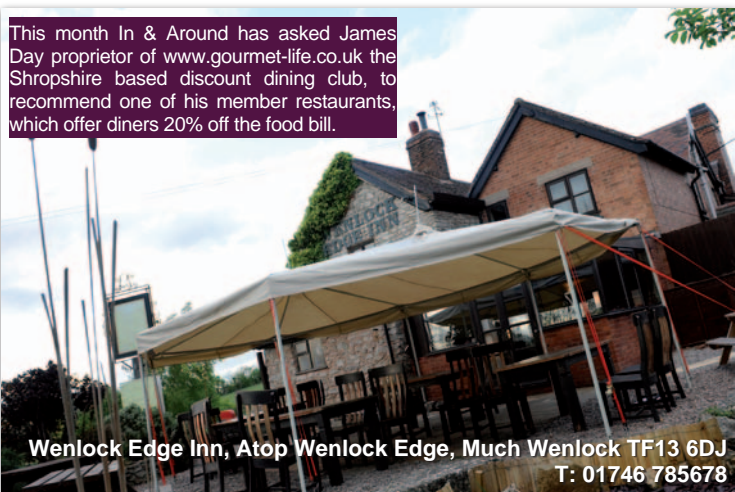


Restaurant Review

Finding the best places to eat In & Around Shropshire

This month In & Around has asked James Day proprietor of www.gourmet-life.co.uk the Shropshire based discount dining club, to recommend one of his member restaurants, which offer diners 20% off the food bill.



Wenlock Edge Inn, Atop Wenlock Edge, Much Wenlock TF13 6DJ
T: 01746 785678

In Shropshire we are spoilt for choice when it comes to great pubs, quality food, and picturesque locations for days out, but there aren't many places that offer all three. However, the Wenlock Edge Inn, offers all this, and more.

Sitting atop the Wenlock Edge, with breathtaking views of the surrounding countryside, we found ourselves there one evening, just as the leaves were bursting on the trees, so we could still appreciate the full glory of the location. Since its restoration a little over a year ago it has clearly undergone a new lease of life, which is a rare achievement, in the current climate.

It is clear from the point of arrival, why The Wenlock has bucked the trend. A warm welcome in the pub bar, which serves 4 real ales, all local, and a good banter from the locals enjoying a few pints after work, was interrupted politely by our host offering us a drink.

We made her aware of our arrival and our "Gourmet Life" booking, and she confirmed our reservation and offered us a drink. We chose a glass of Pinot Grigio, and a pint of Hobsons – perfectly served in

a rather natty Wenlock Edge Inn glass.

Our table was at the rear in the restaurant overlooking the patio area, gazebo and pond.

The menu is understated, but certainly promising. Awash with local and regional ingredients, but also with a good selection of fresh fish, which includes Wenlock fish and chips, with homemade beer batter, roasted crab fishcakes, and their 'house dish' of beer battered black scallops. The meats are all from Wenlock and the surrounding areas, reassuringly hung for 28 days, which certainly adds to the flavour and texture, and appears the reassuring benchmark nowadays in most good food pubs and restaurants, of which this is clearly one.

We started with the intriguing beer battered black scallops, which can easily be cooked far from perfect, as deep frying a scallop is certainly an art, and my guest chose the Open cap field mushrooms, stuffed with seasonal peppers. For mains I went off the pub menu, opting for the hearty Wenlock sausage and onion sandwich with homecut chips (largely because I had seen

someone in the bar eating it on the way in and it looked, and smelt great), and my less glutinous guest went off the specials and chose the Hake served with poached egg and salsa Verdi.

A basket of fresh homemade bread soon arrived, followed shortly afterwards by our starters. The scallops were coated in homemade batter, out of shape and just waiting to be crunched, set on the fresh leaves and a generous portion of chilli sauce. The field mushrooms were surprisingly colourful as a dish, and again, generous in size. The taste was matched by the appearance

– the scallops while crisp on the outside were perfectly tender on the inside, the delicate sweet flavour retained – not fallen foul to the inexcusable over-cooking temptation. The mushrooms were again, tender, but still juicy, and by no means tough. The wild garlic from the pub grounds, along The Edge, gave the dish a freshness that can often be missed with mushrooms.



We enjoyed the view from the conservatory whilst waiting for the mains – Again, these did not disappoint. The sausage sandwich was well presented, without any fuss, and the strong smell of the sweet onions, filled the restaurant. The fish appeared much more healthy, with the poached egg resting perfectly on top, and the colourful salad was a real contrast to my home cut chips – but after all we were in a pub, so a bit of what you fancy

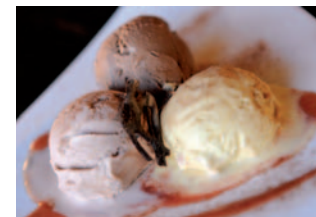
is good for you, in my book. Both dishes were cooked to perfection, my bread clearly fresh, and the sausages bursting with flavour. The egg was quickly punctured, almost like a ceremony, and the rich yellow yolk trickled down over the white fish – what a picture!



Dessert was not something I could manage after eating for two, so we decided to share. Again, a good selection, from traditional apple pie and homemade custard,

to apricot and lavender crumble, and our final selection was the baked vanilla cheesecake, oh, and try some of their homemade ice cream

Once again we were not disappointed on presentation, certainly not the sort of food one would expect at what was essentially an inn, but this dark horse of a restaurant delivered. The cheesecake was again, clearly home-made, with a crisp sweet base, light creamy upper, and a lingering flavour of vanilla pods which was quite Moorish. The ice cream a good selection of classic vanilla, dark chocolate and strawberry, which were soon tickled off.



The Wenlock Edge Inn certainly lives up to its fast growing

reputation as a welcoming Inn with an accomplished restaurant, which is not scared to serve traditional pub food. Walkers are welcome, as are well behaved dogs. So if it is a healthy walk followed by a hearty meal, there is no better Shropshire attraction than the Wenlock Edge Inn.

Total food bill for this review: £36.70 (Gourmet Life Dining Discount -20% = £29.36)

Food Style: Modern British – Focusing on regional ingredients

Most Popular Dish: Beer battered scallops

Worth knowing: Afternoon teas served with homemade scones.

Great for Pre and post walks along the famous Wenlock Edge.

Regular live music on Sundays with BBQ, served after traditional Sunday Lunch from 3pm.

Accommodation - also available from £49 per night B&B.

Reviewed by James Day
of Gourmetlife

Photos by Sam Bagnal
of www.samphoto.co.uk

Food served all day including
Traditional Afternoon Teas.

Traditional Roast & A la carte every
Sunday. Live music & BBQ the last
Sunday of every month. Call for details



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TELEPHONE 01746 785678

Set atop Wenlock Edge

Nr Much Wenlock, Shropshire TF13 6DJ

See website for menu & private party details

www.Dinewithus.co.uk/wenlock-edge

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Participating Local Restaurants include: Wenlock Edge Inn
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