



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)*

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

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

Smoked Bacon & Black Pudding Scotch Egg
spicy bloody mary ketchup

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

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*

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

Crispy Cantonese Roast Belly Pork
*char sui pork shoulder, wilted choi sum, fried shallot,
chilli & oyster sauce, steamed jasmine rice*

Line Caught Wild Seabass
*braised butter beans with pancetta, cockles,
herb & caper sauce (gfo)*

Pan Fried Gnocchi
roasted crown prince squash, pumpkin purée, toasted

Puddings

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

Treacle Tart
clotted cream, orange zest

Vanilla Crème Brûlée
mango & Malibu gel, shortbread crumb

Sticky Toffee Pudding
brown bread crumb, vanilla ice cream

Caramelised Rice Pudding
stem ginger & pear compote (ve)

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

Artisan Cheese

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

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

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.