



THE THREE ACRES
EST. 1968

The Sunday 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

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)*
shortbread crumb, fresh raspberry

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

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.

