

# TO START

## Todays Choice of Homemade Soup **vv**

with homemade rustic breads

5.50

## Smoked Salmon, Sweet Potato & Coriander Potato Cakes

with crispy cajun shallot rings

7.25

## Seared Pigeon Breast

sticky figs & polenta croutons

7.50

## Goats Cheese & Sun-Dried Tomato Bruschetta **vg** (or **vv**)

on our sourdough toast (please ask for dairy free cheese)

6.95

## Guinea Fowl, Pistachio & Bacon Terrine

plum & cinnamon chutney

6.95

## Selection of Homemade Pates, all Served with Homemade Flatbread

Peppered Smoked Mackerel & Horseradish green bean, baby radish & basil salad **✓**

Chicken Liver, Caramelised Orange & Thyme with spiced pear chutney

Wild Mushroom, White Bean & Tarragon shallot & sage chutney **vv**

6.50

Try all 3 with our **Pate Sharer** for £9.95

# TO SHARE

## Wenlock Edge Antipasti Board

a selection of locally cured meats with garlic & parmesan focaccia & mixed olives  
suitable for 2-4

14.95

## Old Orleton Tapas Slate

garlic mushrooms, guinea fowl terrine, smoked salmon potato cakes,  
toulouse sausage & rustic breads with a selection of chutneys

13.95

## Bread & Olive Bar Bite **vv**

marinated olives, selection of home-made breads and a balsamic & olive oil dip

7.95

# MAIN COURSE

## Chicken, Mozzarella & Bacon Hasselback

on a creamy tuscan tagliatelle

14.95

## Locally Sourced Pheasant Breast

rolled with prunes & smoked bacon, sweet potato fondant, chestnut buttered cabbage and a thyme jus

17.95

## Roasted Beetroot & White Bean Cassoulet ✓✓

with herb scones & root vegetable chips

13.95

## Crispy Honey & Garlic Glazed Pork Belly

celeriac & apple mash and chantilly carrots

16.95

## Hobsons Beer Battered Cod

large fillet of fresh cod with homemade tartar sauce, mushy peas & chunky gourmet chips

13.95

## Pea & Parsley Crusted Roasted Salmon

on a butter bean, kale & crayfish cassoulet

15.95

## 10oz Sirloin Steak g

locally sourced, with roasted on the vine cherry tomatoes, flat mushrooms and chunky gourmet chips

19.95

# HOUSE BURGERS

All served with skin on fries and salad garnish

Upgrade to -  
sweet potato fries for £1.50  
chilli cheese fries for £3  
nacho rarebit fries for £3

## Prime Steak Burger

stacked with pastrami, emmental cheese  
and a sweet mustard relish

14.95

## Shropshire Fidget Burger \*

with a sage & onion mayonnaise and apple compote

14.95

## Locally Sourced Venison Burger \*

with peppered cheese & red cabbage slaw

14.95

## Moving Mountains™ Burger ✓✓

topped with 3 bean chilli & dairy free cheddar, alongside naked slaw

13.95

## Ricotta, Mushroom & Red Pepper Polenta Burger ✓

topped with pesto hummus

13.95

# OLD ORLETON PIES

All served with a creamy mash and  
roasted honeyed chantilly carrots

## Wild Game, Cranberry & Port Pie \*

14.95

## Chicken, Ham Hock & Leek Pie \*

14.95

## Pumpkin, Spinach & Apple Strudel ✓✓

14.95

\*only one of these two options (from the burgers and pies) will be available each week

All dishes marked with a '✓' are vegetarian, with a '✓✓' are vegan, with a 'g' are gluten free on request

# HOUSE SALAD PLATTERS

## Large Salad Platters

Orleton Winter Salad with Salt & Pepper Croutons, Homemade Coleslaw & New Season Herbed Potatoes with a Slice of Locally Baked Bread

Choose From;-

### Wenlock Edge Ham & Cheddar Ploughmans

with Russels Farm Pork Pie & Pickle

10.95

### Feta & Roasted Vegetables ✓ (or ✓✓)

with tomato & basil compote  
(swap to dairy free feta for a vegan alternative!)

10.95

### Smoked Salmon, Prawn & Crayfish g

with dill pickle and caper mayonnaise

10.95

### Cajun Chicken Breast & Mango Salsa g

with a sour cream & chive dip

11.95

## SIDE DISHES

Garlic & Parmesan Focaccia ✓ 4.50

Mixed Olives ✓✓g 3.95

Gourmet Chunky Chips ✓✓g 3.95

Sweet Potato Fries ✓✓ 3.95

Skin On Fries ✓✓ 3.95

Orleton Winter Salad ✓✓g 3.50

Chestnut Buttered Cabbage ✓ 3.50

Seasonal Vegetables ✓✓g 3.50

Beer Battered Onion Rings ✓✓ 3.95

Peppercorn Sauce/Blue Cheese Sauce/Rich Roast Gravy 2.50