



GENERAL MANAGER
TERENCE MACKINDER

Spring Sunday Lunch

Est. 1968. Reborn 2025

THE THREE ACRES
EST. 1968

HEAD CHEF
TOM DAVIES

Three Courses £49.95

Apéritifs

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
harissa aioli
£9.95 per portion
(serves two - four)

A Plate of Cured Salami
Pommery mustard remoulade
£9.00

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

Oysters & Quenies

Native 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) (gfo)
homemade sourdough toast, garlic & tarragon cream, poached hen's egg

Soup of the Day (gfo)
with 'The Acres' sourdough

Whealers of St James' Smoked Salmon (gfo)
celeriac & horseradish cream, pickled dill cucumber, Guinness & rye bread

Hot & Spicy Tempura King Prawns
burnt chilli mayonnaise, fresh lime
(£4 supplement)

'The Acres' Classic Prawn Cocktail (gfo)
sauce marie rose, shredded cos lettuce, apple, celeriac,
tomato, bread & butter

Terrine of Chicken, Smoked Ham Hock
& Spring Leek (gfo)
pickled shallots, caramelised bramley apple & sultana chutney

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

Main Courses

Pan Seared Calves Liver (gfo)
creamed potatoes, crispy sage, caramelised onion gravy

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

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

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

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)
pickering watercress, 'The Acres' fresh horseradish sauce
(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 Brownie
rich chocolate sauce, honeycomb ice cream

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Brown Bread Ice Cream
toffee sauce

Lemon Possett (gfo)
shortbread crumb, lemon mascarpone

Artisan Cheese (gfo)
choice of three £8 supplement - choice of five £11 supplement
seasonal chutney, artisan biscuits, frozen grapes
Cheeses: Keens Cheddar, Banon, Gaperon, Blue Monday, Époisses

Vegetables & Sides

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



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. Prices & dishes are subject to change. 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.