



THE THREE ACRES
EST. 1968

The Spring Set Lunch Menu

2 COURSES £23.95 | 3 COURSES £27.95

NIBBLES

'The Acres' Bakery
36 Hour Sourdough
served with homemade tapenade
£7.50 per portion
(serves two)

'The Acres' Bakery Focaccia
confit garlic & rosemary aioli
£6.50 per portion
(serves two)

'The Acres' Marinated Olives
*confit garlic, 'The Acres' garden herbs,
extra virgin olive oil*
£5.00 per portion

Starters

'The Acres' Homemade Soup
homemade sourdough

Caramelised Red Onion & Goats Cheese Croûte
Pickering watercress, chive oil

Sautéed Mushrooms on Toast
garlic cream, homemade sourdough

'The Acres' Classic Prawn Cocktail
*sauce marie rose, shredded cos lettuce, apple,
celeriac, tomato, homemade bread & butter*
£4 supplement

Main Courses

'The Acres' Cottage Pie
buttered petit pois

Josper Seared Minute Steak
bloody mary ketchup, french fries
£8 supplement

Whitby Haddock & Chips
tartar sauce & lemon

Garden Pea Risotto
spinach & mascarpone

SIDES

peppercorn sauce £4.00
béarnaise sauce £4.50
romaine & pecorino salad £4.50

broccoli with chilli & garlic oil £5.00
beer battered onion rings £4.50
white truffle & parmesan fries £5.50

Puddings & Cheese

Brown Bread Ice Cream
toffee sauce

Sticky Toffee Pudding
vanilla ice cream

Artisan Cheeses
crackers, grapes
£7 supplement

As all our food is freshly prepared to order this may result in a delay at busy periods. Some dishes may contain nuts and/or shellfish. We do not serve halal/kosher meat. Please make us aware of any allergies. Allergen & vegetarian menus are available upon request. Please make management aware if you are not comfortable at your table.