

# WENLOCK EDGE INN

PUB • DINING • ROOMS

All our meals are homemade on the premises and using local suppliers & sustainable sources, if you have a query with any item on the menu please do not hesitate to ask  
**(2 Courses & a Bottle of wine for £24.99 for 2! Ask for details)**

## Starters

Chefs handcrafted soup of the day £4.25

Wild game terrine, served hot, local game, partridge, venison, rabbit & quail encased in Wenlock edge Parma ham served with piccalilli £5.50

Pan-fried pigeon breast & pickled walnut salad served with a warm redcurrant dressing £6.75

Gratin of Queen Scallops served with salad garnish & lemon wedge £6.95

Deep fried king prawns served with a sweet chilli dressing & leaves £6.75

Creamy garlic & horseradish mushrooms served in a chasseur straw basket topped with Parmesan cheese £4.95

## Mains

Beer battered Icelandic cod, chips, minted mushy peas & tartare sauce £10.50

Braised shoulder of Shropshire lamb, marinated in star anise, garlic & lamb stock served with Rosemary gravy best served with mash £11.95

Steak & ale pie, tender pieces of steak marinated in Hobsons beer, served in a shortcrust herb pastry £10.50

Twice cooked half a boneless duck served with a cranberry & red wine reduction £13.95

Vegetarian patties served with spring onion mash & vegetable broth 12.95

Roasted fillets of gurnard served with fennel, orange & Provencal herbs £13.95

Pan-fried fillet of beef (6oz uncooked) cooked to your liking served on a bed of mash with a white wine & cracked black pepper sauce £14.95

Free range chicken breast stuffed with mixed peppers & red onion served with a cream cheese sauce £13.95

Slow roasted belly of pork stuffed with black pudding & wholegrain mustard served with a redcurrant Jus £13.95

All meals are served with vegetables of the day and roasted new potatoes with butter & parsley or home fries

**All our meals are cooked fresh to order, there may be a short wait for certain dishes, but please be patient with us we know it will be worth your wait.**

## **The Wenlock Edge Steak menu**

All steaks are supplied by Bert Butler (unless stated) at Condoover they are 28 days aged, and upon arrival at the Edge our chef hangs these a further 2 to 3 weeks, depending on the cut of the meat.

Please appreciate the quality of the meat & why not try your steak medium or medium rare

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|--|---------------|
| Fillet (8oz)                               | £21.50        |
| Sirloin ( 8oz uncooked)                    | £16.50        |
| T Bone (16oz uncooked weight)              | £18.50        |
| Rump (8oz uncooked weight)                 | £10.50        |
| <b>Rib eye steak (8oz uncooked weight)</b> | <b>£15.95</b> |

All steaks served with side salad, roasted onions, sautéed mushrooms & roasted cherry tomatoes

**Why not try one of our sauces to compliment your steak?**

Green peppercorn au poivre, or shallot & brandy cream sauce, & chefs' recommendation Harlech cheese topping £2.00

Vegetables per portion £2.50

Due to ever increasing food costs we have had to increase our prices, we have however endeavoured to keep these to a minimum.

## Desserts

Handcrafted ice cream, raspberry, vanilla, chocolate or Morello cherry £4.50

Cheese & Biscuits

Please ask for today's selection £6.75

Honey & stem ginger cheesecake with a dark chocolate topping £4.95

Chef's crème Brulee £4.95

Lemon meringue crepes served hot with vanilla ice cream £5.25

Dark chocolate & praline torte served with morello cherry ice cream £4.95

Raspberry Roly Poly & custard £4.50

Strawberry tart tatin £4.50

Call to reserve your table: 01746 785678

Visit our website [www.wenlockedgeinn.co.uk](http://www.wenlockedgeinn.co.uk)

## Why not book a room?

Available from £50 B&B

