



GENERAL MANAGER/DIRECTOR  
TERENCE MACKINDER

# The Winter Menu

December - January 2025

Supporting 'Forget Me Not Children's Hospice'

Est. 1968 / Reborn 2025

THE THREE ACRES  
EST. 1968

HEAD CHEF  
TOM DAVIES

## Arrival Nibbles

'The Acres' Bakery Focaccia  
confit garlic aioli & beef fat butter  
£8.50 per portion  
(serves two)

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

### 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  
sobrasada & aioli  
£26.00 per six  
£49.95 per twelve

## Starters

**'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

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

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

Home Cured Gravadlax & Potted Shrimps  
sourdough toast, sweet mustard dressed watercress,  
fresh lemon £14.00

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, brioche toast £13.50

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

## 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 & King Prawn Curry (gfo)  
light potato & courgette coconut curry, lime leaves, green chilli,  
ginger & fresh lime, pandan & cardamom rice £34.50

'The Acres' Homemade Pie | Pasty of the Day  
served with proper chips or creamy mashed potatoes  
please ask for today's offering £26.95

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

Pan Roasted Loch Duart Salmon (gfo)  
chive butter sauce, wilted spinach, heritage potatoes,  
pickled cucumber £32.50

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

Wortley Pheasant Schnitzel  
garlic & parsley butter, fried hen's egg, sauté potatoes with  
smoked bacon & onions, dressed romaine lettuce £26.50

Middle White Pork Chop  
merguez sausage & white bean stew, wilted cavolo nero,  
olive oil mashed potatoes £28.50

### CHRISTMAS SPECIAL

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  
£32.00



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

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

### SAUCES & BUTTERS

blue cheese sauce	£4.50	béarnaise sauce	£4.50
peppercorn sauce	£3.50	beer & bone marrow gravy	£3.50

### 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
Mr Marshall's cauliflower cheese	£7.50
homemade black pudding	£5.00
beer battered onion rings	£5.00
brussels sprouts with chestnut butter	£6.00
buttery carrot & swede	£5.50
broccoli, soy, chilli & garlic	£5.50
braised red cabbage	£5.50
creamed leeks & wholegrain mustard gratin	£6.50
'dirty mash' braised oxcheek & crispy onions	£7.95
peas with smoked bacon & cream	£6.50
roasted garlic mushroooms	£4.00
grilled spiced tomatoes	£4.00
garlic & lemon cavolo nero	£6.00
pigs in blankets (6)	£12.00



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 & 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.