



THE THREE ACRES
EST. 1968

The Winter Set Lunch Menu

2 COURSES £23.95 | 3 COURSES £27.95

NIBBLES

'The Acres' Bakery Focaccia
confit garlic & rosemary aioli
£6.50 per portion
(serves two)

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

Starters

Pickled Beetroot & Goat's Cheese Pissaladière
caramelised balsamic onions, roasted walnuts & rocket

Creamy Wild Mushrooms on Toast
homemade sourdough, garlic white wine cream, white truffle & tarragon

'The Acres' Homemade Soup
homemade sourdough

Main Courses

'The Acres' Cottage Pie
sourdough crumb, buttered petit pois

Pork Schnitzel
fried hen's egg, caper butter, french fries

Forest Mushroom Stroganoff
french fries

SIDES

peppercorn sauce £4.00

béarnaise sauce £4.50

romaine & pecorino salad £4.50

broccoli with chilli & garlic oil £5.00

beer battered onion rings £4.50

white truffle & parmesan fries £5.50

Puddings & Cheese

Brown Bread Ice Cream
toffee sauce

Belgian Chocolate Brownie
dark chocolate sauce, caramel ice cream

Artisan Cheeses
crackers, grapes
£7 supplement

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. Allergen & vegetarian menus are available upon request. Please make management aware if you are not comfortable at your table.