

A La Carte Menu



Snacks

Marinated Olives	2.50
Freshly baked homemade bread and flavoured butters	2.00 per person

First courses

Home made soup of the day with fresh Evershot bakery bread	6.00
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>	8.25
Open lasagne of confit rabbit, leeks and wild mushrooms with cheese crisps and rosemary jus <i>Chateau La Roca @ £4.60 per 125ml</i>	8.25
Pan roasted pigeon breast, carrot and courgette ribbons served on a bed of dressed leaves <i>Millefiori, Rosso del Venezie @ £4.75 per 125ml</i>	8.00
Layered smoked salmon and mackerel terrine with orange and fennel chutney, home made walnut bread <i>Walker bay Sauvignon blanc £5.25 per 125ml</i>	8.00
Pickled shallots and candied beetroot salad with Vale of Camelot blue cheese, coriander and orange vinaigrette <i>Petis Chablis @ £4.95 per 125ml</i>	7.50

Main courses

Rump of Dorset lamb & slow cooked lamb shoulder, curried potatoes, steamed black cabbage, served with a cumin jus <i>Balthazar Syrah @ £11.00 per 250ml</i>	22.00
Trio of beef: fillet wrapped in smoked bacon, cottage pie and braised Ox cheek, caramelised parsnip puree, cavolo nero and red wine jus <i>Gougenheim Malbec @ £12.85 per 250ml</i>	23.00
Slow braised cheek & crispy belly of Dorset pork with sautéed bok choy, celeriac puree, sage carrots and black pudding croquette <i>Balthazar Viognier @ £11.00 per 250ml</i>	19.00
Pan seared local duck breast, ballotine of confit duck leg, boulangère potatoes, served with red cabbage, heritage carrots, spiced carrot puree, and berry jus <i>Chateau La Roca @ £8.95 per 250ml</i>	21.00
Honey and ginger roasted local guinea fowl on pearl barley risotto, steamed purple sprouting broccoli and served with a tarragon jus <i>Crocodiles Lair Chardonnay @ £12.85 per 250ml</i>	15.00
Roasted butternut squash and sage risotto served with crispy kale and aged parmesan cheese <i>Petit Chablis @ £9.65 per 250ml</i>	14.50
Baked aubergine stuffed with Israeli cous cous and Mediterranean vegetables with pomodoro sauce, herb crust & pesto <i>Arjona Rioja @ £8.95 per 250ml</i>	14.00

Side dishes

Seasonal vegetables, triple cooked chips, dressed salad	3.50 each
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Here at the Acorn, our philosophy is to create dishes using seasonal produce from local and sustainable sources. We 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. We were thrilled to be awarded Gold by Green tourism and to receive a Taste of the West Gold for Best Dining Pub 2017. A list of all our brilliant suppliers can be found on a blackboard in the bar.

If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you.