



The Winter Menu

THE THREE ACRES
EST. 1968

PUDDINGS & CHEESE

Puddings

Chocolate Orange Marquise

rich chocolate sponge layered with dark chocolate ganache, orange zest, vanilla bean ice cream, olive oil, sea salt, candied orange £13.50

Coffee Crèmeux

salted caramel, mascarpone, brownie crumb, cocoa (gfo) £12.00

Muscavado Crème Brûlée

honey tuille, clotted cream, salted almond, bee pollen (gfo) £12.50

Sticky Toffee Pudding

butterscotch sauce, treacle pecans, praline ice cream £12.00

Cheese

Artisan Cheese

truffled local honey, spiced nuts, artisan biscuits, frozen grapes (gfo)
choice of three - £14.00 choice of five - £19.00

Keen's Cheddar

A tangy and intense unpasteurised farmhouse cheddar, with a distinct fresh citrus bite. The truckles are clothbound and matured for 12 months, giving a rich and creamy flavour with a hint of citrus on the finish. This batch of Keens has been matured an extra 6 months to impact an even saltier rich tang.

Banon

Crafted from unpasteurized goat's milk, Banon boasts a distinctive appearance and robust flavour. In 2003, Banon earned AOC (Appellation d'Origine Contrôlée) status. One of the unique characteristics of Banon cheese is that it is wrapped in chestnut leaves with raffia, a type of natural fiber, which gives the cheese its special appearance and flavour. With a strong and earthy taste, the goat's milk contributes to its unique profile. Typically aged for a few weeks to months, the cheese's soft and creamy texture transforms into a runny, gooey consistency under the chestnut leaves as it matures.

Gaperon

When fresh, the Gaperon does not have a crust, but the surface quickly becomes covered with a whitish veil. The dough is very crumbly, brittle and sprinkled with fine particles of pepper and garlic. It reveals a fresh lactic taste which is enhanced by a marked fragrance of garlic and pepper which heats the palate, the grainy texture becomes melting in the mouth. The Gaperon is characterized by a great length in the mouth, the garlic and the pepper are very persistent, so it is advisable to eat it in the last!

Blue Monday

The veining is distinct and bold with blue cracks and gorges appearing throughout the decadent structure. The blueing provides a slightly spicy and steely undertone to this sweet, soft blue cheese. Now made in Thirsk, North Yorkshire.

Époisses

Époisses is a true delicacy for cheese lovers. Made from rich cow's milk, this artisan cheese is hand ladled into forms and left to drain before being washed with a salty brine. The production process at Berthaut is a meticulous craft. After unmoulding, each Époisses cheese is carefully salted and dried. The first rubbing with lightly salted water and ripening ferments introduces the famous 'red ferment', naturally colouring the cheese and developing its balanced flavours. Over nearly 5 weeks of aging, the cheese undergoes regular rubbings with water enriched with Marc de Bourgogne, surpassing AOP requirements to achieve its renowned quality. When fully ripe, Époisses develops an incredibly gooey, almost runny texture and a rich, meaty flavour with an overt salty edge.

Pudding Wines

Nuy Red Muscadet NV, SA £9.00 (100ml) | £46.00

Château Sigalas Rabaud Premier Grand Cru Classé, 2018, FR £57.00

Oliver Zeter, 'Goldschatz' Trockenbeerenauslese NV, GER £75.00

Late Harvest Tokaj, 2021, Juliet Victor, HUN £65.00



Please make us aware of any allergies and scan the QR code to the left to access the allergen menus.