



Acorn Inn Menu

Marinated Olives	2.50
Freshly baked homemade bread and flavoured butters	3.00

First courses

Home made soup of the day with fresh Evershot bakery bread	7.00
Twice baked crab and Cornish Yarg soufflé on pickled samphire, saffron and dill veloute, cheese straws <i>Verdejo, Ramón Bilbao @ £5.00 per 125ml</i>	8.50
Open lasagne of confit rabbit, leeks and wild mushrooms with cheese crisps and rosemary jus <i>Chateau La Roca @ £4.80 per 125ml</i>	8.25
Smoked salmon and mackerel terrine, orange & fennel chutney, dressed salad & toasted homemade cider bread <i>Walker bay Sauvignon blanc £5.25 per 125ml</i>	8.50
Salad of English heritage tomatoes, mozzarella and balsamic jelly with micro basil and herb oil <i>Petit Chablis @ £5.50 per 125ml</i>	8.00

Main courses

Roasted loin of Dorset lamb, slow cooked shoulder of lamb, fondant potato, hispi cabbage and broad bean puree with a thyme jus <i>Merlot, Bogle @ £11.00 per 250ml</i>	23.00
10oz Rump of Dorset Ruby beef, with roasted cherry tomatoes, crispy shallots, triple cooked chips and béarnaise sauce <i>Perfiles Textura Fina Malbec @ £12.85 per 250ml</i>	24.00
Trio of Pork-braised cheek, slow roasted belly, smoked bacon wrapped loin, sage creamed potatoes, bramley apple puree and Madeira reduction <i>Balthazar Petit Syrah @ £11.00 per 250ml</i>	19.00
Honey & ginger roasted Supreme of Free range chicken on wild mushroom risotto, wilted pak choi, red wine jus and topped with a parmesan crisp <i>Crocodiles Lair Chardonnay @ £12.60 per 250ml</i>	19.00
Crispy buffalo mozzarella stuffed Arancini, Mediterranean vegetables, spinach & wild garlic veloute & roasted cherry tomatoes <i>Paparuda Pinot Noir @ £8.00 per 250ml</i>	14.00

Acorn sides

Seasonal vegetables triple cooked chips dressed salad buttered herb new potatoes	3.50 each
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Acorn Classics

Deep fried whitebait with homemade tartare sauce and bread	7.00
The Acorn anti pasti sharing platter - charcuterie, confit garlic, artichokes, olives, rocket and bread	14.00
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The Acorn Inn burger, ½ pound beef burger	14.00
Vegetarian - Spinach & falafel patty	12.00
Skinny Burger - Any of the above with no bun and extra salad	11.50
All served with garlic mayo, red onion & tomato jam, tomato, gherkin, homemade coleslaw and toasted brioche bun served with triple cooked chips	
Extras: Cheese, bacon, Onion rings, Egg, Mushrooms	1.00 each
Extra patty:	3.00each
Light and crispy beer battered local fish of the day with triple cooked chips, pea puree, fresh lemon and tartar sauce	15.00
Honey and mustard home baked ham with fried free range eggs and triple cooked chips	12.00
Spicy Thai red chicken curry, with coconut steamed rice and crushed peanuts	14.00

### Our Local Suppliers

Here at the Acorn, our philosophy is to create dishes using seasonal produce from local and sustainable sources. Our head chef Robert and his team work closely with our suppliers so they can provide us with line caught fish and farmers who adhere to good animal husbandry and free range practices.

Beef, Pork, Chicken, Lamb, Sausages & Bacon - Shaun Vining, Complete Meats Butchery, Axminster  
Fish & seafood- Simon Fishmonger, Brixham  
Eggs, Milk & Cream - North Leaze Farm, Longmans, Yeovil  
Ice cream - Home made & Purbeck, Dorset  
Vegetables - Acorn & Summer Lodge garden & Arthur David, Somerset  
Herbs - Acorn Garden  
Bread - Homemade & Evershot bakery

For our full map of our suppliers please pop into our bar!

If you require information on the allergen content of our foods please ask a member of staff

