



GENERAL MANAGER
TERENCE MACKINDER

Winter Sunday Lunch

December - January

THE THREE ACRES
EST. 1968

Est. 1968 / Reborn 2025

HEAD CHEF
TOM DAVIES

Three Courses for £48.95

Apéritifs

A Glass of
Nyetimber Classic Cuvée
English sparkling wines to rival the very best Champagne
£17.50

'UPR' Ultimate Provence Rosé,
2024, *Côtes de Provence, FR*
£58.00 (75cl) | £120.00 (150cl)
£10.00 (125ml) | £13.50 (175ml)

'The Acres' Rob Roy
cherry heering liqueur, smokey whisky, chocolate bitters
£15.00

Apple Pie Martini
vodka, apple liqueur, apple juice, sugar, lemon juice £12.50

Arrival Nibbles

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

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

Lindisfarne Rock Oysters
shallot vinaigrette, tabasco,
fresh lemon,
£24.00 per six

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

Starters

Field & Forest Mushrooms on Toast (v)
homemade sourdough toast, garlic & tarragon cream,
poached hen's egg

Soup of the Day (gfo)
with homemade sourdough

Hand Sliced Smoked Salmon (gfo)
celeriac remoulade, lemon, sweet mustard dressing,
pickering watercress

Classic Cold Water Prawn Cocktail (gfo)
Marie Rose sauce, shredded cos lettuce, fresh lemon

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

Toad in the Hole
Yorkshire pudding, chipolata & black pudding,
caramelised onion gravy

Main Courses

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

Fish of the Day (gfo)
please ask for today's offering

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

'The Acres' Homemade Chicken, Leek & Mushroom Pie
served with proper chips or creamy mashed potatoes

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

TRADITIONAL ROASTS

All served with Yorkshire pudding, duck fat roast potatoes, buttery carrot & swede, winter greens, honey roasted parsnips, roast gravy

Roast Sirloin of Bolster Moor Beef (gfo)
Pickering watercress, 'The Acres' fresh horseradish sauce
add braised beef filled Yorkshire Pudding + £3.00
(served pink or cooked through)

Half Rotisserie Garlic & Thyme Free Range Chicken (gfo)
sage & onion stuffing, traditional bread sauce

Roast Loin of Locally Reared Pork & Crackling (gfo)
chipolatas, sage & onion stuffing, traditional mustard sauce & homemade apple sauce

Puddings & Cheese

Chocolate Orange Brownie
rich chocolate sauce, sea salted caramel ice cream

Sticky Toffee Pudding
butterscotch sauce, praline ice cream

Brown Bread Ice Cream
toffee sauce

Muscovado Crème Brûlée
clotted cream

Artisan Cheese (gfo)
choice of three £7 supplement - choice of five £9 supplement
truffled local honey, artisan biscuits, frozen grapes
Cheeses: Keens Cheddar, Banon, Gaperon, Blue Monday, Époisses

Vegetables & Sides

Yorkshire pudding	£2.00
ham hock mushy peas	£5.00
creamed leeks & wholegrain mustard gratin	£6.50
braised red cabbage	£5.50
Mr Marshall's cauliflower cheese	£7.50
buttered winter greens	£6.00
buttery carrot & swede	£5.50
broccoli with homemade chilli & garlic oil	£5.50
duck fat roast potatoes	£5.00
french fries	£5.50
creamy mashed potatoes	£6.50
'beef drip' chips	£5.50
white truffle & parmesan fries	£6.50
chipolatas with honey & mustard (6)	£6.50
homemade black pudding (2)	£7.00



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.