



THE THREE ACRES
EST. 1968

The Vegetarian Menu

Est. 1968. Reborn 2025

STARTERS

Roasted Celeriac & White Onion Soup *(gfo)*
pickled Braeburn, hazlenut & brown butter, toasted olive oil croutons
£10.00

Isle of Wight Tomatoes & Burrata *(gfo)*
extra virgin olive oil, summer herbs
£15.00

Tempura Zucchini *(vgo)*
summer herb & confit garlic mayonnaise, fresh lemon
£13.50

MAIN COURSE

Forest Mushroom Stroganoff
crispy onions, gherkins, sour cream, creamy mashed potatoes or french fries
£26.00

Baked Potato Gnocchi *(vgo)*
English peas, broad beans, goat's curd, pea purée, garden herbs
£25.50

Feta & Charred Watermelon Salad
cucumber, edamame beans, toasted cashews, pickled daikon, ginger & hoisin dressing
£28.00



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.