



The Winter Menu

THE THREE ACRES
EST. 1968

PRIVATE DINING

Starters

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

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

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

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

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

Main Courses

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

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

Salted Aged Sirloin Steak
*served with pepper sauce or béarnaise, romaine & pecorino salad & proper chips or French fries (gfo)
(£7.50 supplement)*

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

Pan Seared Calves Liver & Onions
bubble & squeak, caramelised onion & bacon jam, crispy sage, beer gravy (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

Coffee Crèmeux
salted caramel, mascarpone, brownie crumb, cocoa (gfo)

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.