



GENERAL MANAGER
TERENCE MACKINDER

Summer Sunday Lunch

Est. 1968 . Reborn 2025

THE THREE ACRES
EST. 1968

HEAD CHEF
TOM DAVIES

Three Courses £49.95

Apéritifs

A Glass of
'Three Acres' Anniversary Champagne
£14.75

'UPR' Ultimate Provence Rosé,
2024, Côtes de Provence, FR
£60.00 (75cl) | £125.00 (150cl)
£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
confit garlic aioli
£9.95
(serves two - four)

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

Oysters & Queenies

Native Oysters
shallot vinaigrette, tabasco, fresh lemon
£24.00 per six

Queenie Scallops
gruyère, garlic, wholegrain
mustard, parsley
£16.50 per six

Starters

Isle of Wight Tomatoes & Burrata (v) (gfo)
extra virgin olive oil, summer herbs

Soup of the Day (gfo)
with 'The Acres' sourdough

Whealers of St James' Smoked Salmon (gfo)
celeriac & horseradish cream, pickled dill cucumber, Guinness & rye bread

Oven Baked Gruyère & Galic Butter King Scallops (gfo)
served in the shell with crusty sourdough & fresh lemon
(£5 supplement)

'The Acres' Classic Prawn Cocktail (gfo)
sauce marie rose, shredded cos lettuce, apple, celeriac,
tomato, bread & butter

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

Toad in the Hole
Yorkshire pudding, chipolata & black pudding,
caramelised onion gravy

Main Courses

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

Fish of the Day (gfo)
please ask for today's offering

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

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

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)
pickering watercress, 'The Acres' fresh horseradish sauce
(served pink or cooked through)

Half Rotisserie Garlic & Thyme Free Range Chicken (gfo)
sage & onion stuffing, traditional bread sauce

Roast Loin of Locally Reared Pork & Crackling (gfo)
chipolatas, sage & onion stuffing, traditional mustard sauce
& homemade apple sauce

Puddings & Cheese

Chocolate Brownie
rich chocolate sauce, honeycomb ice cream

Sticky Toffee Pudding
butterscotch sauce, brown bread crumb, vanilla ice cream

Brown Bread Ice Cream
toffee sauce

Passionfruit Possett (gfo)
fresh strawberries, honey tuille

Artisan Cheese (gfo)
choice of three £8 supplement - choice of five £11 supplement
seasonal honey, warm spiced fruit cake
please ask for details

Vegetables & Sides

Yorkshire pudding	£2.50
ham hock mushy peas	£5.50
creamed leeks & wholegrain mustard gratin	£6.95
Mr Marshall's cauliflower cheese	£7.95
buttered summer greens	£6.50
honey & caraway roasted carrots	£5.95
wholegrain mustard & honey sticky parsnips	£5.95
tenderstem broccoli, soy chilli & garlic	£6.50
'beef fat' roast potatoes	£7.50
french fries	£5.95
creamy mashed potatoes	£7.50
'beef drip' chips	£5.95
white truffle & parmesan fries	£7.50
chipolatas with honey & mustard (6)	£7.95
black pudding (2)	£7.50



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.