



Autumn Sunday Lunch

THE THREE ACRES
EST. 1968

Est. 1968 . Reborn 2025

General Manager/Director:
Terence Mackinder

ALLERGEN MENU

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

Arrival Nibbles

Rosemary Focaccia
confit garlic aioli
ce eg su so

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

Oysters & Scallops

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

Starters

Crispy Hot Honey Partridge so eg mu cel ce se su mi	Oven Baked Gruyère & Garlic Butter King Scallops mo mi su mu ce so (gfo) (£5 supplement)
Soup of the Day please ask for details (gfo)	'The Acres' Classic Prawn Cocktail cel eg su cr ce so mu (gfo)
Port of Lancaster Smoked Salmon mu fi ce su cel (gfo)	Toad in the Hole cel mu so mi eg su ce
'The Acres' Chicken Liver Parfait mi su ce (gfo)	

Main Courses

Pan Seared Calves Liver
mi ce cel mu eg so (gfo)

Fish of the Day
please ask for details (gfo)

Fresh Whitby Haddock & 'Beef Drip' Chips
fe cel so su eg ce (gfo)

Free Range Chicken, Smoked Bacon & Leek Pie
su mi eg mu so

TRADITIONAL ROASTS

All served with Yorkshire pudding, duck fat roast potatoes,
honey roasted carrots, buttered savoy cabbage, roast gravy
add pulled pork filled Yorkshire Pudding (£3 supplement)

Roast Sirloin of Bolster Moor Beef
mi eg cel ce su mu so (gfo)
(served pink or cooked through)

Half Rotisserie Garlic & Thyme Free Range Chicken
mi ce cel eg su mu so (gfo)

Roast Loin of Locally Reared Pork & Crackling chipolatas, mu,
cel mi su eg ce so (gfo)

Puddings & Cheese

Chocolate Brownie
ce mi eg

Sticky Toffee Pudding
ce mi eg

Brown Bread Ice Cream
ce mi

Vanilla Crème Brûlée
ce mi su eg

Artisan Cheese Board
choice of three £8 supplement - choice of five £11 supplement
seasonal honey, warm spiced fruit cake (gfo)
ce mi

Vegetables & Sides

Yorkshire pudding eg mi ce so	£2.50
ham hock mushy peas su so	£5.50
petit pois, sea salt butter mi	£5.50
Mr Marshall's cauliflower cheese mi so	£7.95
buttered savoy cabbage with pancetta su mi	£6.50
honey & caraway roasted carrots mi so	£5.95
wholegrain mustard & honey sticky parsnips mi mu	£5.95
tenderstem broccoli, soy chilli & garlic mi so	£6.50
'beef fat' roast potatoes so	£7.50
french fries ce so	£5.95
creamy mashed potatoes mi so	£7.50
'beef drip' chips ce so	£5.95
white truffle & parmesan fries ce mi so	£7.50
chipolatas with honey & mustard (6) mu ce so	£7.95
black pudding (2) so	£7.50