



GENERAL MANAGER  
TERENCE MACKINDER

# Winter Sunday Lunch

THE THREE ACRES  
EST. 1968

December - January

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

## Oysters & Queenies

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.