



GENERAL MANAGER
TERENCE MACKINDER

The Autumn Menu

THE THREE ACRES
EST. 1968

HEAD CHEF
TOM DAVIES

October - December

Est. 1968 / Reborn 2025

Arrival Nibbles

'The Acres' Bakery
36 Hour Sourdough
served with beef fat butter
£7.50 per portion
(serves two)

'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

Starters

Moules Marinière (gfo)
white wine, shallot, garlic, parsley, homemade sourdough
£12.00 | £19.00

Homemade Black Pudding & Haggis Scotch Egg
homemade brown sauce £12.00

Smoked North Sea Mackerel Pâté (gfo)
pickled cucumber & shaved fennel salad, seeded crackers
£12.00

Crispy Karaage Style Yorkshire Partridge (gfo)
spicy kewpie mayonnaise, crispy seaweed & kombu seasoning
£12.00

'The Acres' Classic Prawn Cocktail (gfo)
*sauce marie rose, shredded cos lettuce, apple,
celeriac, tomato, homemade bread & butter* £14.00

Coquilles Saint-Jacques (gfo)
*seared king scallops, wild mushroom duxelle, garlic &
white wine cream, creamed potatoes, gruyère & olive oil
sourdough crumb* £16.50

'The Acres' Chicken Liver Parfait (gfo)
hedgerow compôte, homemade sourdough toasts £13.50

Truffle & Parmesan Crispy Mushrooms (v)
calabrian chilli & roast garlic aioli £11.50

'THE ACRES'
FRENCH ONION SOUP
*slow cooked sweet onions in a rich veal stock,
oven baked with melted gruyère cheese
& sourdough crouton* (gfo)
£11.00

Main Courses

Beer & Bone Marrow Braised Ox Cheek (gfo)
*gremolata topped roasted carrot, creamed potatoes, homemade
horseradish sauce* £28.50

Venison & Yorkshire Game Steamed Suet Pudding
braised red cabbage, creamed potatoes, rich game jus £28.50

Malabar Monkfish Curry (gfo)
*light potato & courgette coconut curry, lime leaves, green chilli,
ginger & fresh lime, pandan & cardamom rice* £31.00

'The Acres' Homemade Pie | Pasty of the Day
*served with proper chips or creamy mashed potatoes
please ask for today's offering* £26.00

Rotisserie Free Range Chicken (half | whole) (gfo)
*served with herby North African chermoula butter, chicken fat
sauté potatoes, chive & lettuce salad* £28.50 | £52.50
(dinner only)

Spiced Chickpea & Lentil Pie (v | ve | gfo)
*crisp pastry, wildflower honey, rose petals & pistachios,
roast garlic, coriander bulgur wheat* £26.00

Pan Roasted Loch Duart Salmon (gfo)
*chive butter sauce, wilted spinach, heritage potatoes,
pickled cucumber* £34.00

Confit Gressingham Duck Leg (gfo)
*braised sweet 'soubise' white onions, rosemary & garlic jus,
creamy mashed potatoes* £27.95

Fresh Whitby Haddock & Chips (gfo)
chip shop curry sauce, ham hock mushy peas, tartar sauce
£24.50

A Plate of Yorkshire Game
please ask for today's offering



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

'The Acres' Cheeseburger (gfo)	£23.95
6oz ground ribeye steak patty, vine tomato, lettuce, pickles, burger sauce, brioche bun, french fries (add smoked bacon + £1.50)	
Salt Aged Sirloin Steak (300g) (gfo)	£42.00
Centre Cut Fillet Steak (180g 260g) (gfo)	£37.95 £46.00
Chateaubriand (510g-560g) (gfo)	£105.00
Dry Aged Ribeye on the Bone (900g-1200g) (gfo)	£11.50 per 100g

THE ACRES OYSTER BAR & SHELLFISH

Gratinated Queenie Scallops
gruyère, garlic, wholegrain mustard, parsley
£16.50 per six
£31.00 per twelve

Rock Oysters
shallot vinegar, tabasco, fresh lemon
£24.00 per six
£45.95 per twelve

Fried Po' Boy Oysters
crispy chilli & garlic mayonnaise
£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*
£43.00
*add half a grilled lobster + £25.95
add po' boy oysters + £4.00 | each*

Grilled North Sea Lobster Thermidor
*French dressed green salad,
caramelised lemon, french fries or chipped potatoes*
£28.00 | £55.00

Grilled Garlic & Parsley Butter
North Sea Lobster
*French dressed green salad,
caramelised lemon, french fries or chipped potatoes*
£28.00 | £55.00

VEGETABLES & SIDES

french fries	£5.50
creamy mashed potatoes	£6.50
'beef drip' chips	£5.50
white truffle & parmesan fries	£6.50
ham hock mushy peas	£5.00
creamed spinach	£6.50
Mr Marshall's cauliflower cheese	£7.50
homemade black pudding	£5.00
romaine & pecorino salad	£4.50
beer battered onion rings	£5.00
roasted honey & cumin carrots	£5.50
braised red cabbage	£5.50
broccoli with homemade chilli & garlic oil	£5.00
creamed leeks & wholegrain mustard gratin ..	£6.50
'dirty mash' braised oxcheek & crispy onions ...	£7.95
buttered heritage potatoes	£7.50
peas with smoked bacon & cream	£5.00
roasted garlic mushroooms	£3.50
grilled spiced tomatoes	£3.50

SAUCES & BUTTERS

blue cheese sauce	£4.50
peppercorn sauce	£4.00
béarnaise sauce	£4.50
beer & bone marrow gravy	£3.50
wild mushroom & white truffle sauce	£3.50
roast garlic & parsley butter	£4.00



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. Game may contain lead shot.
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.