



A La Carte Menu

	£
Marinated olives	3.00
Freshly baked homemade bread, flavoured butters	3.00
First courses	
Homemade soup of the day, fresh Evershot bakery bread	7.00
Twice baked crab & Cornish Yarg soufflé, pickled samphire, saffron velouté	9.50
<i>Vernaccia, Tuscany @£7.00 per 175ml</i>	
Open lasagne of confit rabbit, leeks & wild mushrooms, cheese crisp	8.75
<i>Le Canon Du Marechal @£7.25 per 175ml</i>	
Homemade pumpkin ravioli, roasted pumpkin seeds	9.00
<i>Frost Pocket Sauvignon Blanc @£8.25 per 175ml</i>	
Ham hock terrine, homemade piccalilli, crostini	8.00
<i>Blanc de Mer @£6.65 per 175ml</i>	
Main courses	
Rump of Dorset horn lamb, textures of onion, roasted rosemary potatoes,	24.00
Ewes curd, buttered cavolo nero, jus	<i>Merlot, Bogle @£11.00 per 250ml</i>
Roasted loin of Dorset venison, butternut squash, charred tenderstem broccoli,	25.00
girolles, jus	<i>Gran Mascota Malbec @£12.85 per 250ml</i>
Crispy belly of Dorset pork, black pudding & apple hash, confit fennel,	22.00
chorizo jam, chicken jus	<i>Tooma river Shiraz @£10.00 per 250ml</i>
Honey & ginger glazed corn fed chicken breast, sesame oil & seeds, vermicelli, pak choi,	19.00
soy sauce	<i>Columbia Valley Riesling @£10.00 per 250ml</i>
Crispy mozzarella stuffed arancini, Mediterranean vegetables,	15.50

pomodoro sauce, roasted cherry tomatoes

Crocodiles Lair Chardonnay @ £12.00 per 250ml



Acorn sides

Seasonal vegetables | rosemary salted handcut chips | dressed salad | buttered herb new potatoes 3.50 each

Acorn Classics

	£
Homemade hummus, caraway & flatbread	6.00
Deep fried whitebait, homemade tartare sauce	7.00
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10oz rump of Dorset beef, roasted cherry tomatoes, crispy shallots, Skin on hand-cut chips, béarnaise sauce	25.00
Acorn's signature homemade beef burger, BBQ pulled pork, smoked streaky bacon, paprika mayo	18.00
Piri piri marinated chicken burger, fresh tomato salsa, lettuce, Piri piri mayo	16.00
Homemade beef burger, mature twanger cheddar, smoked streaky bacon, homemade burger sauce	16.00
Grilled halloumi, red onion & tomato chutney, garlic mayo <i>All burgers are served in a sourdough bun, homemade slaw &amp; hand cut, skin on chips</i>	14.00
Light & crispy beer battered local fish of the day, skin on hand cut chips, crushed peas, tartare sauce	15.50
Honey & mustard home baked ham, piccalilli, fried free range eggs, Skin on hand cut chips	13.00
Spicy Thai red chicken curry, coconut steamed rice, 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.

Jurassic Coast Meats, Dorchester

Steak & Beef burgers- Aberdeen Angus beef

Fish & seafood- Simon Fishmonger, Bridport, Dorset

Eggs, Milk, Cheese & Cream - North Leaze Farm, Longmans, Yeovil

Ice cream - Baboo Gelato, Bridport, 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

All prices inclusive of VAT

