

OUR ETHOS

A brief look at the thinking behind our menus

Here at The Old Orleton Inn, we try to provide a unique and entertaining dining experience whilst maintaining a professional yet informal degree of service. We offer a modern, relaxed environment which, when combined with our delicious food, comprehensive wine list and friendly staff, should ensure you enjoy an unforgettable evening.

Our style of cookery is based upon seasonal British ingredients cooked simply with a contemporary 'twist', taking inspiration from dishes prepared in the UK, from as far back as Roman England with our Chestnut & Cracked Pepper Relish, through to modern day "treats" like our gourmet Beer Battered Cod & Chips!

All our dishes are hand-prepared from start to finish, we never buy any processed, frozen (inc' fish) or pre-prepared items. We limit the number of ingredients to the minimum enabling the fresh flavour of the food to speak for itself without being over seasoned or spiced. We never use hidden ingredients like gelatine, MSG or corn starch. We use salt in our cooking to the minimum so it is provided on your table for you to add to your taste.

It has always been our policy to avoid (where possible) the use of any plastic or nylon cooking pots or utensils, particularly in any process that involves intense heat, to minimise the risk of BPA (Bisphenol-A) transfer. For the same reason all our cooking oils are high quality, unextended and 100% vegetable (non-mineral based).

Our latest Dinner Menu offers you the opportunity to enjoy either a "Bar Bite" snack or a full three course meal in one of our contemporary dining rooms. It has been put together using locally sourced ingredients wherever possible, from suppliers we know and trust, giving our dishes the true flavours and characteristics of Modern "Great" British Food....

Thank You for choosing to eat with us. I hope you enjoy this, our latest menu.
Craig Clutton - Head Chef

SPECIAL DIETS

We pride ourselves in our ability to cater for guests with special diets

If you do have any special dietary requirements please feel free to discuss these with your waiter who will do their best to guide your selection, however if your diet is significantly restricted it is always best to inform us when booking or on arrival.

Dishes marked ✓ are vegetarian - vegan alternatives are usually available on request.

If you are staying with us on a Dinner, Bed & Breakfast Package, the items marked with a star * may carry a price supplement.

Dinner is served from 6 to 9:30

Monday to Saturday (except Bank Holidays)

Dinner reservations by phone are usually subject to a minimum two course order per person.

The Old Orleton Inn • Holyhead Road • Wellington • Shropshire • TF1 2HA

info@theoldorleton.com • 01952 255011 • www.theoldorleton.com

DINNER MENU

The Old Orleton Inn
BRASSERIE • BAR • ROOMS

WELCOME

and thank you for choosing to eat at *The Old Orleton Inn*

BAR BITES

For one or two to share as a starter or when you just fancy a "nibble" in the Bar

Today's choice of home made freshly prepared Soup ✓	5.25
Wrekin Cheddar Cheesy Garlic Bread with Sweet Pepper, Tomato and Onion ✓	5.95
Marinated Olives, Sea Salted Mixed Nuts & Thyme Vinegar Dipping Oil with Crusty Breads ✓	6.95
Summer Garden Green Salad Medley with Lettuce, Melon & Avocado tumbled in Lemon Dressing and Shaved Cheese. Served with Crusty Breads - Large enough for two to share ✓	7.95
Chef's Savouries served with Crusty Breads and Old Orleton Plum Chutney	
Chestnut & Cracked Black Pepper Relish ✓	5.95
Chicken Liver & Malt Whisky Pressing	6.95

HOUSE SALADS

Locally Baked Breads, Crisp Leaves, Horseradish Cabbage Salad & New Season Potatoes with:

Today's Cold Cut of Meat and Old Orleton Plum Chutney	9.95
A Trio of British Cheeses and Pickled Shallots ✓	9.95
Chef's Seafood Selection and Caper Dressing	10.95

CHEF'S SPECIALITIES

Hot Dishes so good we just couldn't take them off the menu

DISH OF THE DAY

Chef prepares this dish daily from fresh local produce.

It may be something very simple or it may be a culinary

masterpiece, the fun is in finding out... Limited availability - a supplement may apply. 12.95

PORT & STILTON RIBEYE

Rib Eye Steak of Finest Border County Beef glazed with Blue Cheese, cooked to your preference with a rich Port Wine Gravy, Rustic Crisp Onions and Real Potato Chips 16.95

CASHEW NUT & SPLIT PEA COTTAGE PIE ✓

Chef's Savoury Spiced Cottage Pie. Cashew Nuts, & Split Peas topped with creamed Parsnip & Potato served with a Tomato & Shallot Gravy and Real Potato Chips 14.95

The chips on these dishes can be replaced with seasonal vegetables or a house salad should you prefer

SWEET TREATS

A regular slice of naughtiness - all year round

Our Selection of Award Winning Tattenhall Dairy Icecreams ✓
four scoops 5.95
two scoops 3.95

Our Boozy Bread & Butter Pudding with Rum, Apricots and Vanilla Custard ✓ 5.95

A Large Slice of Today's Home Made Cheesecake with Summer Fruits ✓ 5.95

Chef's Seasonal Fresh Fruit Salad with Elderflower Syrup ✓ 5.95

Or try our delicious dessert medley - a trio for two to share

Our Boozy Bread & Butter Pudding, Today's Speciality Dessert and Chef's Homemade Cheesecake ✓
all three for 13.95

Perhaps followed by an English Artisan Cheese Selection *8.95

ON THE SIDE

Unless stated otherwise our Hot Dishes are served with New Season Potatoes and a choice of Dressed House Salad or Chef's Vegetable Selection.

These complimentary items cannot be exchanged for priced side dishes.

Basket of Locally Baked Breads	2.95
Basket of Garlic Buttered Crispy Toasts	2.95
Bowl of Beef Tomato & Onion Salad	3.95
Bowl of Horseradish Cabbage Salad	3.95
Bowl of Freshly Prepared Real Potato Chips	3.95
Bowl of Chef's Marinated Mixed Olives	3.95

BEVERAGES

hot drinks available from the bar or just stop a waiter and ask

traditional, fruit or herb tea	2.50
standard coffees	2.50
speciality coffees	3.00
liqueur coffee	4.95

DECEMBERS'S MENU

LIGHT BITES

Starters served with our selection of Locally Baked Breads

- ROASTED FOREST MUSHROOMS WITH SCALLIONS ✓ 6.95
topped with garlic, basil & pine nut paste and shaved sharp cheese
- GOATS CHEESE, CRANBERRY & COB NUT FRITTERS ✓ 6.95
with watercress & red onion salad and spiced apple chutney
- TOASTED ALMOND & LIME CRUSTED MACKEREL FILLET 7.95
with white onion, fennel & caper marmalade
- OAK SMOKED CHICKEN & DUCK EGG SALAD 7.95
with crispy "little gem", damson & walnut dressing and garlic bread snippets
- PIGEON, PULLET & FARM CURED HAM PRESSING 8.95
with a bramley apple, beetroot & bacon salad
- BAKED POTTED LOBSTER, CRAB & CRAYFISH 8.95
with melted cream cheese, lemon & chives under a crispy granary crumb

HOT DISHES

May take 30 minutes to prepare, why not have a Light Bite while you wait

- FIR APPLE POTATO, CAULIFLOWER & WHITE BEAN BAKE ✓ 12.95
in a creamy leek & wrekin cheddar sauce with a crunchy sunflower seed crust
- BILBERRY & WILD MUSHROOM SAUSAGE HOT POT ✓ 13.95
with split peas, roasted vegetables and vine tomato & basil sauce
- HOBSONS BEER BRAISED CHUCK STEAK & ONION COBBLER 14.95
with pearl shallots, button mushrooms and horseradish creamed potatoes
- GARLIC & ROSEMARY STUDDED CHUMP OF WELSH LAMB 15.95
with apple & mint compote, creamed leek potato cakes and blueberry sauce
- BUTTERFLY FILLETED WELSH COAST SEA BASS 17.95
with prawns in oregano & olive butter and a timbale of chargrilled vegetables
- BORDER COUNTY SIRLOIN CANNON STEAK WELLINGTON 18.95
topped with liver relish, red currants & cranberries and a rich port wine sauce

JUST DESSERTS

also see our SWEET TREATS opposite

Chef's selection of tempting desserts, usually taking 20 minutes to prepare

BANANA & CHOCOLATE SPONGE PUDDING ✓
with chocolate fondant and vanilla pod custard

ICED MALIBU & COCONUT SHERBET ✓
with a crystalised stem ginger & pineapple medley

POACHED PEAR AND CINDER TOFFEE CREAM TRIFLE ✓
with caramel sponge and chocolate sauce

LIGHTLY SPICED TREACLE & DRIED WINTER FRUIT TART ✓
crusted with toasted almonds, served with clotted cream icecream

CHEF'S SPECIALITY DESSERT OF THE DAY ✓
check out Chef's freshly inspired treat

all 6.95

This section of the menu changes every month to follow the seasonal trends of our suppliers and to give you a more varied choice should you choose to visit us regularly.

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