

# The Quill & Scholar

## SPOTLIGHT REVIEW



Address: **12-14 Tamworth St, Lichfield, WS13 6JJ**

Date of visit: **16 July 2025**

Time: **18:00**

Overall rating: **SSSSSSSSSS**

### TO START

- Rustica olives
- Soy-glazed mackerel
- Beetroot terrine

### FOR MAIN

- 7oz fillet with peppercorn sauce
- Monkfish and king prawn skewer

### TO FINISH

- Coconut sticky rice
- Sticky toffee pudding
- Amaretto coffee

**Tucked away in the heart of Lichfield City Centre, The Quill & Scholar offers more than an on trend setting - it delivers a truly delightful dining experience that lingers long after the final course.**

Our evening began with a shared bowl of Rustica olives, the perfect way to ease into the meal with their rich, herb infused flavour and satisfying bite. Simple, elegant, and wonderfully moreish.

To start, we enjoyed the soy-glazed mackerel, served with a refreshing fennel and roquette salad. The toasted fennel seeds added a subtle crunch, balanced beautifully by a light lemon vinaigrette. The beetroot terrine was equally impressive - a colourful and creative plate complemented by a punchy horseradish sorbet and a delicate beetroot balsamic dressing. A lovely balance of earthy and bright flavours.

For mains, we selected the 7oz fillet with peppercorn sauce, which arrived cooked to perfection - tender, flavourful, and accompanied by triple-cooked chunky chips, a fresh mixed leaf salad, and a roasted garlic tomato. Every component on the plate was thoughtfully executed and delicious along with the Monkfish and king prawn skewer, a standout dish of the evening - grilled perfectly and paired with a vibrant papaya salad and a citrus dipping sauce that brought freshness and zing to every bite.

We paired our meal with a crisp glass of house white wine and a delicate rosé, both of which complemented the dishes wonderfully.

Desserts were equally delightful. The coconut sticky rice was a tropical dream - paired with a mango and passion fruit salad, mango sorbet, and a crisp coconut tuile. The sticky toffee pudding was indulgent comfort food at its finest, served warm with a rich butterscotch sauce and a dollop of Normandy crème fraîche to cut through the sweetness beautifully.

To end the meal, we lingered over a decaf coffee and a wonderfully smooth amaretto coffee, the perfect finish to a flawless evening.

The service throughout was exceptional - attentive, thoughtful, and never rushed - allowing us to fully relax and savour each course. A special mention must go to Veru, the Deputy General Manager, whose in-depth knowledge of both the food and drink menus, combined with her warm and engaging personality, truly elevated the experience. The ambience was stylish yet welcoming, creating the perfect setting for a leisurely and enjoyable evening.

If you're in Lichfield and looking for somewhere special, The Quill and Scholar is an absolute gem. We left feeling delighted, completely satisfied, and already planning our return - there are so many tempting dishes on the menu we can't wait to try next time.

