

THE THREE ACRES

EST. 1968

Royal Ascot Lunch

FRIDAY 19TH JUNE 2026

Canapés

Mushroom Parfait & Pickled Shallot
shaved chestnut mushroom

'The Acres' Black Pudding Scotched Quail Egg
bloody mary ketchup

Smoked Salmon Tartare & Homemade Blini
crème fraîche, trout roe

Beetroot Tartlet & Smoked Beetroot Purée
pickled beetroot tartare, goat's curd

Kedgeree Arancini
curried mayo, coriander

Starters

Whealers of St James, Hand Sliced Smoked Salmon
dressed watercress, black pepper & chive cream cheese, homemade sourdough

New Seasons Asparagus
crispy soft poached hen's egg, lovage aioli, air dried ham

Main Courses

Seared Fillet of Yorkshire Beef
pomme purée, roasted heritage carrots, peppercorn & bone marrow borderlaise sauce

Lemon Sole Meunière
scallop & dill mousse, buttered jersey royals, samphire

Puddings

Caramelised Lemon Tart
clotted cream, candied lemon zest

Dark Chocolate Crémeux
bitter cocoa crumb, fresh raspberries