



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, 'House White'	£8.50		175ml
Vignerons Ardéchois, 'House Red'	£8.50		175ml
Château Réal Martin, Provence Rosé	£13.95		175ml

The Acres Bakery & Arrival Nibbles

House Sourdough
served with beef fat butter
£7.00

Rosemary Focaccia
confit garlic aioli
£7.00

The Acres Marinated Olives
confit garlic, garden herbs,
extra virgin olive oil (gfo) £6.50

Starters

Acres Classics

French Onion Soup
slow cooked sweet onions in a rich veal stock,
oven baked with melted Gruyère cheese &
sourdough crouton (gfo)
£11.95

Classic Prawn Cocktail
sauce marie rose, shredded iceberg, apple, celeriac,
tomato, bread & butter (gfo)
£14.95

Hand Cut Fillet Steak Tartare
capers, cornichon, shallots, Dijon mustard, quail yolk,
fresh horseradish & crispy olive oil toasts (gfo)
£17.95

Chicken Liver Parfait
Autumn berry jelly, toasted brioche (gfo)
£14.50

Pastrami Cured Sea Trout
lemon sour cream, pickled fennel & dill salad (gfo)
£13.95

Yellowfin Tuna Crudo
extra virgin olive oil, yuzu & fresh lime dressing,
avocado, red chilli, fresh mint & coriander (gfo)
£16.95

Smoked Bacon & Black Pudding Scotch Egg
spicy bloody mary ketchup
£13.95

Crispy Hot Honey Partridge
pickled carrot & radish, chilli, soy & garlic mayonnaise
£13.95

Wild & Field Mushroom Parfait
caramelised onions, pickled shallot,
garlic sourdough croûtes (gfo) £12.95

Moules Marinière
white wine, shallot, garlic, parsley, homemade bread (gfo)
£12.95 small | £21.00 large

The Acres Oyster Bar

Oven Baked Gruyère & Garlic
Butter King Scallops
served in the shell with crusty
sourdough & fresh lemon (gfo)

£17.95 two shells | £29.00 three shells

Fresh Lindisfarne Rock Oysters
shallot vinegar, tabasco,
fresh lemon

£24.00 per six | £45.95 per twelve

Baked Rockefeller Oysters
spinach, hollandaise,
crispy pancetta, olive oil
sourdough crumb (gfo)

£26.00 per six | £49.95 per twelve

Main Courses

Acres Classics

Slow Roasted Rotisserie Chicken

'provenance style', olives, cherry tomatoes, garlic & parsley
lemon, roast rosemary hasslebacks, herb & lemon
(half) (gfo) £29.95

Braised Ox Cheek, Shin & Potato Pie

cooked under short crust beef fat pastry & served with
pickled red cabbage £29.95

Fresh Whitby Haddock & 'Beef Drip' Chips

chip shop curry sauce, ham hock mushy peas, tartar sauce
(gfo) £26.50

Smoked Bacon Cheeseburger

two dry aged beef patties, melted smoked applewood cheese,
crispy streaky bacon, gherkins, shredded lettuce, tomato,
spiced burger sauce & toasted brioche bun £19.00

Yorkshire Lamb Shoulder

slow braised rolled lamb shoulder, smoked celeriac
purée, cavolo nero, crispy lamb fat potato,
Riesling & rosemary jus £34.50

Crispy Cantonese Roast Belly Pork

char sui pork shoulder, wilted choi sum, fried shallot,
chilli & oyster sauce, steamed jasmine rice £31.00

Plancha Seared Chalk Stream Trout

buttermilk & herb yoghurt dressing, harissa spiced
potatoes, wilted spinach leaves £34.00

Line Caught Wild Seabass

braised butter beans with pancetta, cockles, herb
& caper sauce (gfo) £36.00

'Strines Moor' Venison Loin

roe deer & game faggot, parsnip & horseradish
purée, sautéed savoy with bacon, bramble & sloe
berry jus £37.00



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)	£44.50
Prime Hand Cut Fillet Steak (180g) (gfo)	£39.95
(260g) (gfo)	£47.00

Steaks to Share

Chateaubriand (510g-560g) (gfo)	£105.00
Côte de Boeuf (950g-1000g) (gfo)	£100.00

Sauces

blue cheese sauce	£4.50	béarnaise sauce	£4.50
peppercorn sauce	£4.00	beer & bone marrow gravy	£3.50

Wine Pairing with Beef

Primitivo Riserva, San Marzano

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

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

allergen menus



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. We do not serve halal/kosher meat. Game may contain lead shot. 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.