



## SAMPLE SUNDAY LUNCH MENU

HOMEMADE BREAD AND BUTTER (G,D) £4

OLIVES (Sd) £3.50

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BROCCOLI SOUP (V,D) £8.50

*Blue Vinny*

BRAISED PIG CHEEK & BLACK PUDDING CROQUETTE (G,Sd) £11

*Shallots, cider*

LINE CAUGHT COD FILLET (F) £12

*Potato cream, Savoy cabbage, bacon*

TWICE BAKED COASTAL CHEDDAR SOUFFLÉ (D,G,E,Ce,V) £12

*Wild mushroom velouté*

WILD CAUGHT WHITEBAIT (G,E,F,Mu) £10

*Sriracha mayonnaise*

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ROAST SIRLOIN OF FOSSIL FARM BEEF (G,D,E,Sd,Ce) £23

*Yorkshire pudding*

SLOW COOKED RIB OF DORSET PORK (G,D,Sd,Ce) £21

*Crackling, apple sauce, and served with seasonal vegetables,  
duck fat roast potatoes, roast gravy*

ROASTED SPICED CAULIFLOWER (G,D,V,Sd) £19

*Basmati rice, raita, tikka sauce, pappadum*

FILLETS OF MACKEREL (F,Sd) £22

*New potatoes, ratatouille, fennel salad*

HOMEMADE ACORN INN BEEF BURGER (G,D,E,Sd,Mu) £18

*Streaky bacon, smoked cheddar, caramelised red onion jam, hand-cut chips*

LOCAL BEER BATTERED HADDOCK (G,E,Mu) £17

*Hand-cut chips, crushed peas, tartare sauce*

### Allergen Key

Celery (Ce), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (Mo), Mustard (Mu), Nuts (N),  
Peanuts (P), Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd) Vegetarian (V)

All prices inclusive of VAT. Foods in this restaurant are processed in a kitchen that produces dishes using the allergens listed above. If you require information on the allergen content of our foods please ask a member of staff.