

# ACORN SET MENU

2 courses 27.90 | 3 courses 36.95

## WINE MATCH

2 Courses 15.00 | 3 Courses 22.00

## S T A R T E R S

Parsnip and Hazelnut Soup *with roasted parsnip, confit lemon, rocket pesto and lemon oil* (VG/GF/N)  
Wine Match | Bogle, Chenin Blanc, California, USA 13.5% (2012)

Some Old Donkey Carrots *cooked slowly and then fire charred with pickled carrot, parsley puree, carrot and cashew puree and seeded spelt grain* (VG/N)  
Wine Match | Carrick, Chardonnay, Central Otago, New Zealand 14% (2012)

Steamed Chioggia Beetroots *with garden herbs and then shaved into slivers with a beetroot vierge and an aged cashew puree* (VG/GF/N)  
Wine Match | Ken Forrester, Petit Rose, Stellenbosch, South Africa 14% (2014)

Oven Roasted Jerusalem Artichokes *with a rich toasted sunflower seed butter, balanced with a touch of pink grapefruit* (VG/GF)  
Wine Match | Trimbach, Riesling, Alsace, France 13% (2014)

## M A I N S

Acorn's Classic Nut Roast *crisp on the outside and soft in the middle, with confit celeriac, brussel sprouts, crispy potato galette, hazelnut butter, apple and a rich cider gravy*  
Wine Match | Barbera, Amonte, Piemonte, Italy 12% (2015)

One Whole Cauliflower *broken down and cooked in various ways: roasted florets, truffled puree, molasses pickled core and sautéed leaf, all served with some almond milk croquette infused with fenugreek and onion, spelt grain in a smoked almond emulsion and a tarragon oil* (VG/N)  
Wine Match | Man Vintners, Pinotage, Western Cape, South Africa 14% (2013)

Leek and Potato *charred leeks with melusine cheese dauphinoise, leek & garlic sauce & smoked potato brik pastry*  
Wine Match | Pinot Noir, Bourgogne, France, 13% (2015)

Butternut Squash Terrine *with pine nut risotto, tenderstem broccoli and pickled squash* (VG/GF)  
Wine Match | Fleurie, La Bonne Dame, Beaujolais, France, 13% (2014)

Garlic Dhal With Onions And Fried Rice Fritters *with lime gel and a lime foam* (VG/GF/N)  
Wine Match | Yealands Black Label, Sauvignon Blanc, Marlborough, New Zealand, 13% (2013)

## D E S S E R T S

Chocolate and Coffee *light espresso parfait with a bar of chocolate ganache, cold brew & rapadura gel & a pink peppercorn crumb* (VG/GF/N)  
Wine Match | Aleatico Di Puglia, Francesco Candido, Italy 14.5% (2006)

Tonka Bean Poached Pear *with macadamia nut brulee and pear and pernod sorbet* (VG/GF)  
Wine Match | Clos Dady, Sauternes, Bordeaux, France 14% (2011)

Compressed Roast English Plums *with almond milk sorbet & smoked almond and thyme* (VG/GF/N)  
Wine Match | Tokaj, Patricius, Varhegy, Hungary 11% (2015)

A Selection of English Cheese *with damson membrillo & digestives*  
Wine Match | Port, Quinto Do Crasto, Portugal, 20% (2012)  
VG – vegan | GF – gluten-free | N – contains nuts

Due to the size of our kitchen, our dishes may contain traces of allergens. Please consult our waiting staff if you have any allergies. Please note: Many of our dishes contain hot, warm and cold elements  
Each dish is cooked to order so there may be a slight wait during busy periods.

## ON ARRIVAL

Olives | 3.95

### *Treat yourself...*

Bristol Gin & Fevertree Tonic  
5.75 | 7.25

Glass of Vouvray Brüt  
7.00

## Beer of the Month

Independent Spirit Recommends

As featured in our drinks menu & updated on our blackboards. Please feel free to ask one of our staff for more details too.

## COCKTAILS

Rhubarb Martini | 7.95

*Deliciously smooth Stolichanaya vodka or crisp Bristol gin with tangy rhubarb liqueur.*

Mango Daiquiri | 7.95

*Red leg vanilla and cinnamon spiced rum with tropical and fruity mango.*

Bellini | 7.25

*Seasonal fruit (ask for today's selection) topped with crisp, dry Vouvray Brut.*

## SIDE DISHES

*Rosemary sautéed potatoes*  
(VG/GF) | 3.95

*Garlic and Parsley Broccoli*  
(VG/GF) | 3.95

*Mixed leaf salad*  
(VG/GF) | 3.95