



The Spring Menu

THE THREE ACRES
EST. 1968

Est. 1968. Reborn 2025

PUDDINGS & CHEESE

Puddings

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

Lemon Posset *(gfo)*
pistachio tuile, lemon thyme, pistachio ice cream, fresh raspberries £12.00

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

Sticky Toffee Pudding
butterscotch sauce, treacle pecans, praline ice cream £12.00

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

Cheese

Artisan Cheese
seasonal chutney, honey & spelt tea loaf, artisan biscuits, frozen grapes *(gfo)*
choice of three - £14.00 choice of five - £19.00

Petit Gres des Kirsch

These small, semi-soft cheeses from La Tradition Du Bon Fromage are washed in Kirsch as they are matured for 6 weeks to give them an intense fruity taste.

Westcombe Cheddar

One of only three cheeses classed as 'Artisan Somerset Cheddar' by Slow Food UK. Westcombe Cheddar is a flagship cheese: a handcrafted, traditional clothbound cheddar made from unpasteurised milk in the hills of East Somerset. Expressing the full character of Westcombes terroir, this cheddar has a deep brothy flavour & mellow lactic tang. Notes of hazelnut, caramel and citrus come through on the long, smooth breakdown.

Bleu d'Auvergne

A French blue that packs a punch. Enjoy an abundance of flavours, ranging from buttery and creamy, to an intense & tangy taste. This cheese is aged for over 4 months to enhance & showcase its interesting flavours & a texture that's wonderfully creamy & smooth on the tongue. Named after its birthplace in Auvergne, this blue has become a favourite for many cheese lovers due to its complex aroma. Strip back the moist rind to reveal a delicious salty and pungent taste that we can't get enough of.

Bluemin White

A soft, creamy, mould ripened cows' milk cheese. This cheese ripens from the outside, developing an almost brie-like texture with a velvety blue rind. Made by Katie & Caroline Bell at Shepherds Purse Creamery Thirsk.

Sussex Blossom

Made by High Weald in Brighton this cheese is made using organic sheep's milk, it is matured for a minimum of 4 months & then coated in edible organic Safflower & Calendula petals to make a visually appealing cheese. The cheese has a firm, smooth texture. It's delicate flavour – complex and slightly sweet herbaceous, has an aroma reminiscent of a summer hay meadow. The cheese won a Silver Award at the World Cheese Awards.

Pudding Wines

Nuy Red Muscadell NV, SA £9.00 (100ml) | £46.00

Château Sigalas Rabaud Premier Grand Cru Classé, 2018, FR £57.00

Oliver Zeter, 'Goldschatz' Trockenbeerenauslese NV, GER £75.00

Late Harvest Tokaj, 2021, Juliet Victor, HUN £65.00



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