



THE THREE ACRES
EST. 1968

The Vegetarian Menu

Est. 1968. Reborn 2025

Starters

Butter Blanched New Seasons Asparagus
crispy hen's egg, hollandaise sauce

£13.95

Moroccan Spiced Lentil & Chickpea Soup
preserved lemon yogurt, harissa & garlic flatbread

£10.50

Heritage Tomato & Burrata (vgo)
sourdough croutons, wild garlic olive oil

£13.50

Main Course

Forest Mushroom Stroganoff
crispy onions, gherkins, sour cream, creamy mashed potatoes or french fries

£26.00

Josper Roasted Heritage Carrots (vgo)
spiced carrot purée, pomegranate seeds, roasted walnuts, crispy kale, feta cheese

£25.50

Wilted Spinach & Ricotta Cannelloni
wilted spinach, rich tomato sauce, bechamel, wild garlic pesto

£26.00

Pudding

Sticky Toffee Pudding
butterscotch sauce, treacle pecans, clotted cream £12.00

Crème Caramel (gfo)
Pedro Ximénez soaked golden raisins, polvorons £12.50

Dark Chocolate Ganache (gfo)
hazelnut praline, brûlée banana, roast banana ice cream £13.50

Caramelised Coconut Rice Pudding (vgo|gfo)
coconut shavings, lime zest £12.00

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.

Please make us aware of any allergies and scan the QR code to the left to access the allergen menu.

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.

