CELEBRATING 50 FIFTY YEARS

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 | *disaronna, cointreau, cranberry juice, double cream, sugar* £12.00
Brandy Alexander | *martell, crème de cacao, double cream, nutmeg* £12.00
Amaretto Sour | *disaronno, lemon, sugar, magic foamer, bitters* £12.00
Tropical Duo | *midori, vanilla vodka, lime juice, sugar, magic foamer, mango juice* £12.00

Puddings

Chocolate Orange Delice
chocolate sauce, orange gel £13.50

Christmas Pudding
brandy butter, rum sauce £11.00

Vanilla Panna Cotta
ginger crumb, poached pear (gfo) £11.00

The Acres Sticky Toffee Pudding
candied pecans, pecan praline ice cream £13.00

Caramelised Rice Pudding
spiced mixed berry compote (ve|gfo) £11.00

Selection of Ice Cream & Sorbets
please ask for details (v|gfo)
1 scoop - £3.00 | 2 scoops - £5.00 | 3 scoops - £7.00

Artisan Cheese

spiced mixed nuts, quince jelly (gfo)
choice of three - £16.50 | choice of five - £19.95

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 & mushroomy when young, it gradually softens as it matures, developing deeper savoury notes & a gentle chicory finish.