



The Spring Menu

THE THREE ACRES
EST. 1968

Est. 1968. Reborn 2025

PRIVATE DINING

Starters

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

Sticky Creole Pork Belly Rib (gfo)
pickled carrot & cucumber salad

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

Josper Mackerel, Shaved Fennel & Apple Salad (gfo)
wild garlic buttermilk & fresh lemon

Hot & Spicy Tempura King Prawns
burnt chilli mayonnaise, fresh lime
(£4.00 supplement)

Main Courses

Free Range Chicken Coq au Vin (gfo)
creamy mashed potatoes, button mushrooms, bacon, spring greens

Josper Grilled Middle White Pork Chop (gfo)
caramelised celeriac & bramley apple purée, sweet mustard dressed charred hispi, crispy onions

12hr Slow Braised Pressed Lamb Belly (gfo)
crispy fried sweet breads, caper & wild garlic pesto, summer vegetables, braising jus

Salmon & Smoked Haddock Fishcake
asparagus, watercress & spinach cream, poached hen's egg

Salt Aged Ribeye Steak (gfo)
served with pepper sauce or béarnaise, romaine & pecorino salad, proper chips or french fries
(£7.50 supplement)

Puddings

Chocolate Marquise
layers of rich dark chocolate sponge & ganache, sea salt, rapeseed oil

Custard Panna Cotta (gfo)
cardamom poached rhubarb, almond crumble, cardamom sugar

Sticky Toffee Pudding
clotted cream, butterscotch sauce

Coconut Parfait (gfo | ve | df)
iced coconut parfait, pineapple jam, passionfruit sorbet, coconut crumb, lime zest

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



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.