



The Autumn Menu

THE THREE ACRES
EST. 1968

Est. 1968 . Reborn 2025

PRIVATE DINING

Aperitifs

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

Starters

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

Oven Baked Gruyère & Garlic Butter
King Scallops
*served in the shell with crusty sourdough & fresh
lemon (gfo) **mo mi su mu ce so**
(£4.00 supplement)*

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

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

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

Main Course

Yorkshire Lamb Shoulder
*slow braised rolled lamb shoulder, smoked celeriac
purée, glazed shallot, quince, cavolo nero,
crispy lamb fat potato, Riesling & rosemary jus
su so mu eg cel mi ce*

Salt Aged Ribeye Steak
*served with pepper sauce or béarnaise, French
dressed green salad, proper chips or french fries (gfo)
mi su eg so
(£7.50 supplement)*

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*

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

Pan Fried Gnocchi
*roasted crown prince squash, pumpkin purée, toasted
seeds, cavolo nero (v) **eg mi ce***

Puddings

Chocolate & Hazelnut Mousse
*chocolate tuile, caramel ice cream, chocolate crèmeux,
hazelnut crumb **mi eg nu***

Treacle Tart
*clotted cream, orange zest **ce eg mi***

Vanilla Crème Brûlée
*mango & Malibu gel, shortbread crumb **ce mi su eg***

Sticky Toffee Pudding
*brown bread crumb, vanilla ice cream **ce mi eg***

Caramelised Rice Pudding
*stem ginger & pear compote (ve) **su***

Selection of Ice Cream & Sorbets
*please ask for details (v|gfo)
please ask for allergen details*

Artisan Cheese

*choice of three - £8 supplement | choice of five - £11 supplement
seasonal honey, warm spiced fruit cake (gfo) **mi ce eg***

Cheeses: Pitchfork, Rollright, Fourme d'Ambert, Sinodun Hill, Sharpham Brie

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