



Sample Summer Menu

Homemade bread & butter £4.00

Olives £3.50

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Homemade soup of the day, Evershot bakery bread £7.00

Twice baked crab & Cornish Yarg souffle, pickled samphire, saffron velouté £10.00

Charred tender stem broccoli, pea cream, focaccia, confit duck egg, lemon foam £9.00 (v)

Open lasagne of confit rabbit, leeks & wild mushrooms, cheese crisp £9.50

Torched West Bay mackerel fillet, heritage tomatoes, pickled shallots, horseradish cream £9.00

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14oz Char grilled on-the-bone Dorset sirloin steak, roasted cherry tomatoes, watercress salad, shallot puree, skin on hand cut chips, béarnaise sauce £29.00

Herb crusted Dorset lamb, bbq asparagus, wild garlic & nettle pesto, potato & leek rosti, lamb jus £26.00

Acorn's trio of pork: slow roasted pork belly, pork tenderloin & cheek, charred hispi cabbage, black pudding puree, cider sauce £23.00

Wild mushroom tortellini, watercress & spinach sauce, Mediterranean vegetables, roasted tomatoes, micro herbs £16.00 (v)

Corn fed chicken katsu curry, steamed basmati rice, cucumber, carrot ribbons, spring onions £18.00

Classics

Baked camembert topped with garlic, rosemary & bacon, Evershot bakery bread, red onion chutney £15.00 (sharing) (v)

Crispy buffalo cauliflower, blue cheese sauce & crudites £9.00 (v)

Fried whitebait, homemade tartare sauce £8.00

Dorset charcuterie sharing platter of cured meats, olives, grilled artichokes, homemade bread £9.00 / £18.00

Homemade Acorn burger: Two Dorset beef patties, smoked bacon, Dorset smoked red cheddar, caramelised red onion jam, cucumber pickles, burger sauce, pretzel bun & hand cut skin on chips £18.00

Honey & mustard home baked ham, fried free range eggs, skin on fries £13.00

Light & crispy beer battered local fish of the day, skin on fries, crushed peas, tartare sauce £16.00

If you require information on the allergen content of our foods, please ask a member of staff. All food prices inclusive of 5 % VAT (v) Vegetarian