



The Pudding Menu

THE THREE ACRES
EST. 1968

Est. 1968 . Reborn 2025

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

After Dinner Cocktails

Bakewell Tart <i>disaronna, cointreau, cranberry juice, double cream, sugar</i>	£12.00
Brandy Alexander <i>martell, crème de cacao, double cream, nutmeg</i>	£12.00
Amaretto Sour <i>disaronno, lemon, sugar, magic foamer, bitters</i>	£12.00
Tropical Duo <i>midori, vanilla vodka, lime juice, sugar, magic foamer, mango juice</i>	£12.00

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*

The Acres 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

seasonal honey, warm spiced fruit cake *(gfo)*
mi ce eg

Pitchfork

Full bodied, unpasteurised dense & nutty cheddar from Trethowan's dairy in Somerset, with a juicy bite & creamy texture that rolls around the mouth.

Rollright

A washed-rind cow's milk cheese wrapped in a band of spruce bark, it's texture is soft & glossy & the flavour milky with woody notes.

Fourme d'Ambert

A semi-hard French blue cheese. One of France's oldest cheeses, it dates from as far back as Roman times. It is made from raw cow's milk from the Auvergne region of France.

Sinodun Hill

Sinodun Hill cheese is sweet, almondy & complex, with a thin, beautifully wrinkly coat that develops natural spots of blues, greys & greens over time

Sharpham Brie

Inspired by Maurice Ash, the Coulommier-style brie has been hand-crafted on the Sharpham Estate since 1981, making it one of the first British cheeses of its kind. Firm, creamy & mushy when young, it gradually softens as it matures, developing deeper savoury notes & a gentle chicory finish.

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