

Restaurant Review: Jekyll and Hyde, Birmingham

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A few weeks ago, Stuart and I were invited to go to [The Jekyll and Hyde](#), a pub located in the Colmore Business District, near Snow Hill train station in Birmingham. Why is a food blogger reviewing a pub, I hear you ask? Well, The Jekyll and Hyde as I was found out when I went to do the review, makes exceptional good homemade food, cooked by their chef Tim.



We arrived at 7pm on a Wednesday evening and the place was buzzing with the after work crowd. The first thing that struck us, apart from the eccentric decoration was the vast variety of drinks that were on offer. You could have anything from a cocktail to a pint of Stowford Press Cider (my favourite!) to Dandelion and Burdock. Stuart and I stayed safe and stuck with the cider. We then sat down and looked at the menu.

It was a hard choice as everything on the menu sounded so good. In the end I went for the Crispy Pork Belly, Calvados and Apple Jus, Caramelised Shallots, Braised Red Cabbage and dauphinoise potatoes. Stuart had the Toff Pie, with either rabbit, peasant or partridge in a port sauce. All meat is supplied to The Jekyll and Hyde from AP Doherty butchers in the Bullring Markets.



Overall, we were both very impressed with our meals. The pork belly was delicious and crispy and was complimented beautifully by the caramelised shallots and creamy dauphinoise potatoes. Stuart's pie was one of the best we have ever seen. It was packed full of game, with excellent gravy and topped with the best puff pastry ever. One small issue with Stuart's was that the carrots were quite undercooked. I know it is trendy to undercook vegetables in restaurants now, however these were virtually raw. It was a small let down to an otherwise fantastic dish. The portions were massive though and very reasonably priced. We were both so full after our mains, that we could not fit in pudding so I decided to have a Mojito to finish the evening with instead. Cheers! 😊



Overall, I recommend the Jekyll and Hyde as the perfect place to have a drink while waiting for train or if you have time, you really must stay and sample the food. You will not regret it. 😊

Note to Readers: Stuart and I dined as guests of the Jekyll and Hyde. Many thanks to Vicky for organising it. It is much appreciated 😊