



The Inn at The Farm, Solihull

Review by www.Dinewithus.co.uk – July 2008

'No Bull'

Discovering a new 'Hales & Salisbury' venue, is always exciting, though possibly predict-table (sorry), or is it re-assuring? The Inn at The farm, was no exception – I have heard, or should I say 'Herd' and read many good things about 'The Farm' and a trip back from a 'gastro' tour of London furnished me with the time to pull off the M42 to pay a visit.

We booked earlier that day, and could only be accommodated with a table at 9.15, which actually suited us. Hard to find (even worse I am sure without Sat-Nav – though they do need to update their postcode on their website) and we passed the ubiquitous Harvester, and Beefeater on the way, looking tired, although new, and I wondered what the gastro-Maisters had created at The Farm – Their skills many times replicated, never improved upon by the 'Big Boys' – I should know, I've tried!

Nestled behind 'Somerfield' we arrived in the car park, and was slightly disappointed at the location, but the buzz of Saturday night noise indicated we were alone in that opinion.

The bar was full of revellers, some been there all afternoon it appeared, enjoying the pints of premium lager, hand pulled ale, and the all too popular wine selection – usually by the bottle, but many by the glass.

We mentioned our booking, and were pointed to the 'restaurant next door' – surprised, we went through the enclosed gardens, full of more revellers, and into the tranquil restaurant...stunningly converted cow shed/barn with all the original features, enhanced by the good lady of Mr Salisbury (i presume) with cow skin drums- lights shining through, cattle skulls complete with horns, cow-skin stools, and scattered colourful seating with aubergine colours, purples, and deep reds. Lots of brick, well placed woods to soften the appearance, and noise, and other 'quirks' - Another success.

The 'posing tables' were all full, bar a couple of seats, which we grabbed and sat at with our drinks to observe the great and good of Solihull(!)...What a breed of fun loving 30 something's, (and a hen night of teens to greys). The menu was infact a refreshing change...more steaks than normal, more fish, more innovative sharing dishes, and some experimental specials. Old favourites like the ½ spit chicken were present, but now fashionably free range, with thinner (better) chips £9.95 along-side some extensions like BBQ chicken, and Coq au vin style, with mash (or + mash as I should write in their a contemporary style) We were also offered specials such as tiger prawns in garlic with rocket, as well as a new dish of ½ spit duck with orange, chilli and watercress £13.95. (a posh spit chicken!)

The service is slick, the air is atmospheric, and the outside full of the brave (in the Summer of 2008) though heated & covered – they also enjoyed the new [La Plancha](#) (flat top grill) menu – offering things like premium Halloumi, prawns, fish and meats to enjoy outside. Off the main menu we enjoyed the calamari starter, in sesame seeds, Ok, but not great, and I took the olde favourite of the spit chicken and my guest the Farm Flat bread with creamed spinach, mushrooms and gorgonzola as a main for one (£5.55) – which she regretted, only because the 'to share' was an indication of size...and value! No puds, but as an experience, we left full, enlightened, and re-assured that not only are 'Hales & Salisbury' right again, but that there clearly is n't a recession!

Total Bill: Drinks : Tia Maria & Coke & Large rose wine: £9.95

Meal: Calamari x 2 + Flat bread (to share!) & Spit chicken with the 'kitsch' salad bar selection + Small bottle San Pellagrino water: £28.65

Contacts: View their listing [here](#)

Review posted by Dinewithus.co.uk July 2008, so detail may change.

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