



The Spring Menu

THE THREE ACRES
EST. 1968

Est. 1968. Reborn 2025

PRIVATE DINING
ALLERGEN MENU

Starters

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

Sticky Creole Pork Belly Rib (gfo)
cel, su, se

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

Josper Mackerel, Shaved Fennel & Apple Salad (gfo)
fi, mi, su

Hot & Spicy Tempura King Prawns
cr, ce, eg, mu, su
(£4.00 supplement)

Main Courses

Free Range Chicken Coq au Vin (gfo)
so, mi, mu, cel, eg

Josper Grilled Middle White Pork Chop (gfo)
mi, su, eg, mu, cel, so

12hr Slow Braised Pressed Lamb Belly (gfo)
cel, ce, mi, mu, so, eg, su

Salmon & Smoked Haddock Fishcake
fi, su, mi, eg, cel

Salt Aged Ribeye Steak (gfo)
mi, su, eg, mu, ce (bearnaise eg, mi, su | peppercorn mi, cel, ce, su)
(£7.50 supplement)

Puddings

Dark Chocolate Ganache (gfo)
nu, mi

Lemon Posset (gfo)
nu, mi

Sticky Toffee Pudding
ce, mi, eg

Caramelised Coconut Rice Pudding (ve | gfo)

Artisan Cheese (gfo)
choice of three - £8 supplement choice of five - £11 supplement
mi, ce, eg

Cheeses: Bleu d'Auvergne, Petit Gres des Kirsch, Westcombe Cheddar, Sussex Blossom, Bluemin White