



GENERAL MANAGER
TERENCE MACKINDER

Autumn Sunday Lunch

THE THREE ACRES
EST. 1968

October - December

Est. 1968 / Reborn 2025

HEAD CHEF
TOM DAVIES

Three Courses for £48.95

Apéritifs

A Glass of
Nyetimber Classic Cuvée
English sparkling wines to rival the very best Champagne
£16.95

‘UPR’ Ultimate Provence Rosé,
2024, Côtes de Provence, FR
£58.00 (75cl) | £120.00 (150cl)
£9.95 (125ml) | £13.50 (175ml)

White Negroni Sour
suze, lillet blanc, gin £12.50
Pear Spritz
pear vodka, pear syrup, prosecco, sugar syrup, lemonade
£12.50

Arrival Nibbles

‘The Acres’ Bakery Focaccia
confit garlic & rosemary aioli
£7.50 per portion
(serves two)

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

Oysters & Queenies

Native Oysters
*shallot vinaigrette, tabasco,
fresh lemon,*
£24.00 per six

Queenie Scallops
*gruyère, garlic,
wholegrain mustard, parsley*
£16.50 per six

Starters

Field & Forest Mushrooms on Toast (v)
*homemade sourdough toast, garlic & tarragon cream,
poached hen’s egg*

Soup of the Day (gfo)
with homemade sourdough

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

Classic Cold Water Prawn Cocktail (gfo)
Marie Rose sauce, shredded cos lettuce, fresh lemon

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

Toad in the Hole
Yorkshire pudding, chipolata & black pudding, caramelised onion gravy

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

Main Courses

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

Fish of the Day (gfo)
please ask for today’s offering

Fresh Whitby Haddock & Chips (gfo)
chip shop curry sauce, ham hock mushy peas, tartar sauce

‘The Acres’ Homemade Chicken, Leek & Mushroom Pie
served with proper chips or creamy mashed potatoes

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

TRADITIONAL ROASTS

*All served with Yorkshire pudding, duck fat roast potatoes, roasted honey
& cumin carrots, buttered cabbage, roast gravy*

Roast Sirloin of Bolster Moor Beef (gfo)
*Pickering watercress, ‘The Acres’ fresh horseradish sauce
add braised beef filled Yorkshire Pudding + £3.00
(served pink or cooked through)*

Half Rotisserie Garlic & Thyme Free Range Chicken (gfo)
sage & onion stuffing, traditional bread sauce

Roast Loin of Locally Reared Pork & Crackling (gfo)
*chipolatas, sage & onion stuffing, traditional mustard sauce
& homemade apple sauce*

Puddings & Cheese

Belgian Chocolate Brownie
rich chocolate sauce, sea salted caramel ice cream

Ginger Parkin
warm toffee sauce, vanilla ice cream

Pudding of the Day
please ask for details

Brown Bread Ice Cream
caramel sauce

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

Vegetables & Sides

Yorkshire pudding	£2.00
ham hock mushy peas	£5.00
creamed leeks & wholegrain mustard gratin	£6.50
braised red cabbage	£5.50
Mr Marshall’s cauliflower cheese	£7.50
baby gem & pecorino salad	£4.50
roasted honey & cumin carrots	£5.50
broccoli with homemade chilli & garlic oil	£5.00
duck fat roast potatoes	£5.00
french fries	£5.50
creamy mashed potatoes	£6.50
‘beef drip’ chips	£5.50
white truffle & parmesan fries	£6.50
chipolatas with honey & mustard (6)	£6.50
homemade black pudding (2)	£7.00



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. An optional service charge of 10% will be included in the bill. Please make us aware if you would like this adjusting.