



The Winter Menu

THE THREE ACRES
EST. 1968

PRIVATE DINING

Starters

Home Cured Gravdax & Potted Shrimps
sourdough toast, sweet mustard dressed watercress, fresh lemon (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, brioche toast (gfo)

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

Main Courses

Butter Roasted Free Range Turkey & Roasted Pork Belly
pigs in blankets, goose fat roast potatoes, honey roast parsnips, buttery carrot & swede, brussels sprouts with chestnut butter, sage & onion stuffing, apple & cranberry sauce, mustard sauce, bread sauce, 'The Acres' gravy

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 Orange Marquise
rich chocolate sponge layered with dark chocolate ganache, orange zest, vanilla bean ice cream, olive oil, sea salt, candied orange

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

Christmas Pudding
brandy caramel, marzipan streusel, clotted cream ice cream

Muscavado Crème Brûlée
honey tuile, clotted cream, salted almond, bee pollen (gfo)

Artisan Cheese
choice of three - £7 supplement choice of five - £9 supplement
truffled local honey, artisan biscuits, frozen grapes (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. Game may contain lead shot. Please make us aware of any allergies and scan the QR code to the left to access the allergen & vegetarian 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.