

FEBRUARY'S DINNER MENU

LIGHT BITES

Starters - Served with our selection of Locally Baked Breads

- SPICEY SWEET POTATO & RED BEAN FRITTERS ✓ 6.95
in a flatbread with a sweet corn, tomato and bell pepper salad
- SMOKED GOOSE AND SHROPSHIRE HOG PRESSING 8.95
wrapped in maple cured bacon with cranberry & orange marmalade
- CIDER POACHED PEAR FILLED WITH CREAM CHEESE SAVOURY ✓ 6.95
with five spice dressing and a watercress & walnut salad
- DEVONSHIRE CRAB POTATO SALAD WITH CRUMBLLED EGG 7.95
with chive and chervil dressing and a micro herb medley
- GAMMON & MUSTARD CREAMED LEEK TART 8.95
with melted cherry tomatoes, shallot salad and shaved rind cheese
- SMOKED HADDOCK & DUCK EGG 'SCOTCH EGG STYLE' 7.95
with rocket & red grape salad and a lemon mayonnaise dressing

HOT DISHES

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

- OYSTER MUSHROOM, SPINACH & FETA FLAKEY PIE ✓ 13.95
with sun dried plum tomatoes and a light fresh herb sauce
- RIND CHEESE & LIME CRUMBED SCALLOPS OF SALMON 15.95
with a fennel & anchovy tart and a light orange & caraway caramel sauce
- BORDER COUNTY "FREE RANGE BEEF" FILLET STEAK 21.95*
with a roasted haggis potato cake and a wild mushroom & whisky sauce
- APPLE & QUINCE CRUSTED PREMIUM PORK LOIN STEAK 15.95
with creamed leek potatoes and shropshire sausage & white bean casserole
- GENTLY POUCH BAKED GUERNSEY RED MILLET FILLETS 17.95
baked with fresh ginger & coriander on a chickpea & sweet potato rosti
- ROSEMARY ROASTED ROOT VEG' & CASHEW LATTICE ✓ 12.95
with a timbale of refried beans and a harlequin tomato & sweet basil sauce
- HONEY & MUSTARD GLAZED PAN SEARED DUCK BREAST 18.95*
with crisp crumbed braised celery hearts and a rhubarb & anise sauce

Served with New Season Potatoes and a choice of Dressed House Salad or Chef's Vegetable Selection.

JUST DESSERTS

also see our SWEET TREATS opposite

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

MARULA FRUIT CREAM TROPICAL TRIFLE ✓
with chocolate sponge, pineapple, banana & mango

APPLE & HAZELNUT VANILLA FUDGE CRUMBLE ✓
topped with cheshire farm pure plain iced cream

DARK CHOCOLATE & BLACK CHERRY FONDANT ✓
with kirsch cream and sugared pecans

DRIED VINE FRUIT & TOASTED ALMOND BAKES ✓
bite size cakes served warm with vanilla pod custard

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.

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

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