

Acorn SET MENU

2 courses 26.50 | 3 courses 33.00

WINE MATCH

2 Courses 12.00 | 3 Courses 18.00

STARTERS

Split Pea Soup

with salt baked celeriac & orange zaatar (VG/GF)

Wine Match | Gewurztraminer, Yealands Estate, Awatere Valley, New Zealand 13% (2013)

Oven Roasted Jerusalem Artichokes

with a rich toasted sunflower seed butter, all balanced by a touch of pink grapefruit (VG/GF)

Wine Match | Christelle Guibert, Muscadet De Serve Et Maine, Terre De Gneiss, France % (2015)

Calabrese Broccoli

seared & dressed with fresh winter truffle, served alongside cauliflower panna cotta & pickled kohlrabi (GF)

Wine Match | Champalou, Vouray, Vouray, France 12.5% (2013)

Chioggia Beetroot Slivers

with aged cashew puree & beetroot vierge (VG/GF/N)

Wine Match | Petit Rosé, Ken Forrester, South Africa 14% (2012)

MAINS

Sautéed Cauliflower Heart

with cauliflower puree, onion bhajis, potato, cauliflower rice, raisin & lemon (VG/GF/N)

Wine Match | L'espirit De L'horizon Blanc, Cotes Catalanes Calce Roussillon, Spain 12% (2015)

Walnut Tortellini

in a rich mushroom stew with salsify, kale & haricot beans (N)

Classic: De Gras, Pinot Noir Reserva, Chile 14% (2013)

Leek and Potato

Charred leeks with melusine cheese dauphinoise, leek & garlic sauce & smoked potato brik pastry

Wine Match | Man Vintners, Pinotage, Western Cape, South Africa 14% (2013)

Slow Cooked Winter Squash

with a pine nut risotto, gently cooked shredded brussel sprouts, garlic & a touch of lemon zest (VG/GF)

Wine Match | Domaine Des Gandines, Chardonnay, Terroir De Clesse Macconnais, France 13.5% (2015)

Some Old Donkey Carrots

cooked slowly & then fire charred, pickled carrot, chervil & shallot puree, carrot & cashew puree & seeded spelt grain (VG/N)

Wine Match | Coteaux De Loir 12% (2014)

DESSERTS

Salted Chocolate Tart *with peanut butter sorbet* (VG/N)

Wine Match | Qunita Du Crasto LDV Port, Portugal, 20% (2012)

White Chocolate Panna Cotta *with poached beetroot, blood orange, cinder toffee & a light beetroot ice cream* (GF/N)

Wine Match | Aleatico Di Puglia, Francesco Candido, Italy 14.5% (2006)

Yorkshire Forced Rhubarb *with almond amaretto cream, fennel sorbet and almond crumb* (VG/GF/N)

Wine Match | Moscato D'Asti, Moncucco, Fontanafredda, Serralunga, Italy 5.5% (2011)

A Selection of English Cheese *with membrillo & digestives*

Wine Match | Eco Organic Malbec, Bodegas Santa Ana, Argentina 13.5% (2013)

ON ARRIVAL

Olives | 3.95

Seasonal Pickles | 3.95

Treat yourself...

6 o'clock Gin & Tonic

4.95 | 6.50

Glass of Vouvray Brüt

6.10

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

Earl Grey Martini | 7.50

Deliciously smooth 6 o'clock gin with Earl Grey and a twist of Lemon.

Spiced Apple Rum | 7.50

*Red leg vanilla and cinnamon spiced rum with tangy apple and fiery ginger.
(Served hot)*

Bellini | 6.75

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

SIDE DISHES

Roast seasonal vegetables (VG/GF) | 3.95

Rosemary sautéed potatoes (VG/GF) | 3.95

Garlic broccoli (VG/GF) | 3.95

Mixed leaves with toasted seeds (VG/GF) | 3.95

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



MADE FROM PLANTS
BECAUSE,

PLANTS TASTE BETTER.

COFFEE

- ESPRESSO | 2.00
- DOUBLE ESPRESSO | 2.30
- MACCHIATO | 2.80
- AMERICANO | 2.30
- FLAT WHITE | 2.90
- LATTE | 2.90
- CAPPUCCINO | 2.95
- MOCHA | 3.00
- HOT CHOCOLATE | 2.80

TEAS | 2.85

- Breakfast Blend
- White Peony
- Hubei Cloud Green
- Hibiscus Berry
- Elderflower
- Chamomile
- Pure Rooibos

Fresh Mint | 2.95

