CELEBRATING 50 FIFTY YEARS

THE THREE ACRES
EST. 1968

The Sunday Vegetarian Menu

Est. 1968 . Reborn 2025

Three Courses £49.95

Starters

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

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

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

Main Course

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

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

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

Pudding

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Brown Bread Ice Cream
toffee sauce

Caramelised Coconut Rice Pudding *(vgo)*
coconut shavings, lime zest

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.