

JUST DESSERTS

chef's selection of tempting sweets and ices

chef's selection of award winning tattenhall dairy ICECREAMS ✓

dark bitter chocolate	fresh vanilla pod	
chunky white chocolate	lemon meringue	
liquorice & blackcurrant	today's speciality	
	select two	2.95
	select four	4.95

light & fluffy mocha chocolate delight with coffee sauce ✓ 4.95

seasonal fresh fruit cocktail with elderflower syrup ✓ 4.95

today's choice of delicious home made cheesecake ✓ 5.95

old orleton rum and apricot boozy bread & butter pudding ✓ 5.95

warm lemon, apple & sultana griddlecake stack with custard ✓ 5.95

selection of fine english cheeses with apple, chutney & grapes ✓ 7.95

SWEET INDULGENCE!

try our delicious desserts medley

share chef's boozy bread & butter pudding,
a mocha chocolate delight and
today's homemade cheesecake

a trio for two to share ✓ 9.95

TIME FOR TEA

sit back and relax in the bar with a refreshing cup
of fresh ground coffee or tea

traditional, herb, fruit or speciality tea - free lunchtime refill 2.50

standard coffees, espresso, americano - free lunchtime refill 2.50

speciality coffees, cappuccino, latte - free lunchtime refill 3.00

mocha, hot chocolate - free lunchtime refill 3.00

MAKE A BREAK OF IT!

have a fresh fruit cream cake with your first hot drink

just add 2.00

if you have any special dietary requirements please feel free to discuss
these with your waiter/ess who will do their best to guide your selection.

Thank You for choosing to eat with us..
I hope you enjoy our latest 2011 menu.

Craig Clutton - Head Chef

Three Course Lunch Menu available every Sunday 12 - 4.30pm 16.95

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

@ THE OLD ORLETON BRASSERIE BAR

from 12 to 3

TIME FOR LUNCH 12:00-3:00

OVEN BAKERS

large oven baked potato with a crisp house salad and one of our delicious fillings

LIGHT BITES

starter sized snack served with a selection of locally baked breads

today's choice of home made soup prepared with only the finest ingredients ✓ 4.25

chef's speciality savoury pressings, served with a salad garnish and orleton plum chutney
chestnut & cracked pepper ✓ 4.95
chicken liver & malt whisky 5.95

hot pot of creamy garlic & fresh herb button mushrooms served with two toasted english muffins and salad ✓ 5.95

summer garden green salad medley
crunch cos lettuce with melon & avocado tumbled in lemon dressing topped with shaved cheese - enough for two to share ✓ 6.95

BLOOMERS

chunky "bloomer bread" sandwiches with a range of fillings served with a salad garnish

wenlock white cheddar, spring onion, tomato and chutney ✓ 4.95

prawn & crayfish in tomato dressing, cucumber and watercress 4.95

crisp salad leaves, celery and apple with blue cheese relish ✓ 4.95

today's cold cut of meat, crisp salad leaves and mustard dressing 5.95

oak smoked salmon with lemon & chive dressing 5.95

lemon dressed tuna, crisp salad leaves and tomato dressing 5.95

HOT ONES!

may take a little longer to prepare

vege' sausage, sundried tomato and blue cheese relish ✓ 6.95

bacon, chicken, tomato and spring onion with herb dressing 7.95

griddled sirloin minute steak, crispy onions and tomato dressing 7.95

MAKE A MEAL OF IT!

add a portion of or real potato chips to any one of the above sandwiches just add 2.00

SALAD PLATTERS

main course platters with horseradish cabbage salad, new season potatoes and a selection of locally baked breads

trio of british cheeses with pickled shallots and chef's chutney ✓ 9.95

today's cold cut of meat, with chef's chutney and red cabbage salad 9.95

chef's seafood selection with dill pickles and caper dressing 10.95

all dishes marked ✓ are vegetarian. vegan alternatives are usually available

wenlock white cheddar and spring onion ✓ 4.95

blue cheese relish ✓ 4.95

lemon dressed tuna 5.95

garlic & fresh herb button mushrooms ✓ 5.95

crayfish & prawns in tomato dressing 5.95

LUNCH ON!

these dishes are cooked to order and may take 30 minutes to prepare served with a house salad, seasonal vegetables or real potato chips

wenlock edge, honey & mustard baked, ham and poached eggs served on toasted english muffins 9.95

lemon and thyme marinated butterfly chicken breast with roast garlic and mushrooms in a rich cream sauce 9.95

oven roasted lentil, carrot and cashew nut loaf topped with a tomato, sweet pepper & basil sauce ✓ 9.95

chef's batter pudding, vegetarian, "toad in the hole" filled with vege' sausages and onion gravy ✓ 9.95

prime ham, pork, apple and thyme 'shropshire fidget' burger with chef's apple chutney, tomato and a soft cheese & onion bun 10.95

savoury crumb coated salmon & prawn fishcakes with tartar sauce and dill pickled cucumber 10.95

CHEF'S 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 number available - *a supplement may apply *9.95

ON THE SIDE

to accompany your meal

basket of locally baked breads 2.95

basket of garlic buttered crispy toasts 2.95

bowl of beef tomato & onion salad 2.95

bowl of dressed house salad 2.95

bowl of horseradish cabbage salad 2.95

bowl of seasonal fresh vegetables 2.95

bowl of freshly prepared real potato chips 3.95

bowl of chef's marinated mixed olives 3.95

if you have A LITTLE MORE TIME FOR LUNCH why not try our DINNER MENU.

it is available at lunchtime, subject to a minimum of two courses per person (one of which should be a main course), to offer you a greater variety of hot food for your leisurely lunch...