



The Autumn Menu

THE THREE ACRES
EST. 1968

PRIVATE DINING

Starters

Smoked North Sea Mackerel Pâté
pickled cucumber & shaved fennel salad, seeded crackers (gfo)

Crispy Karaage Style Yorkshire Partridge
spicy kewpie mayonnaise, crispy seaweed & kombu seasoning (gfo)

'The Acres' Classic Prawn Cocktail
sauce marie rose, shredded cos lettuce, apple, celeriac, tomato, homemade bread & butter (gfo)

'The Acres' Chicken Liver Parfait
hedgerow compôte, homemade sourdough toasts (gfo)

Truffle & Parmesan Crispy Mushrooms
calabrian chilli & roast garlic aioli (v)

Main Courses

Beer & Bone Marrow Braised Ox Cheek
gremolata topped roasted carrot, creamed potatoes, homemade horseradish sauce (gfo)

Salt Aged Sirloin Steak
served with pepper sauce or béarnaise, romaine & pecorino salad & proper chips or French fries (gfo)
(£7.50 supplement)

Pan Roasted Loch Duart Salmon
chive butter sauce, wilted spinach, heritage potatoes, pickled cucumber (gfo)

Confit Gressingham Duck Leg
braised sweet 'soubise' white onions, rosemary & garlic jus, creamy mashed potatoes (gfo)

Spiced Chickpea & Lentil Pie
crisp pastry, wildflower honey, rose petals & pistachios, roast garlic, coriander bulger wheat (v|ve|gfo)

Puddings & Cheese

Chocolate Marquise
rich chocolate sponge layered with dark chocolate ganache, vanilla bean ice cream, olive oil, sea salt

Sticky Toffee Pudding
butterscotch sauce, treacle pecans, clotted cream ice cream

Ginger Parkin
warm ginger parkin, apple, blackberry, stem ginger ice cream

Muscavado Crème Brûlée
caramelised pear, cinnamon tuile (gfo)

Artisan Cheese
choice of three - £7 supplement choice of five - £9 supplement
artisan crackers, truffled honey (gfo)
Cheeses: Batch Clothbound Cheddar, Banon, Gaperon, Blue Monday, Époisses



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 and scan the QR code to the left to access the allergen menus. Please make management aware if you are not comfortable at your table.