



GENERAL MANAGER
TERENCE MACKINDER

The Autumn Menu

October - December

Est. 1968 / Reborn 2025

ALLERGEN MENU

THE THREE ACRES
EST. 1968

HEAD CHEF
TOM DAVIES

Arrival Nibbles

'The Acres' Bakery
36 Hour Sourdough
CE SE SU
£7.50 per portion
(serves two)

'The Acres' Bakery Focaccia
CE EG SU
£7.50 per portion
(serves two)

'The Acres' Marinated Olives
SU
£5.00 per portion

Starters

Moules Marinière (gfo)
MO MI SU CE
£12.00 | £19.00

Crispy Karaage Style Yorkshire Partridge (gfo)
SO SU EG CEL
£12.00

Homemade Black Pudding & Haggis Scotch Egg
EG MI CE CEL SU £12.00

'The Acres' Classic Prawn Cocktail (gfo)
CEL EG SU CR CE
£14.00

Smoked North Sea Mackerel Pâté (gfo)
SU FI MI
£12.00

Coquilles Saint-Jacques (gfo)
MO MI CE SU
£16.50

'THE ACRES'
FRENCH ONION SOUP
SU MI SO CEL CE MU
(gfo)
£11.00

'The Acres' Chicken Liver Parfait (gfo)
MI SU CE CLE
£13.50

Truffle & Parmesan Crispy Mushrooms (v)
EG CE CEL SU MI £11.50

Main Courses

Beer & Bone Marrow Braised Oxcheek (gfo)
MI SO SU EG CEL MU
£28.50

Spiced Chickpea & Lentil Pie (v | ve | gfo)
CE NU SU MI SO
£26.00

Venison & Yorkshire Game Steamed Suet Pudding
MI SO SU EG CEL MU CE £28.50

Pan Roasted Loch Duart Salmon (gfo)
FI MI SU
£34.00

Malabar Monkfish Curry (gfo)
SU SO FI MI
£31.00

Confit Gressingham Duck Leg (gfo)
SU MI CEL
£27.50

'The Acres' Homemade Pie | Pasty of the Day
please ask for details
£26.00

Fresh Whitby Haddock & Chips (gfo)
FI CEL SO SU EG CE
£24.50

Rotisserie Free Range Chicken (half | whole) (gfo)
MI CEL EG MU
£28.50 | £52.50
(dinner only)

A Plate of Yorkshire Game
please ask for details



All our steaks are sourced locally from Bolster Moor butchers, dry aged in our Himalayan salt fridge for a minimum of 30-35 days and cooked over charcoal in our Josper oven.
Served with proper chips or french fries, romaine & pecorino salad SU MU CE

'The Acres' Cheeseburger (gfo) £23.95
ME CE SU MU (add smoked bacon + £1.50)

Salt Aged Sirloin Steak (300g) (gfo) MI SU EG £42.00

Centre Cut Fillet Steak (180g | 260g) (gfo) MI SU EG £37.95 | £46.00

Chateaubriand (510g-560g) (gfo) MI SU EG £105.00

Dry Aged Ribeye on the Bone (900g-1200g) (gfo) MI SU EG £11.50 | per 100g

THE ACRES OYSTER BAR & SHELLFISH

Gratinated Queenie Scallops
CE MI SO SU MU
£16.50 per six
£31.00 per twelve

Rock Oysters
MO
£24.00 per six
£45.95 per twelve

Fried Po' Boy Oysters
MO EG SU SO
£26.00 per six
£49.95 per twelve

'The Acres'
Hot Seafood Platter
Josper grilled garlic king prawns,
gratinated Queenie scallops, fried calamari,
moules marinière, crispy haddock goujons,
french fries, romaine & pecorino salad
MI MO FI CR SU CE CEL MU EG
£43.00
add half a grilled lobster + £25.95
add po' boy oysters + £4.00 | each

Grilled North Sea Lobster Thermidor
CE CR MI SU
£28.00 | £55.00

Grilled Garlic & Parsley Butter
North Sea Lobster
CR MI SU
£28.00 | £55.00

VEGETABLES & SIDES

french fries CE £5.50
creamy mashed potatoes MI £6.50
'beef drip' chips CE £5.50
white truffle & parmesan fries CE MI £6.50
ham hock mushy peas SU £5.00
creamed spinach MI £6.50
Mr Marshall's cauliflower cheese MI £7.50
homemade black pudding SU CE CEL £5.00
romaine & pecorino salad MI MU £4.50
beer battered onion rings CE £5.00
roasted honey & cumin carrots MI £5.50
braised red cabbage SU £5.50
broccoli with homemade chilli MI SO £5.00
creamed leeks MU MI £6.50
'dirty mash' EG MU SO MI CEL SU £7.95
buttered heritage potatoes MI £7.50
peas with smoked bacon & cream MI SU £5.00
roasted garlic mushrooms MI £3.50
grilled spiced tomatoes £3.50

SAUCES & BUTTERS

blue cheese sauce MI CEL £4.50
peppercorn sauce MI CEL CE SU £4.00
béarnaise sauce EG MI SU £4.50
beer & bone marrow gravy SU CEL MI MU SO ... £3.50
mushroom & white truffle sauce MI SU CEL ... £3.50
roast garlic & parsley butter MI £4.00