



The Summer Menu

THE THREE ACRES
EST. 1968

Est. 1968 . Reborn 2025

ALLERGEN MENU

PUDDINGS

Chocolate Marquise

ce, mi, eg £13.50

Passionfruit Posset *(gfo)*

mi, ce £12.00

Salted Caramel Tart *(gfo)*

eg, mi, nu £12.50

Sticky Toffee Pudding

ce, mi, eg £12.00

Caramelised Coconut & Vanilla Rice Pudding *(v|gfo)*

£12.00

Selection of Ice Cream & Sorbets *(v|gfo)*

please ask for details

AFTER DINNER

COFFEE

Flat White	£4.50
Cappuccino	£4.50
Espresso	£4.50
Latte	£4.50
Americano	£4.50
Affagato	£8.00

TEA

Taylors of Harrogate Yorkshire Tea	£4.50
Pure Peppermint	£4.50
Pure Green Tea	£4.50
Chamomile	£4.50
Earl Grey	£4.50

LIQUEUR COFFEE

Irish Coffee <i>jameson's whisky</i>	£9.00
French Coffee <i>martell VS</i>	£9.00
Italian Coffee <i>amaretto</i>	£9.00
Spanish Coffee <i>tia maria</i>	£9.00
Calypso Coffee <i>havana 3yr</i>	£9.00
Baileys Coffee <i>baileys</i>	£9.00

COCKTAILS

Bakewell Tart <i>disaronna, cointreau, cranberry juice, double cream, sugar</i>	£12.00
Brandy Alexander <i>martell, crème de cacao, double cream, nutmeg</i>	£12.00
Amaretto Sour <i>disaronno, lemon, sugar, magic foamer, bitters</i>	£12.00
Tropical Duo <i>midori, vanilla vodka, lime juice, sugar, magic foamer, mango juice</i>	£12.00

PUDDING WINES

Nuy Red Muscadell NV, SA	£9.00 (100ml)	£46.00
Château Sigalas Rabaud Premier Grand Cru Classé, 2018, FR		£57.00
Oliver Zeter, 'Goldschatz' Trockenbeerenauslese NV, GER		£75.00
Late Harvest Tokaj, 2021, Juliet Victor, HUN		£65.00



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CHEESE

Artisan Cheese

seasonal honey, warm spiced fruit cake (gfo)

mi, ce, eg

choice of three - £14.00 choice of five - £19.00

Kern

A hard farmhouse cheese, it has a rich buttery taste & caramel notes. Firm to the cut & slightly flaky in the middle, it's texture is as important as it's taste. Originally derived from a gouda style cheese & further developed with alpine style starter cultures & made with the superbly rich cornish milk from their own herd of Ayrshires. Left to mature for 16 to 18 months.

Delilah

The 'Delilah' is a decadent triple-cream artisan cheese made in the UK. It combines local cow's milk with double cream for a rich, melt-in-the-mouth texture. It tastes creamy with a tangy bite & a spicy, fruity kick.

The cheese comes in a striking shape decorated with crushed pink peppercorns on top.

Soumaintrain

Soumaintrain is a soft, French, washed-rind cheese from the Burgundy region. Made from cow's milk it features a creamy texture with a savoury, milky & fruity taste. It has a distinct sticky, orange-coloured rind.

This rind is created by washing the cheese continually in brine.

Sainte-Maure de Touraine

Sainte-Maure de Touraine is a classic French goat's milk cheese from the Loire Valley. Shaped like a small log, it is rolled in edible charcoal ash & pierced through the centre with a piece of straw. It features a smooth, creamy texture with tangy citrus & nutty flavours.

Crozier Blue

Crozier Blue is a rare, multi-award winning Irish cheese made from sheep's milk in County Tipperary. It has a rich, creamy texture & a mild, sweet, well-rounded flavour without harshness.

PORT & SHERRY

Tawny Port 10yr (100ml) 20% £12.50

Croft Original (100ml) 17.5% £7.50

Tio Pepe (100ml) 15% £7.50