



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
mi, su, nu, ce, cel, so

Isle of Wight Tomatoes & Burrata *(gfo)*
extra virgin olive oil, summer herbs
mi, su, mu, ce, so

Tempura Zucchini *(vgo)*
summer herb & confit garlic mayonnaise, fresh lemon
eg, su, mu, so

MAIN COURSE

Forest Mushroom Stroganoff
crispy onions, gherkins, sour cream, creamy mashed potatoes or french fries
mi, su, mu, ce, so

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

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



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.