



GENERAL MANAGER/DIRECTOR
TERENCE MACKINDER

The Summer Menu

Est. 1968 . Reborn 2025

THE THREE ACRES
EST. 1968

HEAD CHEF
TOM DAVIES

The Acres' Bakery & Arrival Nibbles

24 Hour Sourdough Boule
served with beef fat butter
£12.95
(serves two - four)

Rosemary Focaccia
confit garlic aioli
£9.95
(serves two - four)

'The Acres' Marinated Olives
*confit garlic, garden herbs,
extra virgin olive oil*
£6.50

Starters

Roasted Celeriac & White Onion Soup (gfo)
*pickled Braeburn, hazlenut & brown butter,
toasted olive oil croutons* £9.95

Seabass Ceviche (gfo)
*lime, orange & pink grapefruit, pickled fennel,
red chilli, radish, fresh mint & coriander* £16.00

Whitby Handpicked Crab on Toast (gfo)
*spiced brown crab & lemon mayonnaise, lightly pickled
fennel & parsley salad* £16.95

Hand Cut Fillet Steak Tartare (gfo)
*capers, cornichon, shallots, Dijon mustard, quail yolk,
fresh horseradish & crispy olive oil toasts* £15.95

Classic Crispy Calamari
summer herb & confit garlic mayonnaise, fresh lemon
£13.95

Isle of Wight Tomatoes & Burrata (gfo)
'The Acres' cured ham, extra virgin olive oil, summer herbs
£14.50

Sticky Cider Braised Pig's Cheek (gfo)
*horseradish & celeriac remoulade, burnt apple
purée, nasturtium leaves* £13.95

'The Acres' Classic Prawn Cocktail (gfo)
*sauce marie rose, shredded iceberg, apple, celeriac,
tomato, bread & butter* £14.95

Oven Baked Gruyère & Garlic Butter
King Scallops (gfo)
served in the shell with crusty sourdough & fresh lemon
£16.95 small | £26.00 large

'The Acres' Pâté de Campagne (gfo)
*pickled cornichons, Pommery de meaux mustard,
dressed leaves, toasted sourdough* £12.95

Main Courses

Butter Roasted Pennine Lamb (gfo)
*cannon of lamb, pressed braised lamb
pomme Anna, charred summer leek, wild garlic
& caper jus* £35.00

Honey & Herb Glazed Middle White Pork
*crispy braised pork shoulder, carrot purée, roasted
shallots, wilted summer greens, pickled mustard seeds,
sage & apple jus* £32.00

North Sea Halibut (gfo)
*sliced herb butter Jersey royals & dressed broad beans,
pickled fennel, trout roe beurre blanc* £34.95

Josper Seared Tuna Niçoise (gfo)
*a classic French salad of seared rare tuna, green beans,
soft boiled egg, Jersey royals, olives, cherry tomatoes,
Dijon vinaigrette* £28.95

Plancha Seared Whole Dover Sole Meunière (gfo)
classic beurre noisette, lemon, capers, parsley, chard leaves
£50.00

'The Acres' Rotisserie Chicken (gfo)
*garlic & parsley roast potatoes, chicken fat gravy,
salsa verde (half)* £26.95

Free Range Chicken, Smoked Bacon & Leek Pie
*all butter shortcrust pastry, with proper chips or
creamy mashed potatoes* £27.95

Crispy Peking Duck & Charred
Watermelon Salad (gfo)
*cucumber, edamame beans, toasted cashews,
pickled daikon, ginger & hoisin dressing* £28.95

Fresh Whitby Haddock & 'Beef Drip' Chips (gfo)
*chip shop curry sauce, ham hock mushy peas,
tartar sauce* £26.50

THE ACRES OYSTER BAR & SHELLFISH

Gratinated Queenie Scallops
gruyère, garlic, wholegrain mustard, parsley
£16.50 per six | £31.00 per twelve

Fresh Lindisfarne Rock Oysters
shallot vinegar, tabasco, fresh lemon
£24.00 per six | £45.95 per twelve

Crispy Spicy Buffalo Oysters
*'The Acres' fermented chilli hot sauce &
buttermilk ranch dressing*
£26.00 per six | £49.95 per twelve

'The Acres'
Hot Seafood Platter
*Josper roasted half garlic butter lobster
& king prawns, fresh haddock goujons,
moules marinière, gratinated queenie
scallops, crispy fried oysters, & calamari
served with French fries & dressed
summer salad* £65.00

WHITBY LOBSTER

Lobster Thermidor £33.00
French dressed green salad £60.00

Grilled Lobster £29.00
*garlic & herb butter, French
dressed green salad, caramelised lemon*

Cold Lobster Salad £35.00
*French dressed green salad, £60.00
homemade mayonnaise, sourdough bread*

VEGETABLES & SIDES

French fries £5.95
creamy mashed potatoes £7.50
'beef drip' chips £5.95
white truffle & parmesan fries £7.50
ham hock mushy peas £5.50
Mr Marshall's cauliflower cheese £7.95
black pudding £5.00
beer battered onion rings £5.00
honey & caraway roasted carrots £5.95
tenderstem broccoli, soy chilli & garlic £6.50
buttery summer greens £6.50
buttered new seasons asparagus £6.50
'dirty mash' braised lamb & crispy onions £7.95
peas with smoked bacon & cream £6.50
roasted garlic mushrooms £4.00
grilled spiced tomatoes £4.00
Jersey royals with herb butter £6.95
French dressed green salad £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) £42.50
Prime Hand Cut Fillet Steak (180g) (gfo) £37.95
(260g) (gfo) £46.00
'The Acres' Cheeseburger £23.95
gem lettuce, tomato, burger relish, brioche bun, French fries

Steaks to Share

Chateaubriand (510g-560g) (gfo) £105.00
Côte de Boeuf (950g-1000g) (gfo) £100.00

SAUCES

blue cheese sauce £4.50 béarnaise sauce £4.50
peppercorn sauce £4.00 beer & bone marrow gravy £3.50



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.