

## **The Inn at Grinshill**

Off A49 N of Shrewsbury; SY43BL

The civilised 19th-c bar at the front of this attractively refurbished and well cared for completely no smoking early Georgian inn reflects the pub's former name; the Elephant and Castle. Greene King Ruddles, Hanbys Drawell and Theakston XB, plus a guest from a brewer such as Batemans are well kept on handpump; TV, piped music, dominoes, and an evening pianist on Friday. The spacious contemporary styled main restaurant has a view straight into the kitchen, and doors into the rear garden, which is laid out with tables and chairs. Prepared with care, the very good food might include soup (£4.50), almond-coated shrimp cakes with soy lime mayonnaise (£6), Caesar salad (£6.50), seared king scallops with green mango slaw or penne puttanesca (£9), braised lamb with chickpea and mixed bean cassoulet (£11), wild mushroom and butternut risotto (£12.50), fillet steak with leek mashed potato and roast plum tomatoes (£16), and puddings such as coconut panna cotta with sesame tuile and lime leaf syrup or summer pudding (from £5.50). At lunchtime and before 7.30 during weekdays you can take advantage of the 'lunchtime and early bird menu', with three courses for £9.95. Beautifully decorated bedrooms have wide-screen TV and broadband access. Though not at all high, the nearby hill of Grinshill has an astonishingly far-ranging view.

*(Recommended by Derek and Sylvia Stephenson, Poppy Laight, A J Bowen, J S Burn, M Joyner, TDH, Geoffrey Parker, Noel Grundy)*

Free house ~ Licensees Kevin and Victoria Brazier ~ Real ale ~ Bar food (12-12.30, 6.30-9.30; not Sunday evening) ~ Restaurant ~ (01939) 220410 ~ Children welcome ~ Dogs allowed in bar ~ Open 11-3, 6-11; 12-4 Sun; closed Sun evening ~ Bedrooms: £60S/£120B