



GENERAL MANAGER/DIRECTOR
TERENCE MACKINDER

The Summer Menu

THE THREE ACRES
EST. 1968

HEAD CHEF
TOM DAVIES

Est. 1968 . Reborn 2025

ALLERGEN MENU

The Acres ' Bakery & Arrival Nibbles

24 Hour Sourdough Boule

ce, se, su, so

£12.95

(serves two - four)

Rosemary Focaccia

ce, eg, su, so

£9.95

(serves two - four)

'The Acres' Marinated Olives

su, so

£6.50

Starters

Roasted Celeriac & White Onion Soup (gfo)

cel, ce, su, nu, mi, so

£9.95

Seabass Ceviche (gfo)

fi, su, so

£14.95

Whitby Handpicked Crab on Toast (gfo)

cr, ce, su, um, eg, so, mi

£16.95

Hand Cut Fillet Steak Tartare (gfo)

mu, eg, su, ce, so, mi

£15.95

Classic Crispy Calamari

mo, eg, mu, su, so, ce

£12.95

Isle of Wight Tomatoes & Burrata (gfo)

su, mu, so, mi, ce

£13.95

Sticky Cider Braised Pig's Cheek (gfo)

cel, mi, su, so, mu

£12.50

'The Acres' Classic Prawn Cocktail (gfo)

cel, eg, su, cr, ce, so, mu

£14.95

Oven Baked Gruyère & Garlic Butter

King Scallops (gfo)

mo, mi, su, mu, ce, so

£16.95 small | £26.00 large

'The Acres' Pâté de Campagne (gfo)

mu, nu, su, ce, mi, so, eg

£12.50

Main Courses

Butter Roasted Pennine Lamb (gfo)

su, cel, eg, so, mu, mi, ce, fi

£35.00

Honey & Herb Glazed Middle White Pork

nu, cel, ce, su, eg, mi, mu, so

£32.00

North Sea Halibut (gfo)

fi, mi, su, eg, so

£34.95

Josper Seared Tuna Niçoise (gfo)

fi, eg, mu, su, so, ce

£28.95

Plancha Seared Whole Dover Sole Meunière (gfo)

fi, cr, mi, so, su

£50.00

'The Acres' Rotisserie Chicken (gfo)

fi, su, mi, mu, so

£26.95

Free Range Chicken, Smoked Bacon & Leek Pie

su, mi, eg, mu, so

£27.95

Crispy Peking Duck & Charred

Watermelon Salad (gfo)

so, su, nu, ce, cel, se

£28.95

Fresh Whitby Haddock & 'Beef Drip' Chips (gfo)

fe, cel, so, su, eg, ce

£26.50

THE ACRES OYSTER BAR & SHELLFISH

Gratinated Queenie Scallops

ci, mi, so, su, mu

£16.50 per six | £31.00 per twelve

Fresh Lindisfarne Rock Oysters

mo, su, so

£24.00 per six | £45.95 per twelve

Crispy Spicy Buffalo Oysters

mo, eg, su, mi, so

£26.00 per six | £49.95 per twelve

'The Acres'
Hot Seafood Platter

mi, mo, fi, cr, su, ce, cel, mu, eg, so

£65.00

WHITBY LOBSTER

Lobster Thermidor £33.00

cr, mi, mu, su, ce, so £60.00

Grilled Lobster £29.00

mi, mu, cr, so, su £55.00

Cold Lobster Salad £35.00

cr, ce, eg, mu, su, so, mi £60.00

VEGETABLES & SIDES

French fries ce, so £5.95

creamy mashed potatoes mi, so £7.50

'beef drip' chips ce, so £5.95

white truffle & parmesan fries ce, mi, so £7.50

ham hock mushy peas su, so £5.50

Mr Marshall's cauliflower cheese mi, so £7.95

black pudding su, ce, cel, so £5.00

beer battered onion rings ce, so £5.00

honey & caraway roasted carrots mi, so £5.95

tenderstem broccoli, soy chilli & garlic mi, so £6.50

buttery summer greens mi, so £6.50

buttered new seasons asparagus mi, so £6.50

'dirty mash' eg, mu, so, mi, cel, su, so £7.95

peas with smoked bacon & cream mi, su, so £6.50

roasted garlic mushrooms mi, so £4.00

grilled spiced tomatoes so £4.00

Jersey royals with herb butter mi, so £6.95

French dressed green salad su, mu, so £5.50



All our beef is sourced locally from Yorkshire farms, dry aged in our Himalayan salt fridge

for a minimum of 30-35 days and cooked over charcoal in our Josper oven.

Served with proper chips or French fries, French dressed green salad

Salt Aged Ribeye Steak (300g) (gfo) mi, su, eg, so £42.50

Prime Hand Cut Fillet Steak (180g) (gfo) mi, su, eg, so £37.95

(260g) (gfo) mi, su, eg, so £46.00

'The Acres' Cheeseburger £23.95

gem lettuce, tomato, burger relish, brioche bun, French fries

Steaks to Share

Chateaubriand (510g-560g) (gfo) mi, su, eg, so £105.00

Côte de Boeuf (950g-1000g) (gfo) . mi, su, eg, so £100.00

SAUCES

blue cheese sauce mi, cel, so £4.50

peppercorn sauce mi, cel, ce, su, so.. £3.50

béarnaise sauce eg, mi, su, so £4.50

beer & bone marrow gravy £3.50

su, cel, mi, mu, so

celery - cel | cereals including gluten - ce | crustaceans - cr | fish - fi | lupin - lu | molluscs - mo | milk - mi | mustard - mu | peanuts - pe | sesame - se | soybeans - so | sulphates - su | nuts - nu | eggs - eg

allergen ingredients are handled in our kitchen, whilst we take every care to insure your dish is allergen free we cannot guarantee this