



A La Carte Menu

Snacks

Marinated Olives	2.5
Freshly baked homemade bread and flavoured butters	1.00 per person

First courses

Home made soup of the day with fresh Evershot bakery bread	5.50
Twice baked crab and Cornish Yarg soufflé on pickled samphire, saffron and dill veloute, cheese straws <i>Villa Wolf Gewürztraminer @ £4.95 per 125ml</i>	8.25
Open lasagne of confit rabbit, leeks and wild mushrooms with cheese crisps and rosemary jus <i>Millefiori, Rosso del Venezie @ £4.75 per 125ml</i>	8.00
Locally cured bresaola with wild rocket, parmesan shavings, truffle oil and horseradish crème fraiche <i>Montepulciano d'Abruzzo @ £4.15 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>	7.50
Heritage tomato and mozzarella salad with balsamic jelly, herb oil and gazpacho sorbet <i>Frost pocket sauvignon blanc @ £4.95 per 125ml</i>	7.50

Main courses

Roast rump of spring lamb with potato terrine, braised shoulder bon bons, honey roast carrots, broad beans, peas and sauce vierge <i>Paparuda Pinot Noir @ £7.25 per 250ml</i>	19.00
Char grilled 10oz Rump steak topped with tender stem broccoli, béarnaise sauce and triple cooked chips <i>Balthazar Syrah @ £11.00 per 250ml</i>	23.00
Trio of pork: Slow roast belly, braised cheeks and loin wrapped in smoked bacon with bubble and squeak, green apple puree and cider jus <i>Crocodiles Lair Chardonnay £12.35 per 250ml</i>	18.00
Pan seared duck breast, sweet potato fondant, creamed confit duck leg, Savoy cabbage, wild mushroom and port wine jus <i>Chateau La Roca @ £8.95 per 250ml</i>	18.00
Puy lentil bolognese on wholemeal spaghetti with rocket pesto and feta cheese <i>Arjona Rioja @ £8.95 per 250ml</i>	13.00
Wild mushroom & herb risotto topped with a crispy poached egg and peashoots <i>Petit Chablis @ £9.65 per 250ml</i>	13.00

Side dishes

Seasonal vegetables, triple cooked chips or tossed salad	3.25 each
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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.

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 made Sustainability Champions 2016 by the Sustainable Restaurant Association and receive a Taste of the West Gold for Best Dining Pub 2016. A list of all our brilliant suppliers can be found on a blackboard in the bar.