

JUST DESSERTS

chef's selection of tempting sweets and ices
desserts usually take 20 minutes to prepare

individual oven baked apple, almond & elderflower tart
with vanilla pod icecream and caramel sauce ✓

amber sweet orange and poppy seed iced slice
topped with cinnamon icecream ✓

lemon & lime curd soured cream posset
with a little gin & tonic ice on the side ✓

chef's famous boozy bread & butter pudding
with rum soaked apricots and vanilla pod custard ✓

large slice of today's home made cheesecake
garnished with summer fruits and cream ✓

honey & lemon drenched strawberry pie
with vanilla shortbread and clotted cream ✓

toffee tumbled perry pears with sugared walnuts
wrapped in a raisin pancake ✓

fresh forest berry & summer fruit salad
prepared to order from seasonal fruits ✓

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

all 5.95

try our delicious desserts medley - a trio for two to share

share chef's boozy bread & butter pudding,
amber sweet orange & poppy seed ice and
honey & lemon drenched strawberry pie

all three for 11.95

chef's fine english cheese selection with biscuits, grapes,
apple and home made chutney 7.95

perhaps accompanied by a
50ml glass of taylor's late bottled vintage port 3.95
(other ports also available)

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 ✓ 4.95

plump english asparagus topped with toasted cob nuts
and shaved rind cheese with smoked garlic cream ✓ 5.95

port wine collared herrings with shallots,
new potato & rocket salad and pickled cucumber 6.95

water melon, curd cheese, tomato & avocado salad
with cracked pepper, lemon & garden herb dressing ✓ 6.95

pan seared pigeon breast with sticky figs,
wenlock edge dried cured ham and sherry dressing *7.95

beetroot, apple & walnut griddle cakes, glazed with
smoked cheese, served with our plum chutney *7.95

malt whisky & dill home cured fresh salmon
with baby leaf salad, melted tomatoes and sour cream *8.95

lemon & wild garlic seared king prawns
with a crisp granary crust and caper berry dressing *8.95

BAR BITES

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

house speciality cheesy garlic bread
with sweet pepper, tomato and onion ✓ 5.95

chef's house speciality pâtés
chestnut & cracked pepper ✓ 5.95
chicken liver & malt whisky 6.95

mixed marinated olives, salted mixed nuts
& thyme vinegar dipping oil with crusty breads ✓ 6.95

summer garden salad medley with fresh fruits & avocado
tumbled in a light lemon dressing with shaved cheese
served with crusty breads - enough for two 7.95

HOT DISHES

these items are cooked to order and may take 30 minutes to prepare why not have a "light bite" as a starter while you wait

butterfly filleted rainbow trout
with a light brown bread & cob nut crust
with melted tomatoes & fine bean butter 12.95

pan seared calf's liver with scallion creamed mash
topped with crisp bacon, roasted shallots
and a rich onion gravy 12.95

slow baked garden marrow filled with cashew nut, leek
and apple stuffing dressed with a light
tomato & basil sauce and wild garlic potatoes ✓ 12.95

roasted garden vegetables and refried beans
casserole with summer squash, tomatoes & pea shoots
topped with crisp crumb potato fritters ✓ 13.95

oven roasted 'on the bone' monkfish tail
finished with a forest mushroom, baby leek,
wild garlic and white bean butter 13.95

applewood cheese, creamed spinach and pear sausages
with colcannon potatoes, whole grain mustard sauce
and crisp rustic onions ✓ 14.95

pan roasted english duckling breast
with beetroot & horseradish marmalade,
and a light cinnamon & bay cream 14.95

grilled whole cornish lemon sole
with a medley of roasted summer vegetables,
black olives and fresh basil *15.95

rib eye steak of border county beef
cooked to your preference and glazed with blue cheese
with english asparagus and a dark whisky sauce *15.95

honey mustard marinated cotswold wild boar
slow roasted and served with our plum & apple compote,
butter tumbled summer greens and roast gravy *16.95

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 11.95

all these hot dishes are served with new season potatoes
and a choice of either house salad or seasonal vegetables
these complimentary items cannot be exchanged for priced side dishes

HOUSE SALADS

available until 7:00pm only
served with a selection of locally baked breads
and crisp leaf salad

today's cold cut of meat with orleton chutney,
red cabbage salad and new potatoes 9.95

trio of british cheeses, apple, carrot & sultana salad
and spicy pickled shallots ✓ 9.95

chef's seafood selection with creamed horseradish,
cabbage salad & new potato salad 10.95

ON THE SIDE

to accompany your meal

chef's selection of locally baked breads 2.95

basket of garlic butter crispy toasts 2.95

balsamic beef tomato & onion salad 2.95

bowl of dressed house salad 2.95

selection of seasonal fresh vegetables 2.95

bowl of freshly prepared hand cut chips 3.95

chef's marinated mixed olives 3.95

BEVERAGES

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

traditional, fruit or herb tea
black, with lemon or milk 2.50

standard coffees
espresso, medium cup or large americano
black, with milk or cream 2.50

speciality coffees
cappuccino, latté, mocha or chocolate 3.00

liqueur (of your choice) coffee with whipped cream 4.95

we have an excellent comprehensive wine list
and a full range of soft and alcoholic drinks
available to you from the bar

WELCOME

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

Dinner is served from 6 to 9:30

Monday to Saturday (except Bank Holidays)

Our new 2010 Dinner Menu offers you the opportunity to enjoy either a light bite snack or a full three course meal in one of our contemporary dining rooms.

It has been put together using locally sourced and unprocessed ingredients wherever possible, from suppliers we know and trust, giving our dishes the true flavours and characteristics of Modern "Great" British Food...

Pete & Paul - Owners

Food may also be eaten in the Main and Side Bar but not in Reception please.

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

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 his/her 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 v are vegetarian - vegan alternatives are usually available on request.

*Thank You for choosing to eat with us.
I hope you enjoy this our latest 2010 menu.*

Craig Clutton - Head Chef

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

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, colourful, relaxed environment which, when combined with our delicious food, comprehensive wine list and friendly staff, should ensure you enjoy an unforgettable evening.

All our dishes are hand-prepared from start to finish, we do not buy in any processed, frozen or pre-prepared items. We limit the number of ingredients to the minimum enabling the fresh flavours of the food to speak for itself without being over seasoned or spiced. We never use hidden ingredients like gelatine, msg or corn starch.

It has always been our policy to avoid 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 transfer.

Our style of cookery is based upon seasonal British food 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 "staples" like our gourmet Beer Battered Cod & Chips!

We are very proud of our standard of hygiene & cleanliness.

We have scored Five Stars on the Local Council's 'Scores on the Doors' initiative which gives an 'up front' food hygiene rating available to anyone on the internet at:



www.scoresonthedoors.org.uk

The system lets you make informed choices about where to eat. The scores related to the overall food safety standards found at the last annual food hygiene inspection carried out by the Local Authority.

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

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