

LUNCH MENU



Homemade Focaccia Bread, Rosemary & Chilli Olive Oil & Balsamic (G,V) **£4.50**

Marinated Greek Olives (V) **£4**

LIGHT BITES

Roasted Courgette Soup, Croutons, Almonds, Bakery Bread (G,D,N,V)	£9
Battered King Prawns, Tamarind Mayonnaise (G,D)	£9
Twice Baked Cheddar Soufflé, Wild Mushrooms, Smoked Blyton Velouté (V,G,D)	£12
Bruschetta of Isle of Wight Tomatoes, Pesto (D,G)	£7
Dorset Charcuterie & Goat Cheese, Pickled Carrots (D)	£9.5

MAINS

Fossil Farm 28 Days Dry Aged 8oz Sirloin, Rosemary Hand Cut Chips, Onion & Stout Purée, Hazelnut Savoy Cabbage, Madeira Sauce (D,G,N)	£35
Acorn's Seafood Platter, Prawns, Calamari, Crab Pâté, Tartare Sauce, Fries & Evershot Bakery Bread (D,G)	£28
Miso & Honey Pork Belly, Pomme Darphin, Mooli Radish, Kale, Apple Ketchup, Sage Jus (G,D)	£26
Homemade Garlic Gnocchi, Salt Baked Turnips, Leeks, Broccoli & Basil Purée (G,D,V)	£21
Market Fish of the Day	£27

ACORN CLASSICS

Acorn Ploughman's: Baked Ham, Local cheese, Pork Pie, Boiled Egg, Pickles, Evershot Bakery Bread (G,D)	£16
Local Battered Haddock, Hand Cut Chips, Crushed Peas, Tartare Sauce (G,D)	£19
Homemade Acorn Inn Beef Burger, Bacon Jam, Emmental, Chipotle Mayo, Hand Cut Chips (G,D)	£19
Lentil & Red Pepper Thai Curry, Cauliflower, Rice, Cucumber, Crispy Rice Noodles (D)	£19
Homemade Southern Fried Chicken Burger, Cheddar, Honey & Mustard Mayo, Jalapeños, Hand Cut Chips (G,D)	£20

SANDWICHES:

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

Halloumi, Tomato, Caramelized Onion, Mushrooms (V,G,D)	£13
Pork Katsu Sando, Katsu Sauce, Mustard, Lettuce (G,D)	£14
Open Dorset Crab & Cheddar Rarebit, Lime Crème Fraiche (G,D)	£16

SIDES:

Hand Cut Chips (V) **£4** | Cheddar & Truffle Fries (D,V) **£6** | Buttered Seasonal Vegetables (D,V) **£4**

Garlic Wild Mushrooms (D,V) **£5**

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

ALLERGEN KEY - Vegetarian (V), Contains Gluten (G) Contains Dairy (D) Contains Nuts (N)

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.

Vegan options available on a separate menu.

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

OUR LOCAL SUPPLIERS

Here at the Acorn, our philosophy is to create dishes using seasonal produce from local and sustainable sources. Our team 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.

Crab	Portland
Jurassic Coast Meats	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	Homemade & Evershot Bakery
Cheese	The Book & Bucket Cheese Company, Cranborne, Dorset

