

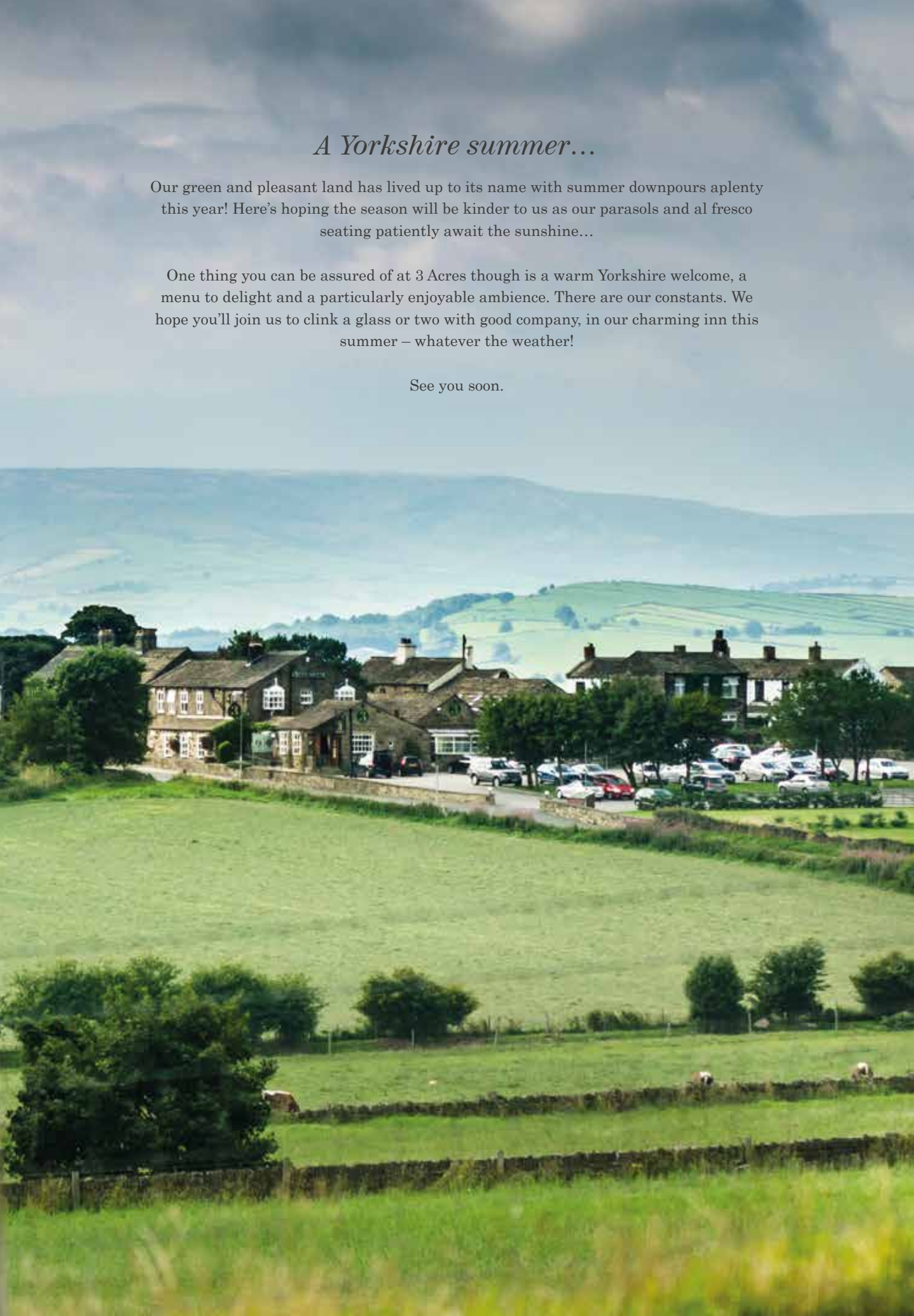


# SUMMER FLOURISH

ISSUE 9 / SUMMER 2019

- WWW.THREETHREEACRES.COM -





## A Yorkshire summer...

Our green and pleasant land has lived up to its name with summer downpours aplenty this year! Here's hoping the season will be kinder to us as our parasols and al fresco seating patiently await the sunshine...

One thing you can be assured of at 3 Acres though is a warm Yorkshire welcome, a menu to delight and a particularly enjoyable ambience. There are our constants. We hope you'll join us to clink a glass or two with good company, in our charming inn this summer – whatever the weather!

See you soon.

SUMMER  
2019

# AT YOUR SERVICE

ISSUE  
NINE

## A NOTE FROM THE CHEF



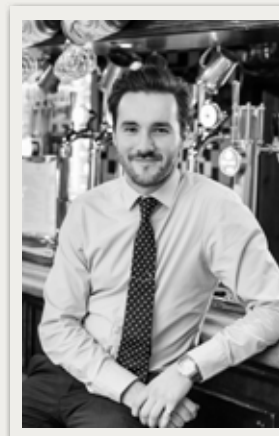
Midsummer's produce offers me the perfect opportunity to create a menu that hits the spot with fresh flavours. I am delighted to bring back the '3 Acres Fruits de Mer', which varies according to the market availability on any particular day, but definitely a seafood lover's favourite - fresh as can be and perfect for sharing (take a closer look on page 12).

New season lamb is also a joy to prepare and is definitely a popular dish on the menu. I can also recommend the carpaccio of beef in ode to 'Harry's Bar' in Venice – a restaurant so renowned it has been declared an Italian national landmark. I dare say this season I'd be hard pressed to choose if I was dining, so many are the highlights!

Along with the rest of the kitchen team, I hope you'll enjoy dining with us this summer.

**TOM DAVIES**  
*Head Chef*

## RAISE A GLASS...



There's nothing nicer than sipping and socialising on a summer's eve. This season, the English Nyetimber is flowing at the 3 Acres and the ever-popular gins are still incredibly in vogue. Try our Gentleman's G&T, made with Slingsby's Navy strength gin, mixed with a uniquely clean fever-tree tonic and finished with the bright punch of fresh lime. Wonderful.

Rosé wine is also big news this summer (see more on page 14) and if you're looking for something slightly special, I have a nice little stock of Bon Jovi's Hampton Water. Not on the wine list, but just ask me if you'd like a bottle (because if you know, you know!).

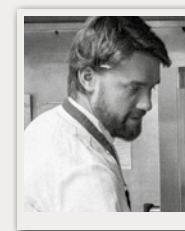
Cheers to a fabulous summer!

**JAMIE SENIOR**  
*Bar Manager*

## Other contributors:



**NEIL TRUELOVE**  
*Director*



**TOM TRUELOVE**  
*Director*



**TERENCE MACKINDER**  
*General Manager*



**JAMIE SENIOR**  
*Bar Manager*



# SAVOUR A SANDWICH

There are days in summer when a lighter lunch is preferred, so we now have a new sandwich menu to enjoy. Available during lunch service on Monday through to Saturday, the kitchen freshly prepares beautifully married flavours. Try our 3 Acres 'club' sandwich, crispy chicken, streaky bacon, fresh tomato and cos lettuce with our home made cajun sauce. Pop in one lunchtime soon.



## *It's back!* OYSTER BAR

For those that remember our oyster bar, you'll be pleased to hear it's back! Coming winter 2020, we'll have our latest addition for diners and guests, with comfortable high stools at a newly designed oyster bar, where you can sip champagne whilst watching one of our chefs preparing the finest oysters for you.



## JAMIE RAISING THE BAR

We say a big welcome back to Jamie Senior (seen here with GM Terence Mackinder). Jamie has returned to the 3 Acres after a year away, now in the role of Bar Manager, previously having worked as junior sous chef in the kitchen team. He shares our keen eye for provenance and great service.

In his spare time, he is a beekeeper and produces 'Highcroft Honey' locally, which has been featured on our menu. An invaluable member of our 3 Acres family!





# A TALE OF TWO CHEFS

*Many of the 3 Acres staff have been with us for decades, which in itself is unheard of in the catering industry!*

Quite remarkably though, 2019 marks the 30th year for two of the chefs in our kitchen brigade – Senior Sous Chef Jason Littlewood and Sous Chef Sally Beaumont. Let's take a moment to honour their achievement and dedication, and find out a little more about them...

## Senior Sous Chef, Jason Littlewood

**30 years is a long time, why do you think you've spent such a significant amount of your career here?**

In a nutshell 3 Acres is the best there is - many have tried to imitate, but a copy is never authentic. Also, there is a sense of family amongst employees and Tom and Neil are great to work for; firm but fair!

**What does a senior sous chef do?**

My main role is to oversee the smooth running of the kitchen when the head chef is not there, to make sure that any problems are quickly resolved and all kitchen staff have their stock of lovely fresh ingredients to work with.

**What is your favourite dish on the menu?**

Without a doubt the pomegranate molasses glazed rump of lamb. Summer lamb is wonderful.

**What's the one ingredient you couldn't live without?**

Onions! It may sound simple, but they're an ingredient in the base of so many dishes and can add so much to the flavour.

**What's your go to meal at home, when you're low on time?**

I think it has to be a great Yorkshire fry-up. It's my soul food!

**Tell us about your most memorable time in the last 30 years.**

Many years ago I was driving over the hill to work and noticed three fire engines in the car park. I arrived to find the kitchen on fire, smoke everywhere and white foam on all the surfaces. To make it worse, it was Mothering Sunday and we had a full restaurant.

**What occupies you in your spare time?**

Relaxing whilst listening to music or a good walk with my trusty black Labrador.

**Your favourite cuisine?**

Thai food. I love all the aromatic flavours.

**Who would you like to cook a meal for?**

Dick Strawbridge – TV presenter and environmentalist.

**If you weren't a chef, what would you be doing?**

I honestly can't imagine doing anything else, I've been doing this for so long!

**And finally, what advice would you give to a young person thinking about becoming a chef?**

Work hard and listen to all the other chefs around you. Soak up everyone's knowledge and keep a notebook to write recipes down.

## Sous Chef, Sally Beaumont

**30 years is a long time, why do you think you've spent such a significant amount of your career here?**

30 years have gone by in the blink of an eye, probably because they've been such busy ones! I can't begin to think how many dishes that relates to. They say time flies when you're having fun...

**What does a sous chef do?**

Prepping, cooking and in the main helping head chef with his jobs, including ordering and rotas.

**What is your favourite dish on the menu?**

The lamb! Just beautiful.

**What's the one ingredient you couldn't live without?**

Cheese – because there's all the other food ingredients in the world... And then there's cheese!

**What's your go to meal at home, when you're low on time?**

The simple pleasure of a ham & cheese toastie for me, with a nice cuppa.

**Tell us about your most memorable time in the last 30 years.**

Funny... On the first day of becoming a chef, Mr Truelove showed me the restaurant, bistro and bar snack area in depth. He just forgot to show me the kitchen!

**What occupies you in your spare time?**

I love to potter around in the garden. It's both relaxing and rewarding.

**Your favourite cuisine?**

It has to be Thai food and I love all curries.

**Who would you like to cook a meal for?**

My partner. as he thinks he is better than me!

**If you weren't a chef, what would you be doing?**

Aside from food, horticulture is my passion, so I'd probably be working in a garden centre.

**And finally, what advice would you give to a young person thinking about becoming a chef?**

You have to just get your head down and get on with it as a novice chef. It's hard work but if food excites you, very rewarding.





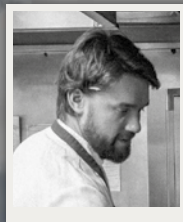
# SHOOTING PARTIES

*Shooting is a big part of our heritage at the 3 Acres Inn.*

Our location in the beautiful Pennine countryside makes us ideally placed to host the finest of shooting parties in the area, throughout the sporting season. We take care of the details, leaving you to host your guests and enjoy the occasion.

*"Look out for the bounty of our shoots in dishes on the menu, from the glorious 12th (August) onwards."*

Tom Truelove,  
Director

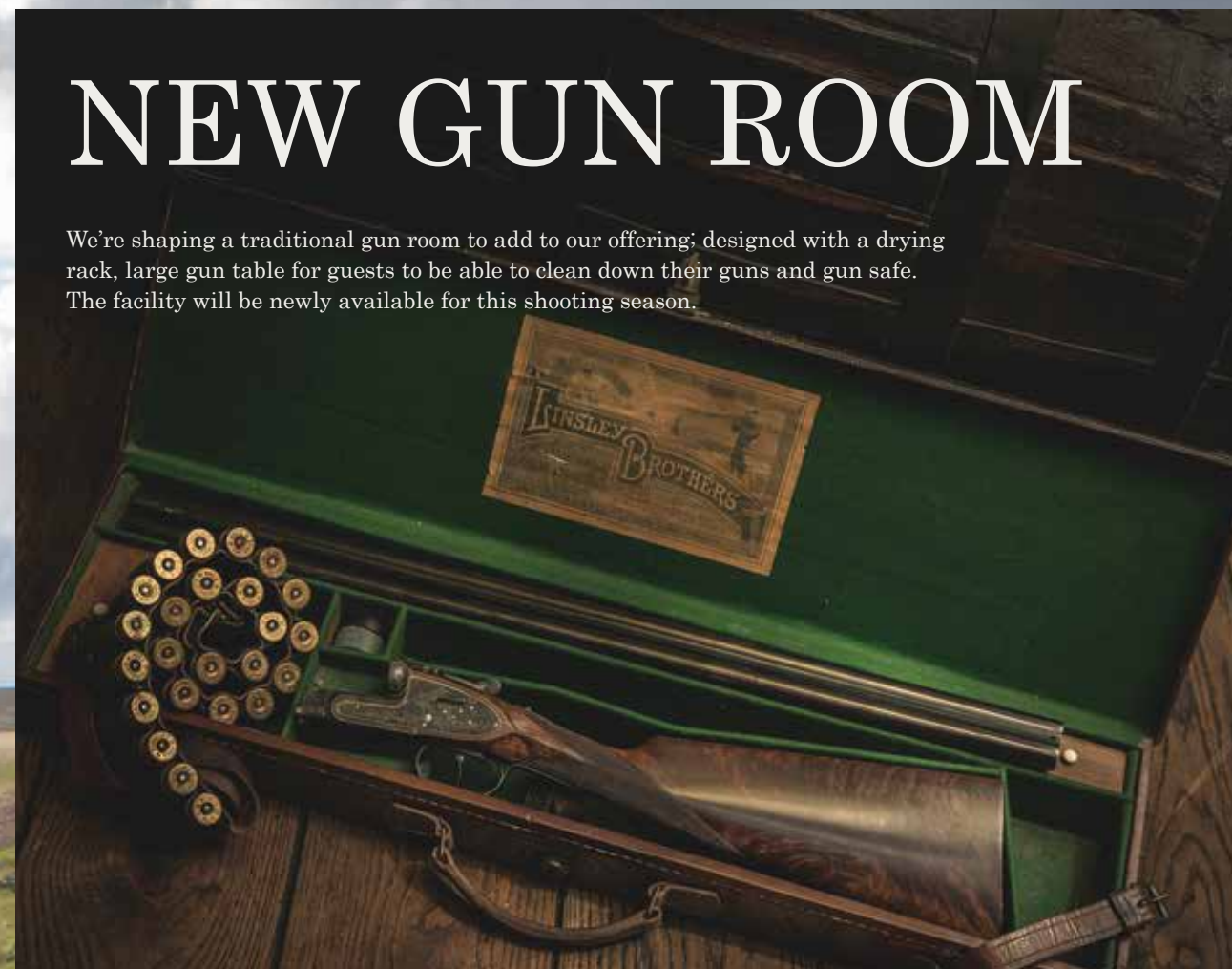


## ITINERARY

- A typical shoot day starts early with a hearty Yorkshire breakfast, before a short drive out across the countryside to our shoot location.
- A delicious hamper lunch is prepared for you by our kitchen, to enjoy during the day.
- Private dining awaits in the evening, with a finely crafted menu, exceptional wine list, ales and fine selection of whiskies and ports.
- A good night's sleep in our cosy inn.

## NEW GUN ROOM

We're shaping a traditional gun room to add to our offering; designed with a drying rack, large gun table for guests to be able to clean down their guns and gun safe. The facility will be newly available for this shooting season.



## COMING SOON...

*We have an exciting shooting event in the diary this year, in partnership with Pol Roger and Cohiba cigars.*

Champagne Pol Roger was the favourite of Churchill (famously, he drank 42,000 bottles in his lifetime!), the house was founded in 1849 and is still run by descendants of Pol Roger. Cohiba is top of the line of Cuban cigars, considered one of the greatest cigar brands in the world.

More to follow on this exclusive day in the next issue.

If you'd like to know more, please speak to Neil, Tom or Terence in the restaurant.

*"First things first.  
Get the Champagne."*

Sir Winston Churchill,  
1931, New York







# DRIVE DAY

*An exclusive day for guests with Aston Martin and Rolls-Royce.*

The latest models of iconic British car brands were the centre of attention recently, as they rolled up in cavalcade outside the 3 Acres. We were more than happy to be chosen as the venue for an exclusive Aston Martin & Rolls Royce driving day, hosted by Bowcliffe Financial Management, for its guests. Good food ensued and drivers had the pleasure of test driving these beauties for the day.

## Bowcliffe

WEALTH MANAGEMENT



Rolls-Royce Motor Cars Leeds



ASTON MARTIN

LEEDS



# PLATEAU DE FRUITS DE MER

*An extravagant celebration of the finest seafood, crafted from the freshest of produce, landed daily and made for two to share.*

Whole lobster, oysters, dressed cock crab, moules, grilled king prawns, Bobby Baxter's potted shrimps, smoked salmon, cold water prawns, marinated seafood salad, fresh lemon, house salad, mayonnaise, French Fries or homemade sourdough (offering based on market availability).

Perfect with a Muscadet Sevre-et-Maine



# ROSÉ THE DAY AWAY

*The rosé season is here and we're delighted to serve our favourite pinks for you to celebrate the summer with.*

Warm days on the 3 Acres terrace are the ideal spot to beautifully while away a few hours... With a spectacular countryside view to gaze out on as you sip, socialise and enjoy.

## GRIS BLANC 2017 – A CONTEMPORARY FAVOURITE

*For us, Gris Blanc 2017 is one of the greatest rosés there is. Listed this season for our diners, from the Gerard Bertrand estate.*

The Bertrand vines are ideally located in the Tautavel area of Southern France, between the Mediterranean sea and the Pyrenees mountains. The dry and sunny terroir enables Grenache, the emblematic grape variety of the Mediterranean, to express its best aromas.

## Tasting notes

Gris Blanc shows a very pale pink colour with grey and whitish tints. A bouquet reveals delightful red berry scents and a slight sparkle on the palate gives the wine all its freshness, to bring out its fruit to the full. The elegant finish is pleasantly fresh and mineral. Grenache is the king of grape varieties when it comes to making light, racy, fruity roses in a contemporary style. Grenache reveals all its suppleness and cherry aromas. Its fig and sometimes cocoa flavours, plus its rounded sensations on the palate, make it one of the great varieties of the South of France.

*As well as standard bottle and magnum, we're delighted to list this spectacular wine in Jeroboam format, imported directly for the 3 Acres from Gerard Bertrand.*

## NYETIMBER CLASSIC ROSÉ- A GLASS OF ENGLISH SUMMER

*The scene is set and the bar is ready.*

Another triumph for the 3 Acres wine list, we're proud to bring you the finest English sparkling wine, which rivals the very best in the world, including Champagne.

This includes of course, a Nyetimber Classic Rosé; a sunset-pink multi-vintage, offering a combination of aromas, including British summer fruits and shortbread. Its creamy round texture and refreshing redcurrant, raspberry and cherry flavours give it an elegant and silky finish.





McNAIR®

# MCNAIR MERINO MOUNTAIN SHIRTS

*Designed, spun, woven, milled and finished in Yorkshire.*

When a local company produces a thing of beauty, with a like-minded eye for provenance, we can't help but take note! On discovering McNair merino mountain shirts, we countryside folk fell in love...

The McNair Mountain Shirt is made from merino wool, carefully processed to improve thermal efficiency and weather resistance. Teamed with a merino base layer it replaces an outer shell on most days – until you try it as a jacket, you won't believe how effective it is. And on the fiercest days just add a thin shell over the top.

It is different from anything else out there, it's also kind of an obvious, natural solution. Made to fit-in with the mountain rather than stand out from it, it is made properly in Huddersfield; world renowned for its woollen industry.

Take a look at our sample shirt, to the right of the entrance to the restaurant. Further detail available at [mcnairshirts.com](http://mcnairshirts.com)



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# AFTERNOON DELIGHT

*We do like to enjoy the finer things in life and none nicer than time spent in good company with a delicious afternoon tea.*

Prepared to meticulous detail by our chefs, enjoy our Pennine Afternoon Tea features Prosecco and serves a menu that is crafted to delight. For even greater indulgence, our Yorkshire Afternoon Tea begins with a glass of House Champagne and follows with an array of fine savouries, cakes and pastries. A truly decadent treat.



## Pennine Afternoon Tea £25p/h

A Glass of ‘3 Acres’ Prosecco

### SANDWICHES

Cucumber Herb Cream Cheese  
Highcroft Honey Roasted Ham & English Mustard  
Rare Sirloin of Beef & Creamed Horseradish  
Smoked Salmon & Lemon Cream Cheese  
Classic Egg Mayonnaise & Watercress

### CAKES

Freshly Baked Scones, Clotted Cream, Strawberry Jam  
Chocolate & Salted Peanut Macaroon  
Lemon & Buttermilk Tart, Marshmallow  
Blackberry Eton Mess

### COFFEE & TEA

Fresh Ground Dark Woods Coffee  
Yorkshire Tea  
Filtered Yorkshire Water

## Yorkshire Afternoon Tea £30p/h

A Glass of House Champagne

### SANDWICHES

Cucumber Herb Cream Cheese  
Highcroft Honey Roasted Ham & English Mustard  
Rare Sirloin of Beef & Creamed Horseradish  
Smoked Salmon & Lemon Cream Cheese  
Classic Egg Mayonnaise & Watercress

### CAKES

Freshly Baked Scones, Clotted Cream, Strawberry Jam  
Chocolate & Salted Peanut Macaroon  
Blackberry Eton Mess  
Lemon & Buttermilk Tart, Marshmallow  
Mini Chocolate Delice, Blood Orange  
Mini Creme Brûlée

### COFFEE & TEA

Fresh Ground Dark Woods Coffee  
Yorkshire Tea  
Filtered Yorkshire Water

Booking essential  
01484 602606





# HELPING TO FIGHT OCEAN PLASTIC

Each bracelet  
pays to clear 0.5kg of  
plastic from the ocean.  
Buy online - [sevendecleanseas.com](http://sevendecleanseas.com)  
And coming soon to 3 Acres reception



The Trueloves have close family in sunny Singapore, who have become so moved by the plastic pollution in our oceans and beaches, they have launched a beach clean-up initiative, 'Seven Clean Seas'.

Since plastic production began in the 1950's, plastic debris has been gathering in our seas. With our oceans now drowning in plastic waste, the harmful effects are immeasurable; killing marine life, contaminating coral reefs and microplastics becoming present in the marine food chain.

*"We have already removed over 24,000kg of ocean plastic pollution, but we need to do so much more!"*  
Seven Clean Seas



Seven Clean Seas has grown from being a small beach clean-up community in Singapore, to now organising regular international beach clean-ups and work to inform and educate about ocean plastic pollution. To raise funds, they have crafted a unisex, eco and ocean-friendly bracelet. The sale from each bracelet pays to clear 0.5kg of plastic.



## SUPPORTING THE CAUSE

In support of this amazingly worthy cause, the bracelets will soon be available for purchase at 3 Acres reception. Alternatively, you can purchase online at [sevendecleanseas.com](http://sevendecleanseas.com)

The Three Acres  
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Nr Huddersfield  
West Yorkshire  
HD8 8LR

Tel: +44 01484 602606  
Email: [info@3acres.com](mailto:info@3acres.com)



## SERVING TIMES



### Breakfast:

Mon-Fri: 7am-9.30am  
Sat-Sun: 8am-10am

### Lunch:

Mon-Sun: 12-2pm

### Dinner:

Mon-Fri: From 6:30pm  
Sat-Sun: From 5:30pm

3

{ THE THREE ACRES }

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