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 reimagined.

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BAR BITES

Snacks

Beef Quavers, Beef Salt	*£4*
Vegetable Crisps, Salt & Vinegar (vg)	*£3*
Scotch Egg, Piccalilli	*£5*
Traditional Pork Pie	*£7*
Sausage Roll	*£6*

C H & T

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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 *Meantime Brewery 4.5%*	*£3.75 | £5*
Bengal Session IPA *Meantime Brewery 4.7%*	*£3.75 | £5*

Guinness Ireland *£3.75 | £7.5*

BOTTLED BEER

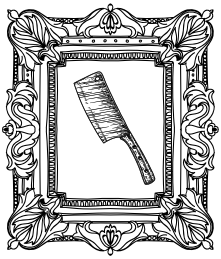
Peroni Italy 33cl	*£6.25*
Peroni Gluten Free Italy 33cl	*£6.5*
Asahi, Japan 33cl	*£6.75*
Peroni Alcohol Free 0% Italy 33cl	*£5.75*

BOTTLED CIDER

Aspall Premier Cru Cider England 33cl	*£7.5*

Signature COCKTAILS

Chop House Martini | £16.5



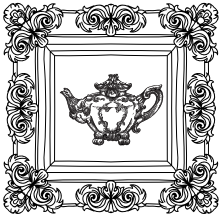
Beef Fat Washed Chase Vodka, Tarragon, Thyme, Fino Sherry Wine, Aperitif Wine

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

Lychee Martini £15
Ketel One Vodka, Lychee Liqueur, Lemon & Lychee Juice, Sugar

Passion Fruit Martini £16
Absolut Vanilla Vodka, Passion Fruit,Vanilla

Aperol Spritz £15
Aperol, Prosecco, Fever-Tree Soda

Hugo Spritz £17
St Germain Elderflower Liqueur, Prosecco, Fever-Tree Soda Water, Lime & Mint

French Martini £15
Ketel One Vodka, Chambord, Raspberry

Whiskey Sour £15
Maker's Mark Bourbon, Citrus, Bitters, Foam

Mai Tai £15
Havana 7yr Rum, Havana 3 Rum, Cointreau, Citrus, Orgeat

Espresso Martini £15
Ketel One Vodka, Kahlua, Espresso, Vanilla

Negroni £15
Tanqueray Gin, Campari Bitter, Sweet Vermouth

Margarita £15
El Jimador Blanco, Cointreau, Citrus

Old Fashioned £15
Makers Mark, Angostura Bitters, Brown Sugar

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	Laurent-Perrier La Cuvée Brut, Champagne	£19
NV	Louis Pommery Brut, Hampshire, England	£16
NV	Louis Pommery Brut Rosé, Hampshire	£18
NV	Prosecco, Argeo Ruggeri, Veneto, Italy	£10
NV	Laurent-Perrier Rosé, Champagne	£22

WHITE

		175ml	Bottle
2025	Trebbiano, Fonte della Vigna, Emilia Romagna, Italy	£10	£37
2024	Viognier, Longue Roche, Languedoc, France	£10	£44
2024	Riesling 'Kreuznacher', Anton Finkenauer, Rheingau, Germany	£15	£58
2025	Albariño, Martin Codax, Rias Baixas, Spain	£17	£67

ROSÉ

		175ml	Bottle
2024	Pure, Mirabeau Provence, France	£14.5	£58

RED

		175ml	Bottle
2024	Anciens Temps, Languedoc, France	£10	£37
2021	Immortelle, Roussillon, France	£18	£71
2023	Pinot Noir Hahn, California, USA	£16	£62
2024	Nero d'Avola 'Libellula', Terre di Vita, Sicily, Italy	£12	£48
2022	The Chophouse Barrel, Ken Forrester, Western Cape, S. Africa (Magnum)	£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 Sulfites. While we make every effort to keep our wine list accurate and up to date, vintages may occasionally vary from those listed due to availability.

Wines By The Bottle

CHAMPAGNE & SPARKLING

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

Rosé

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

WHITE

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

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Wines By The Bottle

ROSÉ

2024	*Pure, Mirabeau, Provence, France*	*£68*
2024	*Embrujo Rosado, Verum, Castilla La Mancha, Spain*	*£36*
2024	*Minuty Prestige, Côtes de Provence, France*	*£76*
2024	*Rock Angel, Côtes de Provence, France*	*£85*
2024	*Château d'Esclans, Côtes de Provence, France*	*£110*

RED

2021	*Immortelle, Roussillon, France*	*£71*
2024	*Anciens Temps, Languedoc, France*	*£36*
2022	*Pinot Noir, Bolney Estate, Sussex, England*	*£90*
2024	*Nero d'Avola 'Libellula', Terre di Vita, Sicily, Italy*	*£46*
2022	*Valpolicella Superiore, Arco dei Giovi, Veneto, Italy*	*£81*
2018	*Rioja Reserva 'Puente de Salceda', Viña Salceda, Spain*	*£71*
2024	*Shiraz, Stormy Cape, Western Cape, S. Africa*	*£58*
2023	*Pinot Noir, Hahn California, USA*	*£61*
2022	*The Chophouse Barrel, Ken Forrester, Western Cape, S.Africa (Magnum)*	*£190*

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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*

Speyside

Singleton of Dufftown 12yr	*£12*	*Balvenie 12yr*	*£12*

Lowlands

Auchentoshan Three Wood *£13.5*

BLENDED SCOTCH *50ml*

Johnnie Walker Black label	*£10.5*	*Chivas Regal*	*£10*

WHISKEY *50ml*

American

Maker's Mark	*£9.5*	*Woodford Reserve Bourbon*	*£10.5*
Jack Daniel's	*£9.5*	*Sir Davis Rye Whisky*	*£21*

Japanese

Hakushu Distiller's Reserve	*£15.5*

Irish

Jameson	*£9.25*

GIN *50ml*

Tanqueray Scotland	*£9.5*	*No. 3 Berry Bros England*	*£11.5*
Malfy Rosa / Arancia / Limone Italy	*£9.5*	*Tanqueray no.10 Scotland*	*£11.5*
Hendricks Scotland	*£11*		
Renais Gin England	*£12.5*		

VODKA *50ml*

Ketel One Holland	*£9.5*	*Ciroc France*	*£11.5*
Belvedere Poland	*£9*	*Chase Potato Vodka England*	*£11.5*
Absolut Vanilla Sweden	*£8.5*		

RUM *50ml*

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

TEQUILA *50ml*

El Jimador Blanco	£9.25	*Don Julio Anejo*	£19.5
El Jimador Reposado	£12	*Clase Azul Reposado*	£40
Don Julio Reposado	£17.5		

MEZCAL *50ml*

Lost Explorer Mezcal Espadin £16

COGNAC | ARMAGNAC *50ml*

Courvoisier VSOP	£12.5	*Courvoisier XO*	£30

APERITIF | LIQUEUR | DIGESTIF *50ml*

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

Alcohol-Free

Caleño Light&Zesty	£9.5
Everleaf 'Marine'	£9.5
Everleaf 'Forest'	£9.5
Pentire Coastal	£8

SOFT DRINKS

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

COFFEE & TEA

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

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