



GENERAL MANAGER
TERENCE MACKINDER

Spring Sunday Lunch

THE THREE ACRES
EST. 1968

HEAD CHEF
TOM DAVIES

Est. 1968. Reborn 2025

ALLERGEN MENU

Aperitifs

A Glass of
'Three Acres' Anniversary Champagne
£14.50

'UPR' Ultimate Provence Rosé,
2024, Côtes de Provence, FR
£60.00 (75cl) | £125.00 (150cl)
£14.50 (175ml)

Negroni
dry London gin, campari, antica formula vermouth
£12.50

Rhubarbcello Spritz
rhubarbcello, grapefruit juice, elderflower, prosecco, soda
£13.00

Arrival Nibbles

Confit Garlic &
Rosemary Focaccia
ce, eg, su
£9.95 per portion
(serves two - four)

A Plate of Cured Salami
cel, mi, mu
£9.00

'The Acres' Marinated
Olives
su
£5.00 per portion

Oysters & Queenies

Native Oysters
mo, su
£24.00 per six

Queenie Scallops
ce, mi, so, su, mu
£16.50 per six

Starters

Field & Forest Mushrooms on Toast (v) (gfo)
ce, cel, mi, eg, su

Soup of the Day (gfo)
please ask for details

Whealers of St James' Smoked Salmon (gfo)
fi, su, mu, cel, mi

Hot & Spicy Tempura King Prawns
cr, ce, eg, mu, su, se

'The Acres' Classic Prawn Cocktail (gfo)
cel, eg, su, cr, ce

Terrine of Chicken, Smoked Ham Hock
& Spring Leek (gfo)
cel, su, ce

Toad in the Hole
cel, mu, so, mi, eg, su, ce

Main Courses

Pan Seared Calves Liver (gfo)
mi, so, mu, cel, su, eg

Fish of the Day (gfo)
please ask for details

Fresh Whitby Haddock & 'Beef Drip' Chips (gfo)
fe, cel, so, su, eg, ce

'The Acres' Chicken, Leek & Mushroom Pie
ce, cel, mi, su, so, mu eg

TRADITIONAL ROASTS

All served with Yorkshire pudding, duck fat roast potatoes,
honey roasted carrots & parsnips, buttered spring greens, roast gravy
add pulled pork filled Yorkshire Pudding (£3 supplement)

Roast Sirloin of Bolster Moor Beef (gfo)
mi, eg, cel, ce, su, mu
(served pink or cooked through)

Half Rotisserie Garlic & Thyme Free Range Chicken (gfo)
mi, ce, cel, eg, su, mu

Roast Loin of Locally Reared Pork & Crackling (gfo)
mu, cel, mi, su, eg, ce

Puddings & Cheese

Chocolate Brownie
ce, eg, mi

Sticky Toffee Pudding
ce, eg, mi

Brown Bread Ice Cream
ce, mi

Lemon Possett (gfo)
mi

Artisan Cheese (gfo)
choice of three £8 supplement - choice of five £11 supplement
ce, mi
Cheeses: Keens Cheddar, Banon, Gaperon, Blue Monday, Époisses

Vegetables & Sides

Yorkshire pudding eg, mi, ce	£2.50
ham hock mushy peas su	£5.50
creamed leeks & wholegrain mustard gratin mu, mi	£6.95
Mr Marshall's cauliflower cheese mi	£7.95
buttered spring greens mi	£6.50
honey & caraway roasted carrots mi	£5.95
wholegrain mustard & honey sticky parsnips	£5.95
tenderstem broccoli, soy chilli & garlic mi, so	£6.50
'beef fat' roast potatoes	£7.50
french fries ce	£5.95
creamy mashed potatoes mi	£7.50
'beef drip' chips ce	£5.95
white truffle & parmesan fries ce, mi	£7.50
chipolatas with honey & mustard (6) mu, ce	£7.95
black pudding (2)	£7.50