



acre

REAL FOOD, ROOTED IN THE LAND

SMALL PLATES

Anchovies & Manchego on Toast (G,D)	£9
Classic Beef Tartare (G,D)	£12
Grilled Wye Valley Asparagus, Egg Mayonnaise & Watercress (V,G,D)	£10
Shropshire Salumi & Applebys Double Gloucester Plate (G)	£10
Gin & Fennel cured Lock Duart Salmon with Granary Bread (G,D)	£11

MAIN COURSES

Served with seasonal greens

Beef Wellington with Red Wine Jus	£30
Grilled Cornish Lobster with Garlic Butter (G)	£11 per 100g
Duck Breast A'La Orange (G,D)	£21
Baked Whole Fish of the Day with Herb Butter & Capers (G,D)	£P.O.A
Potato, Double Gloucester & Confit Shallot Pie with Mushroom Sauce (V)	£18

SIDES & EXTRAS

Hand Cut Chips	£5
French Fries	£5
Potato Gratin	£6
Buttered New Potatoes	£5
Buttered Greens	£5
Chilli & Garlic Tenderstem	£7
Breaded Mushroom & Garlic Mayonnaise	£6
Caesar Salad	£6
Creamed Leeks & Hispi Cabbage	£6

SNACKS

Marinated Nocerella Olives (V,G,D)	£6
Red Onion & Cheddar Focaccia, Olive Oil & Balsamic (V,D)	£5
Crispy Pigs Head Bites, Grain Mustard & Herb Mayonnaise (D)	£7
Crispy Monkfish Goujon & Tartare Sauce (D)	£8

STEAKS & CHOPS

Finished with Herb Butter, Crispy Shallots & a choice of sauce

Anderson's 10oz Rump (G,D)	£18
28 Day Salt Aged 8oz Sirloin	£25
28 Day Salt Aged 10oz Rib-eye	£30
Thick Cut Ryedale Barnsley Chop (G,D)	£23

BIG CHOPS

Served with 2 sauces & 2 sides of your choice

Salt Aged Bone in Rib-eye (G,D)	£12 per 100g
Aldersons Porter House (G,D)	£8 per 100g

SAUCES

Peppercorn	£3.50
Red Wine Jus	£3.50
Dianne	£3.50
Blue Cheese	£3.50
Garlic Butter	£3.50
Green Sauce	£3.50

100g = 3.5 Ounces

V - Vegetarian | G - Gluten Free | D - Dairy Free

Please inform a member of staff before ordering if you have any food allergies or intolerances.