SUNDAY LUNCH MENU



Homemade Rosemary Focaccia Bread, Wild Garlic Pesto (G,D,V) £5.5

Marinated Greek Olives (V) £4.5

STARTERS

Garden Pea & Mint Soup, Mangetout, Croutons, Evershot Bakery Bread (D,G,V)	£9.5
Lamb Koftas, Chimichurri, Tzatziki Sauce (D,G)	£10
Cauliflower Pakora, Coconut Korma, Coriander (V)	£9.5
Brioche Prawn Toast, Kewpie Mayonnaise, Caviar (G,D)	£11

MAINS	
Roast Sirloin of Fossil Farm Beef, Yorkshire Pudding, Horseradish Sauce	£26
Roasted Lamb Leg, Yorkshire Pudding, Mint Sauce	£25
Slow Cooked Rib of Dorset Pork, Crackling, Apple Sauce	£24
All Served with Seasonal Vegetables, Rosemary Roast Potatoes, Roast Gravy (D,G,V)	
Nut Roast, Roasted Potatoes, Seasonal Vegetables, Veggie Gravy, Yorkshire Pudding (V,G,D,N)	£23
Market Fish, New Potatoes, Roasted Celeriac, Beetroot Puree, Crispy Egg, Red Onion Sauce,	£28

ACORN CLASSICS

Homemade Onion Powder (D,G)

Local Battered Haddock, Hand Cut Chips, Crushed Peas, Tartare Sauce (G,D)	£20
Spiced Aubergine, Buckwheat, Cumin Butternut Velouté, Herb Yogurt, Spicy Poppadum (G,D,V)	£21
Homemade Acorn Inn Beef Burger, Bacon, Red Onion Marmalade, Gruyere Fondue, Hand Cut Chips (G,D)	£21

FOR A MAP OF OUR SUPPLIERS PLEASE POP INTO OUR BAR!

Please make sure you inform your server if you have a food allergy – our kitchen uses all 14 key allergens within the menu ALLERGEN KEY - (G) Contains Gluten, (D) Contains Dairy, (V) Vegetarian, (N) Contains Nuts

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.