

In its third year Birmingham Restaurant Festival 2024’s line-up is stronger than ever, with two Michelin-listed restaurants, here’s all you need to know...



Purnell's Restaurant



Hotel du Vin



670 Grams



Purnell's Restaurant



670 Grams



Trentina

“Birmingham Restaurant Festival is a fantastic celebration of the city’s dining scene and the list of participating restaurants showcases the incredible variety our city offers.”

Michelin-starred Purnell's and 670 Grams are offering great value tasting menus as part of this year's festival

Birmingham Restaurant Festival, the annual event that makes fine dining accessible, has revealed the menus that will be available from the participating restaurants throughout the Festival, from 1st-31st August.

The Festival is a celebration and showcase of the fantastic restaurants across Birmingham, which was crowned the Most Exciting Foodie Destination in 2022 by the Good Food Guide.

Every year, participating restaurants create an exclusive, great value, dinner menu, with some also offering a lunch menu. Throughout August, the public is invited to make reservations at as many venues as they please, to sample these special, accessible menus.

Among the participating venues are:

670 Grams, the modern and eclectic restaurant, known for their creative tasting menus and unique flavour combinations. 670 Grams comes recommended in the Michelin Guide.

Lasan, which offers exquisite Indian dining and was the proud winner of Gordon Ramsay's Best Local Restaurant in the UK and BBC's 'The Great British Menu'.

The Oyster Club, the second restaurant in Birmingham by Michelin-starred chef Adam Stokes.

Qavali, where diners are served an Indo-Persian menu in a Persian Garden setting surrounded by pomegranate trees. Qavali's accolades include the Best Restaurant in Birmingham from the British Restaurant Awards 2023/2024 and the Best Fine Dining Restaurant from the 2024 WOWs Awards.

Purnell's, Glynn Purnell's, also known as the Yummy Brummie, Michelin-starred, flagship restaurant, offering bright and modern dishes.

The menus vary in cost, offering a range of accessible, exclusive dining experiences.

Under £20

Rosa's Thai, Aluna, Bistro Pierre, The Alchemist, Indian Street Brewery and Malmaison.

Issac's will offer diners a choice of Gochujang Chicken Wings, Rocket Burrata Salad, or Caesar Salad for the starter; a Beef Burger, Tagliatelle Alfredo or Cod Creole for the main course; followed by The Billionaire Cookie or NY Cheesecake for dessert.

Guests at Indian Brewery Snowhill during the Festival will be able to choose from Pakora Pops or Chicken Wings for a starter; Chicken Run, sliced chicken tikka on a bed of rocket salad, or Big Plant, aubergine and potato curry on a bed of salad, for the main course; and Gulab Jamun, warm dough balls glazed in sugar syrup served with ice-cream.

Under £35

Chapter, Trentina, The Oyster Club, Primitivo, Chaophraya, Chung Ying, Dishoom, Lisa & Pann, Jam House, and Plates by Purnells, Michelin-starred chef, Glynn Purnell's second restaurant in Birmingham.

The Oyster Club will offer diners Tempura King Prawns with a sriracha dipping sauce or a Warm Tomato Salad with burrata, harissa, and basil emulsion for the starter; Stone Bass with new potatoes, spinach and salsa verde or a Lamb Rump with Borlotti beans, peas & lamb bonbon for the main course; followed by

Eton Mess or a Cheese Selection with chutney and crackers.

Plates by Purnell's will offer a selection of tapas that will feature Pan Con Tomato (bread with tomato), Berenjenas con Miel y Trufa (aubergine chips with honey and truffle), Croqueta de Queso y Albahaca (mozzarella and basil croquettes), Besugo Frito con Patatas (pan-fried Sea bream with saffron and garlic potatoes and piquillo peppers) or Barriga de Cerdo (pork belly with sumac yoghurt Za'atar and Vadouvan glaze), and Tarta de Queso Vasca (basque cheesecake)

Under £70

Purnell's, 670 Grams, Qavali, Lasan, Tattu, Gaucho, Siamais and Lulu Wild.

Purnell's tasting menu will feature Beetroot with dill and Brillat-Savarin, Pain de Campagne with Marmite and honey butter, Scallop Ceviche with peas and wasabi, Brixham Cod with baby gem lettuce and beurre blanc, Wiltshire Downlands Lamb with smoked aubergine and Amelia tomato, and Blueberry & Buttermilk Tart with lemon.

670 Grams will offer the choice of two tasting menus. Their shorter dining experience will feature Curry Cured Salmon, BBQ Flatbread, 'Lamb Dressed As Mutton', and Strawberry & Pea (pea ice cream, strawberry custard and a sour cream scone).

Meanwhile, the full tasting menu will feature Curry Cured Salmon; BBQ Flatbread; Jersey Royal, with wild garlic potato custard and lamb fat; Keema, with wild rice, Tikka, almonds and Digbeth honey; Half-Time Balti Pie; 'Lamb Dressed As Mutton'; Crossover (Fresno Pepper Sorbet, compressed pineapple, Diplomatico Rum); Strawberry & Pea; Fruit & Nut; and 'Custard Factory Tart'.

Alex Nicholson-Evans, Founder & Director of Living For The Weekend, organiser of Birmingham Restaurant Festival, said: "Birmingham Restaurant Festival is a fantastic celebration of the city's dining scene and the list of participating restaurants showcases the incredible variety our city offers."

"From Indian street food and independents serving the best of British produce, to contemporary Chinese cuisine and Michelin-starred restaurants, Birmingham Restaurant Festival truly captures the cultural diversity of the city and its culinary landscape. We'd encourage everyone to use the Festival as an excuse to try a restaurant they've never visited before and explore the city."

To view each restaurant's full menu and when they are available during Birmingham Restaurant Festival, diners should go to:

birminghamrestaurantfestival.co.uk

Each restaurant's page will let diners know how to book the dining experience and you can stay up to date on news from Birmingham Restaurant Festival by signing up to the e-newsletter!