

LUNCH MENU



Homemade Portuguese Water Bread, Seasonal Flavoured Butter (G,D,V) £5.5

Marinated Greek Olives (V) £4.5

STARTERS

Spring Goddess Soup, Almonds, Evershot Bakery Bread (D,G,N,V)	£9.5
Twice Baked Cheddar Soufflé, Oyster & Shimeji Mushrooms, Smoked Blyton Velouté (V,G,D)	£14
Crispy Whitebait, Spicy Tartare Sauce (G)	£9
Hash Brown, Marinated Beef, Marmite Aioli (G,D)	£11

MAINS

Fossil Farm 28 Days Dry Aged 8oz Sirloin, Truffle Cheese Hand Cut Chips, Leeks, Confit Cherry Tomatoes, Watercress, Café de Paris Butter (D)	£39
Jurassic Coast Pork Schnitzel, Potato & Nduja Terrine, Marinated Savoy, Wild Garlic Aioli, Sage Jus (G,D)	£29
Spiced Vegetable Stuffed Aubergine, Parmesan Bechamel, New Potatoes, Pomodoro Sauce (D,G,V)	£24
Market Fish of the Day	?? £29

ACORN CLASSICS

Acorn Ploughman's: Baked Ham, Local cheese, Pork Pie, Boiled Egg, Pickles, Evershot Bakery Bread (G,D)	£17
Local Beer Battered Haddock, Hand Cut Chips, Crushed Peas, Tartare Sauce (G,D)	£20
Homemade Acorn Inn Beef Burger, Caramelised Onion, Pulled Short Rib, Blue Cheese, Hand Cut Chips (G,D)	£21
Homemade Southern Fried Chicken Burger, Cheddar, Bacon, Sriracha Sauce, Kimchi, Hand Cut Chips (G,D)	£21

SANDWICHES:

All Served with Fries on a choice of Bagel, Brown & White Evershot Bakery Bread

Egg Mayonnaise, Watercress, Sweet Chilli (V,G,D)	£13
Prosciutto, Pesto, Mozzarella, Tomato (G,D)	£15
Lime & Coriander Crab Pâté, Avocado, Cucumber (G,D)	£16

SIDES:

Hand Cut Chips (V) £6 | Cheddar & Truffle Fries (D,V) £7 | Buttered Seasonal Vegetables (D,V) £6

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 - Gluten (G), Nuts (N), Vegetarian (V)

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

Vegan options available on a separate menu.

All food prices inclusive of VAT. Service is at your discretion.

OUR LOCAL SUPPLIERS

It is our core value as a team at the Acorn Inn to create a menu using seasonal produce from local and sustainable sources. Our team works 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.

Crab	Portland
Jurassic Coast Meats	Crossways, Dorchester
Complete Meats	Axminster
Fish & Seafood	Kingfisher, Brixham
Eggs, Milk & Cream	North Leaze Farm, Longmans, Yeovil
Ice Cream	Baboo Gelato, Bridport, Dorset
Vegetables	Acorn & Summer Lodge Gardens / Arthur David, Somerset
Herbs	Acorn Garden
Bread	Acorn Kitchen & Evershot Bakery
Cheese	The Book & Bucket Cheese Company, Cranborne, Dorset

