

COLMORE ROW

*Stories
Tavern*



BORN IN
THE CITY OF BIRMINGHAM

Step into a modern tribute to Birmingham's historic taverns, where craftsmen, traders, and storytellers once gathered over hearty food, fine ales, and spirited conversation.

Our bar celebrates that heritage with a carefully curated selection of draft and bottled beers, refined wines, whiskies, and timeless cocktails, alongside inventive house signatures.

Whether you're here to sip a crisp session lager, savour a martini with a twist of history, or discover new flavours from around the world, we invite you to raise a glass and enjoy the spirit of the tavern reimaged.



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BAR BITES

Snacks

<i>Beef Quavers, Beef Salt</i>	£4	<i>Scotch Egg, Piccalilli</i>	£5
<i>Vegetable Crisps, Salt & Vinegar (vg)</i>	£3	<i>Traditional Pork Pie</i>	£7
<i>Pickled Egg, Vinegar Salt (v)</i>	£3	<i>Sausage Roll</i>	£6
		<i>Potted Shrimps, Toasted Bread</i>	£12

Sharing Plates

<i>British Cheese Board, Chutney, Crackers</i>	£20
<i>Ploughman's Board</i>	£24

Sandwiches & Burgers

<i>Salt Beef Sandwich</i>	£11
<i>Ham & Cheese Sandwich</i>	£11
<i>The Ploughman's Sandwich</i>	£11
<i>Chop Chop Burger</i>	£15



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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. We are a cashless venue.

DRAFT BEER

Chop House Signatures

Half | Pint

Chop Chop British Lager

£3.75 | £5

Meantime Brewery 4.5%

Bengal Session IPA

£3.75 | £5

Meantime Brewery 4.7%



Guinness Ireland

£3.75 | £5

BOTTLED BEER

Peroni Italy 33cl

£6.25

Peroni Gluten Free Italy 33cl

£6.5

Asahi, Japan 33cl

£6.75

Peroni Alcohol Free 0% Italy 33cl

£5.75

BOTTLED CIDER

Aspall Premier Cru Cider England 33cl

£7.5

Signature COCKTAILS

Chop House Martini | £16.5

Beef Fat Washed Chase Vodka, Tarragon, Thyme, Fino Sherry Wine, Aperitif Wine

Clean | Herbaceous | Silky

Inspired by 18th-century chop houses — lively taverns where merchants and sailors gathered over meat, beer, and spirits. Vodka is gently washed with beef fat for a silky mouthfeel, lifted by tarragon, thyme, and fortified wines.

A martini that balances rustic heritage with refined elegance

The Evolv Collection works closely with a small number of carefully selected charities which resonate with our company values. For each Chop House Martini cocktail sold, £1.50 is donated to our collection of charities. More information about our charity partnerships can be found on our website.

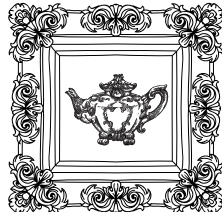


The Botanist's Brew | £15

Singleton Of Dufftown 12yo Whisky, English Breakfast Tea, Madeira Dry Wine, Aperitif Wine, Chamomile Liqueur, Homemade Spiced Syrup, Peychaud's & Orange Bitters

Rich | Spiced | Floral

A nod to Georgian taverns, where tea, spices, and fortified wines met whisky and botanicals. Robust tea-infused whisky forms the base, enriched with Madeira, chamomile, spice syrup, and bitters. A layered, aromatic cocktail celebrating Britain's age of experimentation.



Rum & Pippins | £15

Havana 7 Dark Rum, Elderflower Cordial, Homemade Apple & Ginger Soda, Vanilla, Lime, Mint

Refreshing | Sparkling | Crisp

By the mid-1700s, rum flowed through Britain's docks, traded alongside apples and spices. This cocktail blends Havana rum with elderflower, crisp apple, and warming ginger soda, finished with mint and lime. A bright, sparkling toast to the bustling taverns of the Birmingham.



Signature COCKTAILS

Black Anchor | £15

Ketel One Vodka, Kahlua Coffee Liqueur, Homemade Orange Liqueur, Espresso, Stout Beer

Bittersweet | Velvety | Rich

Birmingham's dockside taverns thrived on porter, coffee, and citrus brought by ship. Black Anchor weaves these influences together - espresso and coffee liqueur meet stout, while vodka and orange liqueur lend modern refinement. A velvety drink rooted in the city's maritime past.



The Old Cask | £15

Courvoisier Vsop Cognac, Palo Cortado Sherry Wine, Grapes Old Fashioned Syrup

Nutty | Slightly Sweet | Aromatic

Merchants prized aged Cognac and sherry, while tavern kitchens kept grape syrups and preserves. The Old Cask captures that tradition with warm Cognac, nutty Palo Cortado, and house-made grape syrup. A richly layered cocktail that evokes the warmth and mystery of candlelit cellars.



Candle Black | £15

Johnny Walker Black Label, Tawny Port Wine, Dark Chocolate Liqueur, Maraschino Liqueur, Fernet Branca Bitter

Deep | Sweet | Rich

In candlelit taverns, people gathered over whisky, fortified wines, and exotic imports like chocolate and cherries. Candle Black revives that atmosphere with smoky whisky, port, dark chocolate liqueur, and maraschino. Served under smoke, it's a sensory journey back to the city's bustling 18th-century inns.



Classic **COCKTAILS**

<i>Lychee Martini</i>	£15
<i>Ketel One Vodka, Lychee Liqueur, Lemon & Lychee Juice, Sugar</i>	
<i>Passion Fruit Martini</i>	£16
<i>Absolut Vanilla Vodka, Passion Fruit, Vanilla</i>	
<i>Aperol Spritz</i>	£15
<i>Aperol, Prosecco, Fever-Tree Soda</i>	
<i>Hugo Spritz</i>	£17
<i>St Germain Elderflower Liqueur, Prosecco, Fever-Tree Soda Water, Lime & Mint</i>	
<i>French Martini</i>	£15
<i>Ketel One Vodka, Chambord, Raspberry</i>	
<i>Whiskey Sour</i>	£15
<i>Maker's Mark Bourbon, Citrus, Bitters, Foam</i>	
<i>Mai Tai</i>	£15
<i>Havana 7yr Rum, Havana 3 Rum, Cointreau, Citrus, Orgeat</i>	
<i>Espresso Martini</i>	£15
<i>Ketel One Vodka, Kahlua, Espresso, Vanilla</i>	
<i>Negroni</i>	£15
<i>Tanqueray Gin, Campari Bitter, Sweet Vermouth</i>	
<i>Margarita</i>	£15
<i>El Jimador Blanco, Cointreau, Citrus</i>	
<i>Old Fashioned</i>	£15
<i>Makers Mark, Angostura Bitters, Brown Sugar</i>	

ALCOHOL-FREE COCKTAILS

Horizon £11

Caleno Light & Zesty, Lychee, Blueberry, Citrus, Mint, Fever-Tree Soda Water

Sabbatical Spritz £11

Everleaf Marine, Citrus, Agave, Grapefruit, Fever-Tree Soda

Betty Ford £11

Everleaf Forest, Citrus, Rose, Pomegranate, Fever-Tree Mediterranean Tonic

Pentire Coastal Spritz £11

Pentire Coastal Spritz, Raspberry, Strawberry, Citrus, Fever-Tree Lemonade

Cuban Mule £11

Clean Co Rum, Citrus, Ginger Beer

Agave Dream £11

Clean Co Tequila, Agave, Citrus

Non-Alcoholic Aperitivo

Crodino Spritz £11

Crodino Bittersweet Aperitif served with Orange

Wines By The Glass

CHAMPAGNE & SPARKLING

125ml

NV	<i>Laurent-Perrier La Cuvée Brut, Champagne</i>	£19
NV	<i>Louis Pommery Brut, Hampshire, England</i>	£16
NV	<i>Prosecco, Argeo Ruggeri, Veneto, Italy</i>	£10
NV	<i>Laurent-Perrier Rosé, Champagne</i>	£22

WHITE

175ml Bottle

2024	<i>Trebbiano, Fonte della Vigna, Emilia Romagna, Italy</i>	£9	£36
2024	<i>Viognier, Longue Roche, Languedoc, France</i>	£10	£43
2024	<i>Riesling 'Kreuznacher', Anton Finkenauer, Rheingau, Germany</i>	£13	£56
2025	<i>Albariño, Martin Codax, Rias Baixas, Spain</i>	£16	£66

ROSÉ

175ml Bottle

2024	<i>Anciens Temps Rose, Languedoc, France</i>	£9	£36
2024	<i>Azure, Mirabeau Provence, France</i>	£16	£68

RED

175ml Bottle

2024	<i>Anciens Temps, Languedoc, France</i>	£9	£36
2021	<i>Immortelle, Roussillon, France</i>	£18	£71
2023	<i>Pinot Noir Hahn, California, USA</i>	£15	£61
2024	<i>Nero d'Avola 'Libellula', Terre di Vita, Sicily, Italy</i>	£11	£46
2022	<i>The Chophouse Barrel, Ken Forrester, Western Cape, S. Africa (Magnum)</i>	£23	£190

Non-alcoholic wine available, please ask for a member of staff.

Measurements: 125ml for wines are available upon request. All our wines contain Sulfités.

Wines By The Bottle

CHAMPAGNE & SPARKLING

<i>NV</i>	<i>Laurent-Perrier, La Cuvée Brut, Champagne</i>	<i>£100</i>
<i>NV</i>	<i>Laurent -Perrier, Blanc de Blancs Brut Nature, Champagne</i>	<i>£219</i>
<i>NV</i>	<i>Chandon Brut, Valle de Uco, Argentina</i>	<i>£76</i>
<i>NV</i>	<i>Louis Pommery Brut, Hampshire, England</i>	<i>£90</i>
<i>NV</i>	<i>Prosecco, Argeo Ruggeri, Veneto, Italy</i>	<i>£49</i>
<i>2015</i>	<i>Laurent-Perrier Vintage Brut 'Millesieme', Champagne</i>	<i>£195</i>

Rosé

<i>NV</i>	<i>Laurent Perrier Rosé, Champagne</i>	<i>£126</i>
<i>NV</i>	<i>Louis Pommery Brut Rose, Hampshire, England</i>	<i>£110</i>
<i>2015</i>	<i>Moët & Chandon Grand Vintage Rosé, Champagne</i>	<i>£190</i>

WHITE

<i>2024</i>	<i>Viognier, Longue Roche, Languedoc, France</i>	<i>£43</i>
<i>2023</i>	<i>Chardonnay 'Hautes Pistes', Aubert and Mathieu, Languedoc, France</i>	<i>£55</i>
<i>2023</i>	<i>Bacchus, New Hall, Essex, England</i>	<i>£61</i>
<i>2024</i>	<i>Trebbiano-Chardonnay, Fonte della Vigna, Emilia Romagna, Italy</i>	<i>£36</i>
<i>2024</i>	<i>Gavi di Gavi 'La Minaia', Nicola Bergaglio, Piemonte</i>	<i>£61</i>
<i>2024</i>	<i>Riesling 'Kreuznacher', Anton Finkenauer, Rheingau, Germany</i>	<i>£56</i>
<i>2025</i>	<i>Albariño, Martin Codax, Rias Baixas, Spain</i>	<i>£66</i>
<i>2023</i>	<i>Sauvignon Blanc, Frost Pocket, Marlborough, NZ</i>	<i>£56</i>

Wines By The Bottle

ROSÉ

2024 Azure, Mirabeau, Provence, France	£68
2024 Embrujo Rosado, Verum, Castilla La Mancha, Spain	£36

RED

France

2021 Immortelle, Roussillon	£71
2024 Anciens Temps, Languedoc	£36

England

2022 Pinot Noir, Bolney Estate, Sussex	£90
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Italy

2024 Nero d'Avola 'Libellula', Terre di Vita, Sicily	£46
2022 Valpolicella Superiore, Arco dei Giovi, Veneto	£81

Spain

2018 Rioja Reserva 'Puente de Salceda', Viña Salceda	£71
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Rest of the World

2024 Malbec 'Crios', Susana Balbo, Mendoza, Argentina	£56
2023 Pinot Noir, Hahn California, USA	£61
2022 The Chophouse Barrel, Ken Forrester, Western Cape, S.Africa (Magnum)	£190

SCOTCH SINGLE MALT 50ml

Highlands

Glenmorangie 10yr	£10	Fettercairn 12yr	£12.5
Dalmore 12yr	£14.5	Macallan 12yr	£16
Oban 14yr	£26	Macallan 15yr	£37

Islay

Laphroaig 10yr	£12	Ardbeg 10yr	£13.5
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Speyside

Singleton of Dufftown 12yr	£12	Balvenie 12yr	£12
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Lowlands

Auchentoshan Three Wood	£13.5
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BLENDED SCOTCH 50ml

Johnnie Walker Black label	£10.5	Chivas Regal	£10
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WHISKEY 50ml*American*

<i>Maker's Mark</i>	£9.5	<i>Woodford Reserve Bourbon</i>	£10.5
<i>Jack Daniel's</i>	£9.5	<i>Sir Davis Rye Whisky</i>	£21

Japanese

Hakushu Distiller's Reserve £15.5

Irish

Jameson £9.25

GIN 50ml

<i>Tanqueray Scotland</i>	£9.5	<i>No. 3 Berry Bros England</i>	£11.5
<i>Malfy Rosa Arancia Limone Italy</i>	£9.5	<i>Tanqueray no.10 Scotland</i>	£11.5
<i>Hendricks Scotland</i>	£11		
<i>Renaissance Gin England</i>	£12.5		

VODKA 50ml

<i>Ketel One Holland</i>	£9.5	<i>Ciroc France</i>	£11.5
<i>Belvedere Poland</i>	£9	<i>Chase Potato Vodka England</i>	£11.5
<i>Absolut Vanilla Sweden</i>	£8.5		

RUM 50ml

<i>Havana 3 Cuba</i>	£9.5	<i>Diplomatico Reserva Venezuela</i>	£12
<i>Havana Spiced Cuba</i>	£9.5	<i>Brugal 1888 Dominican Republic</i>	£15
<i>Havana 7 Cuba</i>	£9.5	<i>Ron Zacapa 23yo Guatemala</i>	£18
<i>Wray & Nephew Jamaica</i>	£9.5		
<i>Flor De Caña 12yo Nicaragua</i>	£10.5		

TEQUILA 50ml

<i>El Jimador Blanco</i>	£9.25	<i>Don Julio Anejo</i>	£19.5
<i>El Jimador Reposado</i>	£12	<i>Clase Azul Reposado</i>	£40
<i>Don Julio Reposado</i>	£17.5		

MEZCAL 50ml

Lost Explorer Mezcal Espadin £16

COGNAC | ARMAGNAC 50ml

<i>Courvoisier VSOP</i>	£12.5	<i>Courvoisier XO</i>	£30
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APERITIF | LIQUEUR | DIGESTIF 50ml

<i>Aperol</i>	£9
<i>Baileys</i>	£7
<i>Frangelico</i>	£9
<i>Cointreau</i>	£9
<i>Sambuca Molinari</i>	£8
<i>Jägermeister</i>	£9
<i>Limoncello Luxardo</i>	£9
<i>Adriatico Amaretto</i>	£8.25
<i>Campari</i>	£8
<i>St. Germain Elderflower</i>	£9
<i>Kahlua</i>	£7

Alcohol-Free

<i>Caleño Light&Zesty</i>	£9.5
<i>Everleaf 'Marine'</i>	£9.5
<i>Everleaf 'Forest'</i>	£9.5
<i>Pentire Coastal</i>	£8

SOFT DRINKS

<i>Coca Cola</i>	£4
<i>Coca Cola Zero</i>	£4
<i>Diet Coke</i>	£4
<i>Fever-Tree Lemonade</i>	£4
<i>Fever-Tree Ginger Ale</i>	£4
<i>Fever-Tree Ginger Beer</i>	£4
<i>Fever-Tree Tonic Water</i>	£4
<i>Fever-Tree Soda Water</i>	£4

COFFEE & TEA

<i>Americano</i>	£4.5
<i>Cappuccino</i>	£4.5
<i>Latte</i>	£4.5
<i>Flat White</i>	£4.5
<i>Espresso Double</i>	£4.5
<i>Macchiato / Double</i>	£4.5
<i>Tea</i> (<i>English Breakfast, Earl Grey,</i> <i>Green, Mint</i>)	£4.5
<i>Irish/Bailey's/Calypto Coffee</i>	£10

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