

The^{Old}Orleton Inn

BRASSERIE BAR for Lunch from 12 to 3

LIGHT BITES

served with a selection of fresh baked breads where required

large bowl of chef's soup of the day topped with crispy croutons ^v	4.95
house specialty cheesy garlic bread with sweet pepper, tomato and onion ^v	4.95
griddled potato bread filled with lemon & garlic creamed button mushrooms ^v	5.95
crisp leaf salad with curd cheese, celery, poached pear and lemon cream dressing ^v	5.95
sun dried tomato, chestnut & cracked pepper pâté with our spiced plum chutney ^v	5.95
chef's pancake wrap filled with crayfish & prawns, crisp salad and soured cream	6.95
smooth "old orleton" chicken liver pâté served with our spiced plum chutney	6.95
oak smoked salmon with sour dough fingers, dill pickled cucumber & caper cream	7.95
baked potato wedges topped with tomato & herb sauce and smoked cheese ^v	8.95

LUNCH ON!

these items are cooked to order and may take 20 minutes to prepare
why not have a "light bite" as a starter while you wait.

wenlock edge pepper baked ham and poached eggs served on toasted english muffins with paprika mayonnaise	9.95
large oven baked potato & crisp house salad topped with mixed bean casserole and smoked cheese ^v	9.95
large oven baked potato & crisp house salad topped with oxtail rich braised beef and melted blue cheese	10.95
prime ham & pork "shropshire fidget" burger with chef's apple chutney & crisp salad in a soft dough bun	10.95
oven baked creamed leek & stilton potato bake served with beef tomato & red onion salad ^v	10.95
chef's crab & crayfish fishcakes with lime tartar, crisp salad leaves and dill pickles	11.95
lemon & thyme marinated butterfly chicken breast with roast garlic & mushrooms in a rich cream sauce	11.95

BAGUETTES

large white or wholemeal soft baguette roll with a dressed salad garnish all 6.95

wrekin white cheddar, beef tomato & onion with crisp lettuce and orleton chutney^v
lemon dressed prawns with cucumber, lettuce and caper mayonnaise
today's cold cut meat, crisp lettuce and creamed wholegrain mustard

ORLETON CLUB SANDWICHES

giant griddle toasted double sandwich, vegetable crisps and pickles with a dressed salad garnish all 9.95

smoked bacon, roast chicken, tomato and spring onion with fresh herb mayo'
sundried tomato, vege' sausage, white onion & blue cheese with fresh herb mayo'^v

SALAD PLATTERS

with a selection of breads and crisp house salad.

today's cold cut of meat with orleton chutney, red cabbage salad & new potatoes	9.95
soft farmhouse english brie with a crisp apple, carrot salad and spicy pickled shallots ^v	9.95
chef's seafood selection with horseradish coleslaw & potato vinaigrette	10.95

ON THE SIDE

to accompany your meal

basket of garlic butter crispy toasts	2.95
bowl of crispy spiced potatoes	2.95
marinated mixed olives	3.95

JUST DESSERTS

chef's selection of tempting sweets and ices all 5.95
warm desserts usually take 15 minutes to prepare

rhubarb & ginger meringue iced parfait ^v	
today's choice of our delicious homemade cheesecake ^v	
creamy mocha chocolate mousse with coffee sauce ^v	
old orleton rum and apricot bread and butter pudding ^v	
chef's seasonal fresh fruit cocktail with lime syrup & citrus sorbet ^v	
choose from one of tattenhall dairy's award winning ice creams:	
chocolate brazil nut ^v	fresh vanilla pod ^v
chunky white chocolate ^v	apple pie & custard ^v
liquorice & blackcurrant ^v	today's special ^v
chef's selection of fine cheeses with apple, chutney and grapes ^v	7.95

BEVERAGES

traditional, herb, fruit or specialty tea	per person 2.00
standard coffees, espresso, large americano	per person 2.00
speciality coffees, cappuccino, latté, mocha or chocolate	per person 2.50

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

if your time is not restricted why not try our new "Seasonal Lunch" menus for further choices

Three Course Lunch Menu available every Sunday 12 - 5pm 16.95

Thank You for choosing to eat with us..
We hope you enjoy this, our latest 2009 menu.

Craig Clutton - Head Chef