



The Autumn Menu

THE THREE ACRES
EST. 1968

Est. 1968 . Reborn 2025

General Manager/Director: Terence Mackinder | Head Chef: Tom Davies

Apéritifs

Pint of Guinness	£7.00	Negroni	£12.00
Glass of Champagne	£14.95	Hugo Spritz	£13.00
Tanqueray & Tonic	£9.20	Margarita	£13.00
Vignerons Ardéchois, Sauvignon Blanc	£8.50		175ml
Vignerons Ardéchois, Merlot & Syrah Blend	£8.50		175ml
Château Réal Martin, Provence Rosé	£13.95		175ml

The Acres Bakery & Arrival Nibbles

House Sourdough
served with beef fat butter
ce mi su

Rosemary Focaccia
confit garlic aioli
su ce

The Acres Marinated Olives
confit garlic, garden herbs,
extra virgin olive oil (gfo) *su*

Starters

Acres Classics

French Onion Soup
slow cooked sweet onions in a rich veal stock,
oven baked with melted Gruyère cheese &
sourdough crouton (gfo)
mi ce cel su eg mu so

Classic Prawn Cocktail
sauce marie rose, shredded iceberg, apple, celeriac,
tomato, bread & butter (gfo)
cel eg su cr ce so mu

Hand Cut Fillet Steak Tartare
capers, cornichon, shallots, Dijon mustard, quail yolk,
fresh horseradish & crispy olive oil toasts (gfo)
mu eg su ce so mi

Chicken Liver Parfait
Autumn berry jelly, toasted brioche (gfo)
mi su ce

Pastrami Cured Sea Trout
lemon sour cream, pickled fennel & dill salad (gfo)
fi su mi

Yellowfin Tuna Crudo
extra virgin olive oil, yuzu & fresh lime dressing,
avocado, red chilli, fresh mint & coriander (gfo)
so fi ce su se mu

Smoked Bacon & Black Pudding Scotch Egg
spicy bloody mary ketchup
su ce eg mi fi cel

Crispy Hot Honey Partridge
pickled carrot & radish, chilli, soy & garlic mayonnaise
so eg mu cel ce se su mi

Wild & Field Mushroom Parfait
caramelised onions, pickled shallot,
garlic sourdough croûtes (gfo) *su so mi ce*

Moules Marinière
white wine, shallot, garlic, parsley, homemade bread (gfo)
su mi ce mo

The Acres Oyster Bar

Oven Baked Gruyère & Garlic
Butter King Scallops
served in the shell with crusty
sourdough & fresh lemon (gfo)
mo mi su mu ce so

Fresh Lindisfarne Rock Oysters
shallot vinegar, tabasco,
fresh lemon
mo su so

Baked Rockefeller Oysters
spinach, hollandaise,
crispy pancetta, olive oil
sourdough crumb (gfo)
eg mi mo su ce

ALLERGEN MENU

celery - *cel* | cereals including gluten - *ce* | crustaceans - *cr* | fish - *fi* | lupin - *lu* | molluscs - *mo* | milk - *mi* | mustard - *mu* | peanuts - *pe* | sesame - *se* | soybeans - *so*
| sulphates - *su* | nuts - *nu* | eggs - *eg* allergen ingredients are handled in our kitchen, whilst we take every care to insure your dish is allergen free we cannot guarantee this

Main Courses

Acre's Classics

Slow Roasted Rotisserie Chicken

'provenance style', olives, cherry tomatoes, garlic & parsley
lemon, roast rosemary hasslebacks, herb & lemon
(half) (gfo) *su eg so mu cel*

Braised Ox Cheek, Shin & Potato Pie

cooked under short crust beef fat pastry & served with
pickled red cabbage *su mi eg so mu cel ce*

Fresh Whitby Haddock & 'Beef Drip' Chips

chip shop curry sauce, ham hock mushy peas, tartar sauce
(gfo) *fe cel so su eg ce*

Smoked Bacon Cheeseburger

two dry aged beef patties, melted smoked applewood
cheese, crispy streaky bacon, gherkins, shredded lettuce,
tomato, spiced burger sauce & toasted brioche bu
ce mu eg mi su

Yorkshire Lamb Shoulder

slow braised rolled lamb shoulder, smoked celeriac
purée, cavolo nero, crispy lamb fat potato,
Riesling & rosemary jus
su so mu eg cel mi ce

Crispy Cantonese Roast Belly Pork

char sui pork shoulder, wilted choi sum, fried shallot,
chilli & oyster sauce, steamed jasmine rice
su mi mu eg cel se so ce mo

Plancha Seared Chalk Stream Trout

buttermilk & herb yoghurt dressing, harissa spiced
potatoes, wilted spinach leaves *fi mi su*

Line Caught Wild Seabass

braised butter beans with pancetta, cockles, herb
& caper sauce (gfo) *fi mo su cel mi*

'Strines Moor' Venison Loin

roe deer & game faggot, parsnip & horseradish
purée, sautéed savoy with bacon, bramble & sloe
berry jus *su cel mi mu so eg*



All our beef is sourced locally from Yorkshire farms, dry aged
in our Dry Ager Himalayan salt fridge for a minimum of
30-35 days and cooked over charcoal in our Jasper oven. Served
with proper chips or French fries, French dressed green salad.



Salt Aged Ribeye Steak (300g) (gfo) <i>mi su eg so</i>	£44.50
Prime Hand Cut Fillet Steak (180g) (gfo) <i>mi su eg so</i>	£39.95
(260g) (gfo) <i>mi su eg so</i>	£47.00

Steaks to Share

Chateaubriand (510g-560g) (gfo) <i>mi su eg so</i>	£105.00
Côte de Boeuf (950g-1000g) (gfo) <i>mi su eg so</i>	£100.00

Sauces

blue cheese sauce <i>mi cel so</i>	£4.50	béarnaise sauce <i>eg mi su so</i>	£4.50
peppercorn sauce <i>mi cel ce su so</i>	£4.00	beer & bone marrow gravy <i>su cel mi mu so</i> ..	£3.50

Wine Pairing with Beef

Primitivo Riserva, San Marzano

cassis & cedar; structured tannins with a classic Bordeaux profile, 2019, Puglia, IT £69.00

Vegetables & Sides

French fries <i>ce so</i>	£6.00	tenderstem broccoli, soy chilli & garlic <i>mi so</i>	£6.50
creamy mashed potatoes <i>mi so</i>	£7.00	grilled hispi cabbage, mustard dressing & crispy	
'beef drip' chips <i>ce so</i>	£6.00	onions <i>mi mi ce</i>	£6.50
white truffle & parmesan fries <i>ce mi so</i>	£7.50	'dirty mash' <i>eg mu so mi cel su so</i>	£7.95
petit pois, sea salt butter <i>mi</i>	£5.50	savoy cabbage with pancetta <i>su mi</i>	£6.50
Mr Marshall's cauliflower cheese <i>mi so</i>	£7.95	roasted garlic mushrooms <i>mi so</i>	£4.00
black pudding <i>su ce cel so</i>	£5.00	grilled spiced tomatoes <i>so</i>	£4.00
beer battered onion rings <i>ce so</i>	£5.00	chicken fat & harissa spiced potatoes <i>su mi</i>	£6.95
honey & caraway roasted carrots <i>mi so</i>	£5.95	French dressed house salad <i>su mu so</i>	£5.50

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