



# 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 Sirlion 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 (gfo|v|ve)*

### Puddings & Cheese

Chocolate Marquise  
*layers of rich dark chocolate sponge & ganache, sea salt, rapeseed oil*

Custard Panna Cotta  
*cardamom poached rhubarb, almond crumble, cardamom sugar (gfo)*

Sticky Toffee Pudding  
*clotted cream, butterscotch sauce*

Coconut Parfait  
*iced coconut parfait, pineapple jam, passionfruit sorbet, coconut crumb, lime zest (gfo|ve|df)*

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.