The Winter Menu

THE THREE ACRES
EST. 1968

Est. 1968 . Reborn 2025

PRIVATE DINING

Apéritifs

Pint of Guinness £7.40
Glass of Champagne £14.95
Tanqueray & Tonic £9.50
Negroni £12.00
Hugo Spritz £13.00
Margarita £13.00
Sauvignon Blanc, Saint Clair 'Origin' ..... £12.75 | 175ml
Andeluna, 'Raices' Malbec ..... £12.95 | 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

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

Salt Aged Ribeye Steak
served with pepper sauce or béarnaise, French dressed green salad, proper chips or french fries (gfo)
(£7.95 supplement)

Butter Roasted Free Range Turkey
pigs in blankets, duck fat roast potatoes, buttery carrot & swede, brussels sprouts with chestnut butter, honey roasted parsnips, sage & onion stuffing, apple & cranberry sauce, bread sauce, roast gravy (gfo)

Yorkshire Lamb Shoulder
slow braised rolled lamb shoulder, smoked celeriac purée, cavolo nero, crispy lamb fat potato, Riesling & rosemary jus

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

Puddings

Christmas Pudding
brandy butter, rum sauce

Chocolate Orange Delice
chocolate sauce, orange gel

Vanilla Panna Cotta
ginger crumb, poached pear (gfo)

Sticky Toffee Pudding
candied pecans, pecan praline ice cream

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

Artisan Cheese

choice of three - £8 supplement | choice of five - £11 supplement
spiced mixed nuts, quince jelly (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.