



GENERAL MANAGER
TERENCE MACKINDER

Summer Sunday Lunch

THE THREE ACRES
EST. 1968

Est. 1968 . Reborn 2025

HEAD CHEF
TOM DAVIES

Three Courses £49.95
ALLERGEN MENU

Apéritifs

A Glass of
‘Three Acres’ Anniversary Champagne
£14.75

‘UPR’ Ultimate Provence Rosé,
2024, Côtes de Provence, FR
£60.00 (75cl)
£14.50 (175ml)

Negroni
dry London gin, campari, antica formula vermouth
£12.50

Rhubarbcello Spritz
rhubarbcello, grapefruit juice, elderflower, prosecco, soda
£13.00

Arrival Nibbles

Rosemary Focaccia
ce, eg, su, so
£9.95
(serves two - four)

‘The Acres’ Marinated Olives
su, so
£6.50

Oysters & Queenies

Native Oysters
mo, su, so
£24.00 per six

Queenie Scallops
ce, mi, so, su, mu
£16.50 per six

Starters

Isle of Wight Tomatoes & Burrata (v) (gfo)
su, mu, so, mi, ce

Soup of the Day (gfo)
please ask for details

Whealers of St James’ Smoked Salmon (gfo)
fi, su, mu, cel, mi, so

Oven Baked Gruyere & Garlic Butter King Scallops (gfo)
mo, mi, su, mu, ce, so
(£5 supplement)

‘The Acres’ Classic Prawn Cocktail (gfo)
cel, eg, su, cr, ce, so, mu

‘The Acres’ Pâté de Campagne (gfo)
mu, nu, su, ce, mi, so, eg

Toad in the Hole
cel, mu, so, mi, eg, su, ce

Main Courses

Crispy Peking Duck & Charred Watermelon Salad (gfo)
so, su, nu, ce, cel, se

Fish of the Day (gfo)
please ask for details

Fresh Whitby Haddock & ‘Beef Drip’ Chips (gfo)
fe, cel, so, su, eg, ce

Free Range Chicken, Smoked Bacon & Leek Pie
su, mi, eg, mu, so

TRADITIONAL ROASTS

All served with Yorkshire pudding, duck fat roast potatoes,
honey roasted carrots & parsnips, buttered spring greens, roast gravy
add pulled pork filled Yorkshire Pudding (£3 supplement)

Roast Sirloin of Bolster Moor Beef (gfo)
mi, eg, cel, ce, su, mu, so
(served pink or cooked through)

Half Rotisserie Garlic & Thyme Free Range Chicken (gfo)
mi, ce, cel, eg, su, mu, so

Roast Loin of Locally Reared Pork & Crackling (gfo)
mu, cel, mi, su, eg, ce, so

Puddings & Cheese

Chocolate Brownie
ce, mi, eg

Sticky Toffee Pudding
ce, mi, eg

Brown Bread Ice Cream
ce, mi

Passionfruit Possett (gfo)
ce, mi, eg

Artisan Cheese (gfo)
choice of three £8 supplement - choice of five £11 supplement
seasonal honey, warm spiced fruit cake
ce, mi

Vegetables & Sides

Yorkshire pudding	eg, mi, ce, so	£2.50
ham hock mushy peas	su, so	£5.50
creamed leeks & wholegrain mustard gratin	mu, mi, so	£6.95
Mr Marshall’s cauliflower cheese	mi, so	£7.95
buttered summer greens	mi, so	£6.50
honey & caraway roasted carrots	mi, so	£5.95
wholegrain mustard & honey sticky parsnips	so	£5.95
tenderstem broccoli, soy chilli & garlic	mi, so	£6.50
‘beef fat’ roast potatoes	so	£7.50
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
chipolatas with honey & mustard (6)	mu, ce, so	£7.95
black pudding (2)	so	£7.50