



THE THREE ACRES
EST. 1968

The Private Dining Vegetarian Menu

Est. 1968 . Reborn 2025

Three Courses £49.95

Starters

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

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

Tempura Zucchini *(vgo)*
summer herb & confit garlic mayonnaise, fresh lemon

Main Course

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

Baked Potato Gnocchi *(vgo)*
English peas, broad beans, goat's curd, pea purée, garden herbs

Feta & Charred Watermelon Salad
cucumber, edamame beans, toasted cashews, pickled daikon, ginger & hoisin dressing

Pudding

Passionfruit Possett *(gfo)*
marshmallow, passionfruit jelly, ginger crumb

Chocolate Marquise
milk chocolate mousse, olive oil, sea salt

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

Caramelised Coconut & Vanilla Rice Pudding *(ve | gfo)*
strawberry & elderflower jam, shaved coconut, fresh strawberries

Artisan Cheese *(gfo)*
choice of three - £8 supplement choice of five - £11 supplement
seasonal honey, warm spiced fruit cake
Cheeses: Kern, Delilah, Soumaintrain, Sainte-Maure de Touraine, Crozier Blue

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.

