

# Room for nostalgia... and some tasty food

By Paul Fulford

**M**ORE than three decades had passed since I last ventured into this room in the days when I had hair and hope.

Then it was a shabby office full of shabby desks at which sat shabby young men and women who had just launched their journalistic careers with the Sutton Coldfield News.

Now it houses an Indian restaurant called Turmeric Jones and is altogether a smarter place.

Smart but not particularly to my taste – its orange and blue colour scheme, together with swirly patterned wallpaper and plenty of chandeliers, of a style that might have pleased Tony Montana.

However, service was exceptionally friendly and efficient.

Though I did feel a little crestfallen when the waiter, having listened to my account of once working in the room, said I was a piece of “living history”.

But on to the main point – the food, which was excellent.

Fresh, crisp popadoms, accompanied by superb sauces, set the scene.

Next for me came a starter of tandoori smoked duck which was pleasingly tender and delicately flavoured.

The orange chutney that lay below it was wonderfully refreshing and flavoursome.

Lynn, meanwhile, spoke highly of the taste and texture of her spiced cod served unsauced in a Bangladeshi style.

Main courses, too, delivered.

I sniggered childishly at the name of my choice – Bollywood



Good food: Turmeric Jones in Sutton Coldfield.

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**Restaurant Spy**  
Food critic Paul Fulford reviews the city's eateries. Visit [birminghammail.net](http://birminghammail.net) and then click 'blogs'.



film-goers during one of Shilpa Shetty's racier scenes.

What arrived was an enormous chunk of lamb that was meltingly tender and served with a rich, deftly spiced sauce sweetened by pumpkin.

This was a stunning dish, masculine but refined.

My wife's choice, though, was very girly.

Good quality chicken came in a sweet and gentle creamy sauce enlivened by coconut and made fragrant by rosewater. This was comfort food for the sophisticated.

Shank – suggesting to my tut-tutting wife that it might be rhyming slang for an activity undertaken by over-excited

A side order of channa dhal had real depth of flavour and our rice and roti were perfectly good.

But one moan: the presentation of the dishes was unnecessarily fancy.

No need. Food of this standard shouldn't be subject to any such distractions.

Prices, though, were good. Our bill also included a couple of beers and a soft drink.

## Verdict

**How much? £48 for two Vegetarians? Choices Child friendly? Yes Disabled access? Fine Parking? Nearby Go back? With delight Value: £££**

**Food, decor, service: ★★★★★**

### OUR TOP 5... CURRY HOUSES

**LASAN**  
Modern restaurant offering a light take on Indian classics. James Street, St Paul's Square, Birmingham. 0121 212 3664.

**LASAN EATERY**  
Its sister restaurant offering a more informal experience. 1355 Stratford Road, Hall Green. 777 9090.

**MAHARAJA**  
An old favourite offering real quality in food and service. 23-25 Hurst Street, Birmingham. 622 2641.

**KABABISH**  
Another long-established restaurant with a touch of quality. 29 Woodbridge Road, Moseley. 449 55536.

**JYOTI**  
Small, friendly place offering great South Indian veggie fare. 1025 Stratford Road, Hall Green. 778 5501.