

# 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

# JULY'S MENU

## LIGHT BITES

Starters served with our selection of Locally Baked Breads

- SIMPLY GRILLED CORNISH SARDINES 5.95  
with sweet beetroot salad and tangy tomato dressing
- SUMMER VEGETABLE & CURD CHEESE FRITTERS ✓ 6.95  
with melted tomatoes, rocket salad and soured cream dressing
- MELON, RUBY GRAPEFRUIT & STRAWBERRY PIMM'S CUP ✓ 6.95  
with cracked pepper syrup and fresh mint
- BUTTER BASTED CHICKEN & GOATS CHEESE SAUSAGE 7.95  
with baby leaf salad, crispy bacon snippets and lemon thyme dressing
- OAK SMOKED SALMON & DILL PICKLE CHEESECAKE \*8.95  
with toasted oats, sweet pepper and micro herb salad
- DRY 'AIR CURED' SHROPSHIRE FARMED PORK SHOULDER \*8.95  
with quince & apple compote and mustard seed pickled shallots

## HOT DISHES

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

- BUTTERNUT SQUASH, BRAISED FENNEL & CELERY HEARTS ✓ 13.95  
in a lemon thyme casserole between cashew nut puff pastry blankets
- BABY LEEKS & ASPARAGUS WITH RICE & FAT PEA PUDDING ✓ 13.95  
studded with soft curd cheese, wilted beet tops & fresh mint
- WRAPPED & ROLLED SHROPSHIRE RABBIT LOIN 15.95  
with spinach mousse, forest mushroom sausage and cobnut cream
- OAK SMOKED HAKE WITH HOBSON'S WREKIN RAREBIT 16.95  
baked fish fillet with leek & apple fritters and red onion marmalade
- HONEY MUSTARD ROASTED ENGLISH DUCK BREAST \*17.95  
with roasted ginger peaches, crisp red chard and a cider sauce
- GRILLED WHOLE BRIXHAM LEMON SOLE \*17.95  
with brown citrus butter, crowned with a vine tomato and basil tart

## JUST DESSERTS

also see our SWEET TREATS opposite

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

BRANDY POACHED PEACH & RASPBERRY PANCAKES ✓  
served warm with old english clotted cream icecream

WILLIAM PEAR & PERSIMMON JELLY TART ✓  
straight from the oven with ginger bread icecream

BANANA & MOCHA CREAM TOFFEE MERINGUES ✓  
with caramel sauce and sugar toasted walnuts

CINNAMON LIQUEUR DARK CHOCOLATE ORANGE ✓  
with chunky white chocolate 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.

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