

## Read What the Shropshire Star Thought of Us

Rated as a 4-star establishment by 'The Shropshire Star'.

I wasn't planning to take my young boys out to lunch at The Pheasant at Admaston, but in retrospect I'm very glad I did.

As

I like to try and do something with them at the weekend - I hate the term "quality time" - for just for a few hours at least - I thought it would be nice to treat them to a meal out. Preferably one without a chicken nugget or smiley face in sight!

I wasn't planning to take my young boys out to lunch at The Pheasant at Admaston, but in retrospect I'm very glad I did.

As I like to try and do something with them at the weekend - I hate the term "quality time" - for just for a few hours at least - I thought it would be nice to treat them to a meal out. Preferably one without a chicken nugget or smiley face in sight!

It was a Saturday and we had initially stopped off at a venue nearby that had an offer on. Yet, walking in just after noon, it was already packed to the rafters, which put me off, so we turned tail and left. It can test a child's patience being asked to sit still for a few hours, never mind having to queue for a table in the first place.

So, after asking Oliver and Sam (aged seven and five) which direction they wanted us to drive off in, we ended up at The Pheasant.

I hadn't been in it since it had been taken over. Also at my last visit with a friend it had been so full of smoke - obviously before the ban came in - that we both felt that the idea of actually eating in the place was unthinkable.

So, now at around 12.20pm the boys and I walked in. There was a family group of adult diners already there and ordering drinks.

I liked the fact that there were photostat copies of the menu at the bar, so I could check its suitability for children while I waited to be served. The adult menu looked good and there was also a very good children's menu. In fact - Jamie Oliver would be proud - it was a "healthy children's menu" - "Gregory, Harry & Byron's" Little People's Menu - were they dishes chosen by the owners' children perhaps?

For drinks we had half a pint of cider (£1.25), a small bottle of water (£1.40) and a coke (£1.50).

We were given a table next to the large family group and, and we settled down quietly. I think it's important that children should be taken out to eat at adult venues in order to learn social skills, but definitely not if they are going to be naughty and annoy fellow diners.

Thankfully my two were so beautifully behaved throughout the meal (and we didn't leave until after 2pm), I had nothing to worry about. In fact one fellow lady diner stopped at our table to praise my boys, remarking on how excellently behaved they'd been during the meal.

We didn't bother with starters. Oliver decided on grilled salmon and fresh mackerel with fresh salad (£4.50) and Sam ordered Toad in the Hole - Shropshire sausage in Yorkshire pudding, served with mash and proper gravy (£3.75). I ordered pan fried Wickstead sirloin steak served with cracked black pepper and field mushroom sauce and proper chips (£12.50). I also ordered extra chips for the boys (£1 each).

Sam's eyes lit up at his toad in the hole. He's a five year old who is obsessed with eating sausages. I had explained it would be in a Yorkshire pudding. It looked tasty and hot and his mash and gravy looked good.

He ate all the sausage and most of the pudding and mash and chips. It took him a while to get it all down but he managed it! Oliver's mackerel came with its skin and tail on, but he was quite happy - having been given a "proper fish". He enjoyed both the mackerel and salmon and was quite embarrassed at one point when I stood up to help him pull the flesh away with a knife and fork, hissing quietly "I'm ok mum". He wasn't bothered with his salad, but that's usual. It was fresh.

My steak was absolutely gorgeous. It was a good piece and came as ordered, medium. It was quite pink and slightly

bloody inside, while the outside was good and brown. It was easy to cut, delicious to eat and came with a lot of lovely pepper and mushroom sauce. I couldn't have been more satisfied.

The big cut nicely browned chips went down well with us all.

For pudding the boys enjoyed banana splits (£2.50). They had a big banana, ice cream, squirty cream and strawberry sauce. I must say, that I am not exaggerating when I tell you that my steamed chocolate pudding with a rich chocolate sauce and cr•eme fraiche (£4.75) was one of the best puddings I have ever had. The sponge was absolutely delicious and the sauce was great. The cr•eme fraiche was a perfect foil for it.

The meal had been a terrific success - both in terms of good food and little diners's good behaviour!

by Catherine Stanworth

Contact details

The Pheasant Inn, Shawbirch Road, Admaston, TF5 OAD

01952 251989

MENU SAMPLE

Starters

Salmon, baby spinach and lemon fishcakes (£4.25); Richard's homemade soup (£3.95).

Main courses

Shropshire steak and Saddlers ale pie with proper chips (£6.95).

Sides

Garlic and rosemary bread; Maris Piper mash; proper chips; seasonal salad; fresh vegetables (£2 each).

Puddings

Fresh fruit Muscovado meringue shell with

Seasonal fruit and whipped cream (£4.25). SERVICE

The two waitresses were friendly, smiling, welcoming and efficient.

ATMOSPHERE

Quiet at first, but pleasant and relaxed.

DISABLED FACILITIES

Disabled access

SMOKING POLICY

Non-smoking

Copyright - The Shropshire Star <http://www.shropshirestar.com/2007/12/the-pheasant-inn-admaston/>