



GENERAL MANAGER/DIRECTOR
TERENCE MACKINDER

The Winter Menu

January - March 2026

Est. 1968 / Reborn 2025

THE THREE ACRES
EST. 1968

HEAD CHEF
TOM DAVIES

Arrival Nibbles

'The Acres' Bakery
36 Hour Sourdough
served with beef fat butter
£11.95 per portion
(serves two - four)

'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

THE ACRES OYSTER BAR & SHELLFISH

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

Fresh Lindisfarne 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

Shetland Mussels with Melaka Spices (gfo)
pandan leaf, chilli, coconut cream, fresh coriander & lime
£12.50 | £19.95

Homemade Black Pudding Scotch Egg
homemade brown sauce £12.00

Josper Roasted Leek & Taleggio Arancini (v)
roasted red pepper salsa roja, basil, olive oil
£11.00

Crispy Cantonese Chilli Beef (gfo)
stir fried choy sum, sesame noddles, prawn crackers £13.50

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

Oven Baked Smoked Haddock Gratin
*spinach, white wine cream, creamy potato,
gruyère & sourdough crumb* £12.95

Ham Hock Wholegrain Mustard
& Parsley Terrine (gfo)
piccalilli, watercress salad, olive oil sourdough croûtes £11.00

Hearty Minestrone Soup (v)
*cavolo nero, root vegetables, parmesan, conchigliette,
served with grilled crusty garlic sourdough* £9.50

Main Courses

Slow Braised Ox Cheek & Oxtail (gfo)
*roast winter root vegetables, creamy mashed potatoes,
served with homemade horseradish sauce* £28.50

Josper Seared Wild Venison
*smoked bacon puy lentils, winter greens,
braised venison shoulder, bordelaise sauce* £34.00

Baked North Sea Cod (gfo)
*Josper roasted ratatouille, lemon & parsley mayonnaise, olive
oil mashed potatoes, pangrattato* £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

'The Acres' Creamy Fish Pie
*north sea cod, smoked haddock, king prawns & salmon,
oven baked under a gruyère & parsley crumb* £27.50

Warm Winter Salad of Crispy Chilli & Ginger
Chicken (gfo)
*smashed cucumber salad, wilted chinese greens,
chilli & garlic dressing* £27.95

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

Free Range Middle White Pork Schnitzel
*fried hen's egg, 'nduja butter, french fries,
french dressed rocket salad* £26.50

Pan Seared Calves Liver & Onions (gfo)
*bubble & squeak, caramelised onion & bacon jam,
crispy sage, beer gravy* £27.50

THE 3 ACRES ROTISSERIE

Rotisserie Free Range
Chicken & Chips (gfo)
*chicken fat gravy, garlic fresh lemon
& parmesan wilted spinach*
£26.95 (half)



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
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 mushrooms	£4.00
grilled spiced tomatoes	£4.00
garlic & lemon cavolo nero	£6.00



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.

Champagne & Sparkling Wine

CHAMPAGNE
POL ROGER

- 1 'The Acres' Prosecco NV, *Veneto, IT* £47.50

2 'The Acres' Champagne Brut NV, *Épernay, FR*
£68.00 (75cl) | £140.00 (150cl)

3 'The Acres' Rosé Champagne NV, *Épernay, FR* £71.00
- 4 Pol Roger 'White Foil' Brut NV, *Épernay FR* £90.00

5 Pol Roger Pure Extra Brut NV, *Épernay FR* £94.00

6 Pol Roger Brut Vintage, 2018, *Épernay FR* £180.00

7 Pol Roger Vintage Rosé, 2018, *Épernay FR* £250.00

8 Pol Roger Sir Winston Churchill, 2015, *Épernay FR*
£345.00
- 9 Nyetimber Classic Cuvée NV, *Sussex, EN* £78.95

10 Nyetimber Rosé NV, *Sussex, EN* £85.00

11 Billecart-Salmon Brut Rosé NV, *Reims FR*
£145.00

White Wines

CRISP & FRESH

- 12 White Blend, Vignerons Ardéchois, *Rhône, FR* £29.95
- 13 Piquepoul Terret 'l'Arête de Thau, *Côtes de Thau, FR*
£32.00
- 14 Chenin Blanc, Wild Garden, *Cape Coast, S.A.* £32.50
- 15 Sauvignon Blanc, Santiago, *Valle Central, Chile* £35.00
- 16 Riesling, Finkenauer, *Nahe, GER* £34.00
- 17 Pinot Grigio, Andrea di Pec, *Venezia Giulia IT* £36.00
- 18 Pecorino, 'PEMO' *Abruzzo IT* £39.95
- 19 Gavi di Gavi 'Fossili' San Silvestro, *Piemonte IT* £42.00
- 20 Chablis, Drouhin-Vaudon, 2022, *Burgundy FR* £60.00
- 21 Chablis 1er Cru 'Fourchaume', Sebastien Dampt 2023, *Burgundy FR* £75.00

VIBRANT & AROMATIC

- 22 Rioja Blanco, 'Valdebarón' Bodegas Ondarre, *SP*
£37.95
- 23 Sauvignon Blanc, Saint Clair 'Origin' *Marlborough NZ*
£45.00
- 24 Pinot Gris, Bruno Sorg, 2023, *Alsace FR* £49.50
- 25 Reserva White, Quinta da Romaneira, 2023, *Douro Portugal* £51.95
- 26 Sauvignon Blanc, Craggy Range, 2024, *Martinborough NZ* £52.00
- 27 Pouilly-Fumé, 'Pierre-Louis', Landrat-Guyollet, 2021, *Loire FR* £58.00
- 28 Sancerre, Domaine Vacheron, 2024, *Loire FR* £65.00

RICH & FULL

- 29 Viognier, 'Heritage', Pays d'Oc, *Languedoc FR* £32.00
- 30 Albariño, Coral do Mar, *Rias Baixas SP* £45.00
- 31 Chardonnay, Joseph Drouhin, Mâcon-Lugny, 2023, *Burgandy FR* £53.00
- 32 Chardonnay, 'EDDA' Bianco, San Marzano, Salento, 2022, *IT* £53.00
- 33 Chenin Blanc, Hogan, 2021, *Swartland S.A.* £58.95
- 34 Sauvignon Blanc Reserve, Oliver Zeter, 2022, *Pfalz GER* £67.00
- 35 Pouilly-Fuissé, Nadine Ferrand, 2023, *FR* £71.00
- 36 Chardonnay, Peccavi Estate, 2019, *Margaret River AUS*
£77.00
- 37 Meursault, Joseph Drouhin, 2023, *Burgandy FR*
£124.00

Red Wine

FRUITY & EASY DRINKING

- 38 Red Blend, Vignerons Ardéchois, *Rhône, FR* £29.95
- 39 Merlot, The Vinecrafter, *Western Cape, S.A.* £31.00
- 40 Montepulciano Feudi d'Albe, *Abruzzo, IT* £32.00
- 41 Pinotage Wild Garden, *Cape Coast, S.A.* £34.00
- 42 Rioja Crianza, Hugonell, *SP* £38.95
- 43 Red Blend, Calmel & Joseph, *Languedoc, FR* £44.00

LIGHT & COMPLEX

- 44 Pinot Noir, Saint Clair Tuatara, 2021, *Marlborough, NZ*
£50.00
- 45 Fleurie, Olivier Ravier, 2023, *FR* £51.00
- 46 Pinot Noir 'Laforêt', Joseph Drouhin, 2022, *Burgundy, FR* £55.00
- 47 Pinot Noir, Craggy Range, 2023, *Martinborough, NZ*
£68.95
- 48 Gevrey-Chambertin, Joseph Drouhin, 2021, *Burgundy, FR*
£145.00

FRUITY, SAVOURY & SPICY

- 49 Shiraz, Mount Langi Ghirah, *Victoria, AUS* £38.00
- 50 Côtes du Rhône, Paul Jaboulet, *Rhône, FR* £39.95
- 51 Château Plaisance, Bordeaux Blend, *FR* £42.00
- 52 Chianti Classico, 'San Jacopo', Castello Vicchiomaggio, 2024, *Tuscany, IT* £49.50
- 53 Petz, Oliver Zeter 2023, *Pfalz, GER* £51.00
for those who love Bordeaux style wine
- 54 Viña Alberdi Reserva, La Rioja Alta, 2020, *Rioja, SP*
£52.00
- 55 Cabernet Sauvignon, Hogan, 2020, *Stellenbosch, S.A.*
£58.95
- 56 Châteauneuf-du-Pape, Domaine de la Solitude, 2023, *Rhône, FR* £62.00
- 57 Château Troplong Mondot, Grand Cru, 2019, *Saint-Émilion, FR* £118.00
- 58 Barolo 'Tortoniano', Michele Chiarlo, 2021, *Piedmont, IT* £119.00

RIPE, JUICY & FULL

- 59 Merlot, Central Valley, *Santiago, Chile* £35.00
- 60 Primitivo, San Marzano 'Il Pumo', *IT* £35.00
- 61 Neropasso, Baby Amarone, Biscardo *Veneto, IT* £37.95
- 62 Malbec, Andeluna 'Raices' *Argentina* £43.00
- 63 Narassa, Domaine Lafage, *Roussillon, FR* £49.00
- 64 Zinfandel, Peterson, 2022, *California, USA*
£52.00
- 65 Merlot, Groot Constantia, 2022, *S.A.* £58.95
- 66 Primitivo Riserva, San Marzano 2019, *Puglia, IT*
£65.00
- 67 Amarone, Della Valpolicella Ca' Rugate, Punta 470, 2019, *IT* £75.00
- 68 Malbec, Daniel Pi 2021, *ARG* £75.00

for something more special, ask for our cellar list!

Rosé Wine

- 69 Piquepoul, Foncalieu, Rosé, *Languedoc, FR*
£38.95
- 70 'UPR' Ultimate Provence Rosé, 2024, *Côtes de Provence, FR*
£58.00 (75cl) | £120.00 (150cl)

Where a vintage is not available, an alternative vintage will be served.