion

2 cloves of garlic

1 bay leaf

300g finely grated Comte/Gruyere cheese

3 cornichons sliced

2 slices of serrano ham

Salt, ground white pepper & cracked black pepper

Chives (finely chopped)

Neutral oil for frying

1 egg



### Step by step

1. Heat the milk with the cloves, garlic, onion and bay leaf until just simmering then leave to infuse for 20 minutes.

2. Melt 50g butter until it just begins to foam then add the flour and mix to combine, continue to cook for a couple of minutes.

3. Add the milk a ladle at a time and cook for 1-2 minutes in between each addition ensuring you mix well to ensure the sauce remains smooth.

4. Once all the milk is added and the sauce begins to simmer, season with salt and ground white pepper to taste (start small and continue to taste to ensure you don't over season) then allow the bechamel sauce to cool.

5. Once cool spread the cooled bechamel on one side of the sourdough and sprinkle with a little grated cheese, lay the serrano on the top and scatter with sliced cornichons and top with another slice of sourdough.

6. In a pan melt the remaining butter until it begins to foam and lay the sandwich down fry until golden brown and then flip. Whilst the bottom is gently frying top the sandwich with another layer of bechamel and cover with grated cheese.

7. Bake at 175°C for 8-10 minutes until the sauce and cheese are bubbling and melted. (To add a 'cheffy' flair you can gratinate the top with a blowtorch or under a grill once it comes out of the oven).

8. Whilst the sandwich is cooking heat a small amount of oil in a pan and crack an egg into it.

9. Fry the egg slowly on a low heat until the yolk is warm but runny and the white is fully cooked.

10. To serve place the sandwich on serving plate and top with the fried egg, season with flaked sea salt and cracked black pepper and garnish with chopped chives.

# 24 STORIES

103 Colmore Row, B3 3AG

[www.24stories.co.uk](http://www.24stories.co.uk)

## CURED HAKE WITH CLAMS & BEURRE BLANC

### Ingredients

10g tobiko  
4 x clams  
5g chopped chives  
5g chive oil  
30g steamed broccoli  
30g steamed samphire  
150g hake  
5g olive oil  
10g cooked shallot  
Splash of white wine  
Lemon balm  
Beurre Blanc Sauce  
1 white onion  
Thyme  
Bay  
100ml cream  
1 lemon

### Step by step Prepare the hake

1. Cure the hake fillet in a 50:50 mix of salt and sugar for 30 minutes.
2. Rinse thoroughly under cold water to remove the cure.
3. Pat dry and store chilled, ready for service.

### Beurre Blanc Sauce

4. In a pan, gently sweat finely chopped white onion with thyme and bay leaf.
5. Deglaze with white wine and reduce.
6. Add cream and continue to reduce until the sauce reaches a coating consistency (should lightly coat the back of a spoon).
7. Strain if needed and keep warm.

### Clams preparation

8. In a hot pan, sauté shallots until softened.
9. Add clams and cook until they begin to open.

10. Add a splash of lemon juice.
11. Pour in the prepared beurre blanc sauce and combine.
12. Finish with chopped chives and adjust seasoning with salt.

### Cook the hake

13. Pan-fry the cured hake until golden on the outside and just cooked through.

### Plating

14. Spoon the clam and beurre blanc mixture into the center of the plate. Add the steamed broccoli and samphire.
15. Arrange the clams neatly around the sauce.
16. Add a drizzle of chive oil.
17. Place the pan-fried hake on top.
18. Finish with lemon balm and a touch of tobiko for garnish.



# PLATES BY PURNELL'S

119 Edmund St, B3 2HJ

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

## AUBERGINE CHIPS

### Ingredients

#### Spiced flour

1000g Plain flour  
50g Onion powder  
50g Smoked paprika  
25g Garlic powder  
25g Table salt

• In a large bowl combine all ingredients, use to coat aubergine chips before deep frying

#### Honey and truffle dressing

150g Honey  
50g Soy sauce  
20g Chopped truffle  
5g Truffle oil

• Place all the ingredients into a small pan and gently heat whilst stirring to combine. When combined remove from the heat and store in a squeeze bottle until required.

Slice the aubergine into 4 then cut each slice into 4 long chip shaped cuts.

**6 aubergine chips per portion**

### Step by step

1. Mix some water with the spiced flour to make a thick, smooth batter.
2. With the cut aubergine coat in some of the spice flour.
3. Then add the floured aubergine to the batter.
4. Once coated in the batter add to a frier at 180c.
5. Once fried and golden add to a bowl stacked high.
6. Drizzle with the truffle dressing, finished with salt and chives.



# THE QUEENS HEAD

28 Steelhouse Ln, B4 6BJ  
thequeensheadbirmingham.co.uk

## GUINNESS BURGER

### Ingredients:

- 2 beef patties
- 1 brioche slider bun
- 100g of grated cheese
- Half a potato
- 1 spring onion
- 150g fries
- Guinness glaze
- 1 can of Guinness (approx 330 ml)
- 250g of light brown sugar
- 170g honey

### Step by step

1. Season and grill the two beef patties until a minimum core temp of 75 degrees.
2. Toast the brioche bun.
3. Rosti – grate the potato and squeeze all excess water out, add to a bowl with the grated cheese, sliced spring onion and season mixing all together. Add oil to a pan and heat, when the pan is hot add a golf sized ball of the mixture to the pan and flatten. Cook both sides until crispy and golden brown, this should be crisp and cheesy when pulled apart.
4. For the Guinness glaze, pour the Guinness, brown sugar, and honey into a medium saucepan. Whisk gently until the sugar dissolves.
5. Add cheese to each pattie and melt then build the burger.



# ROSA'S THAI

2 Chamberlain Sq, B3 3AX

rosasthai.com

## MINCED CHICKEN SALAD (LARB GAI)

### Ingredients

3 garlic cloves, finely chopped  
3 shallots, finely chopped  
3cm (1¼ inch) piece of galangal, thinly sliced  
1 lemon grass stalk, thinly sliced  
2-3 tablespoons vegetable oil  
250g (8oz) minced chicken  
1 teaspoon dried chilli powder  
Pinch of salt  
2 tablespoons lime juice  
1 tablespoon nam pla (Thai fish sauce)  
1 tablespoon crushed roasted rice  
1 lime leaf, shredded  
Handful of coriander leaves, roughly chopped  
Handful of mint leaves, roughly chopped  
1 spring onion, sliced

### To serve

Chilled wedges of iceberg lettuce

### Step by step

1. Mix together the chopped garlic, shallots, galangal, and lemongrass in a bowl.
2. Place the oil in a wok set over a high heat until it is extremely hot. Add the garlic mixture and stir-fry for about 2-3 minutes until golden brown.
3. Add the minced chicken and continue to stir fry for about 2 minutes until the chicken is cooked through.
4. Take the wok off the heat and add the chilli powder, salt, lime juice, fish sauce, roasted rice and the lime leaf.
5. Stir in the coriander, mint, and spring onion.
6. Mix well and taste – it should be a delicious balance of spicy, sour and salty.
7. Serve with lettuce on the side. The traditional way to eat this dish is to wrap the meat in the lettuce and enjoy!

**If you're not in the mood to cook, you can find this dish and many more at Rosa's Thai.**



# WAYLAND'S YARD

42 Bull St, B4 6AF  
waylandsyard.co.uk/birmingham

## FRIED CHICKEN CRUMPETS

### Ingredients

(Serves 2)

#### Crispy Chicken

2 skinless butterflied chicken breasts  
200 ml buttermilk  
2g garlic powder  
1g cracked black pepper  
2g smoked Parika  
12g breadcrumbs  
50g cornflakes

#### Crumpets

4 crumpets  
4 eggs  
Splash milk  
1g dried thyme  
1g crushed chilli  
Pinch Salt  
30g butter  
10ml cooking oil  
6 rashers of smoked streaky bacon

#### Chilli Jam

200 soft brown sugar  
1 red pepper  
15g red chilli  
7g smoked paprika  
75g Cider vinegar

#### Coffee Maple Syrup

250g maple syrup  
75ml filter coffee

#### Garnish

1 spring onion  
1 red chillie  
Small bunch chives



### Step by step

1. Make your chilli jam at least a day ahead. Remove stalks and seeds from the peppers and chillies, roughly chop, then add to a pan with the remaining ingredients. Bring to a simmer and reduce by half. Cool for 20 minutes, blend until smooth, then chill until needed.
2. Marinate the chicken. Mix the buttermilk with the seasoning, coat the chicken well, cover and refrigerate overnight.
3. Crumb the chicken. Blitz the cornflakes and breadcrumbs with a pinch of salt until it looks like fine gravel. Shake off excess buttermilk, then coat the chicken evenly, no flesh showing.
4. Prepare the garnish. Finely chop the chives, then shred the spring onion and chilli.
5. Cook the chicken. Fry or air fry until golden and cooked through. Use a probe (over 75 degrees) or slice into the thickest part to check the juices run clear. Keep warm.
6. Crumpets. Whisk together the eggs, milk, herbs and spices. Dip the crumpets, flip and let them soak. Fry the bacon until crisp, set aside. In the same pan, add butter to the bacon fat, then cook the crumpets hole side down on a medium heat until golden. Flip and cook the other side.
7. Plate up. Spoon chilli jam onto the plate, top with two crumpets. Slice the chicken into three and stack on top. Scatter over the garnish, as much or as little as you like. Finish with the bacon on top and a drizzle of coffee maple.
8. Sit back and enjoy.

# CYLLA

43 Newhall St, B3 3QR

cylla.co.uk

## LAMB BAKLAVA

### Ingredients

#### Lamb

2kg lamb shoulder  
2 red onions, cut in half  
1 leek, sliced  
2 garlic pieces, crushed  
4 carrots, sliced  
20g rosemary  
20g thyme  
5 allspice  
5 bay leaves  
Salt/Pepper

#### Baklava mix

Cooked lamb  
1 bunch spring onions, sliced  
1 bunch parsley, finely chopped

200g cooking liquids blitzed  
Filo pastry

### Step by step Lamb

1. Start by cutting all the vegetables, add a large pot on high heat, oil just enough to cover the bottom of the pot. Let it heat up, add the lamb shoulder and sear on every side, maintaining the heat so the oil doesn't burn. Once the lamb is seared, remove from the pot, and add to an oven tray.
2. In the same pot, add all the vegetables and spices, cook until soft. Once ready remove and add to the same oven tray as the lamb add two pinch of salt, in the surrounding space. Add water halfway to the height of the lamb, DONT COVER.
3. Cut a baking paper large enough to cover the baking tray, run it under water and cover the tray, folding inside to touch the water and lamb. Then cover the tray with aluminium foil ensuring full coverage and sealing.
4. Preheat the oven at 130 degrees, once ready, add the lamb and cook for 14 hours.
5. Using a thin knife, take out the lamb



and puncture the lamb to test if cooked thoroughly, if not return to the oven for a further 40 minutes.

6. When cooked, remove only the meat from the tray, add to a bowl, and using either two forks or a whisk, beat it to shreds. Keep for the baklava mix.
7. The liquid and vegetables, using a blender, blitz until a sauce is formed, the consistency should resemble that of a mayonnaise. Pass through a sieve to remove any large pieces. Keep for the baklava mix.

#### Baklava mix:

8. Finely chop the parsley, and spring onion. Add to a bowl with the shredded lamb, start adding the sauce and mix, until you reach a sticky mixture, salt and pepper to taste. Any leftover sauce keep for another meal.

9. Weight the baklava mix into 30g mini kebabs, take the filo pastry and into 4 equal strips.

10. Each baklava roll will have 2 strips of filo pastry, with a brush of oil in between to stick them together, add the mix kebab, on one end, fold in the sides, brush everywhere with oil, and start rolling very tightly. Repeat for all the mixture.

#### To finish

11. Heat up a fryer with oil, or pre heat the oven at 180 degrees. Add the baklava roll into the fryer until golden. Or in the oven for 15 minutes. Any baklava roll that you don't use, lay in a tray and add to the freezer. Keep for 1 month.

#### To garnish

12. Greek yogurt mixed with 1 lemon zest, and ½ teaspoon cumin powder, salt to taste.

# LULU WILD

Unit 7 & 8, The Waters Edge, Brindleyplace, B1 2HP  
luluwild.co.uk



## SPICY KING PRAWN

Serves 3-4

### Ingredients

500g king prawns  
400ml evaporated milk  
100g unsalted butter  
13g lemongrass  
2g spring onion  
13g fresh long red chilli  
7g small spicy red chilli  
2g fresh curry leaves

10g mild Madras curry powder  
2g turmeric powder  
10g granulated sugar  
2g salt

### Garnish

Fried curry leaves, roasted almond flakes,  
and lily bulbs.

### Step by step

1. Blend the small and long red chillies with the lemongrass and 100 ml of evaporated milk until smooth.

2. Heat a saucepan, melt the butter, and gently sauté the curry leaves. Add the turmeric powder, Madras curry powder, sugar, and salt, stirring well to combine.

3. Pour in the remaining 300 ml of evaporated milk along with the blended mixture. Simmer gently over low heat for about 5 minutes.

4. In a separate pot, boil the prawns with the spring onion for 2 minutes, then drain.

5. Add the prawns to the sauce and simmer briefly until fully coated and heated through.

# COLMORE FOOD MOVERS & SHAKERS

From award-winning chefs and wine specialists to hospitality leaders and coffee experts, Colmore is home to some of Birmingham's most passionate leisure & hospitality professionals. These Movers & Shakers are the people shaping the district's vibrant food and drink scene — bringing creativity, experience and exceptional service to some of the city's best-loved venues.

## KAMIL CHMIEL

### Head Chef, Blacklock, St Philip's Place

At the helm of newly opened Blacklock Birmingham, Head Chef Kamil Chmiel brings extensive experience from rosette-awarded kitchens across the UK. A defining chapter in his career began in 2011 when he joined Marco Pierre White's restaurant group, later leading the flagship restaurant at The Cube in Birmingham. Today, Kamil is shaping Blacklock's kitchen with a focus not only on exceptional cooking, but also on building a positive and supportive team culture. Guided by values of respect, hard work and collaboration, he believes that great food begins with a strong and unified team.

## MELISSA TOFANI

### Store Manager, Loki Wine Bar & Shop, Great Western Arcade

Originally from Piedmont in Italy, Melissa Tofani grew up immersed in wine culture, an influence that continues to shape her career today. After spending a decade working in Michelin-starred restaurants, she moved into the world of wine, where conversation, discovery and hospitality take centre stage. As Store Manager at Loki Wine Bar & Shop, Melissa is passionate



about making wine approachable and inspiring curiosity in others. Currently completing the final stage of her WSET qualification, she champions a relaxed and engaging approach to wine education, ideally enjoyed with a glass of Blanc de Blancs in hand.





**LUKASZ LUTOSTANSKI**  
**Head Chef, 24 Stories, 103 Colmore Row**

With more than 20 years' experience in Birmingham's culinary scene, Lukasz Lutostanski has built a reputation for refined, ingredient-led cooking with modern flair. Having led acclaimed kitchens including Gaucho and MEAA Restaurant, he now heads up the kitchen at 24 Stories, where his classical training and creative approach come together in dishes that celebrate quality produce and bold flavours. Widely respected across the city, Lukasz continues to shape Birmingham's dining scene with his thoughtful and contemporary style.

**BÁRBARA FERRO**  
**Store Manager, Java Roastery, Colmore Row**

Growing up in Portugal, where coffee is woven into everyday life, Bárbara Ferro developed an early appreciation for the ritual and community that surrounds a great cup of coffee. As Store Manager at Java Roastery on Colmore Row, she has turned that lifelong passion into a career centred on people, quality and hospitality. Bárbara is passionate about creating a welcoming atmosphere, building strong relationships with customers and leading a team that shares her commitment to exceptional service.



**SUNIL KUMAR**  
**Executive Chef, Asha's, Newhall Street**

Originally from Kerala in southern India, Executive Chef Sunil Kumar has played a key role in the success of the globally recognised Asha's brand. A highly experienced chef, Sunil was part of the original opening team for Asha's Dubai in 2002, helping to bring the vision of legendary singer Asha Bhosle to life through world-class Indian dining. Known for his depth of culinary knowledge and dedication to authentic flavours, Sunil continues to uphold the restaurant's reputation for excellence while celebrating the richness and diversity of Indian cuisine.



# COLMORE FOOD FESTIVAL 2026

11am-7pm  
Friday 3 and Saturday 4 July

FESTIVAL  
FOOD, DRINK  
& SEATING

VICTORIA  
SQUARE

FESTIVAL  
ENTERTAINMENT  
STAGE

COUNCIL  
HOUSE

BIRMINGHAM  
MUSEUM & ART  
GALLERY MAIN  
ENTRANCE

ARTISAN  
MARKET  
(FRI & SAT)

DEMO  
KITCHEN  
(SAT)

TOWN  
HALL

MIDLAND  
METRO TOWN  
HALL STOPS

CONGREVE  
PASSAGE

CHAMBERLAIN  
SQUARE

RATCLIFF  
PASSAGE

ONE  
CHAMBERLAIN  
SQUARE

TWO  
CHAMBERLAIN  
SQUARE

THREE  
CHAMBERLAIN  
SQUARE

COLMORE  
ROW

WATERLOO  
STREET

NEW  
STREET

PINFOLD STREET

HILL  
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