

DINNER MENU



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

Marinated Greek Olives (V) £4.5

LIGHT BITES

King Prawn Brioche Toast, Kewpie Mayonnaise, Caviar (G,D)	£11
Lamb Koftas, Chimichurri, Tzatziki Sauce (D,G)	£10
Cauliflower Pakora, Coconut Korma, Coriander (V)	£9.5

STARTERS

Garden Pea & Mint Soup, Mangetout, Croutons, Evershot Bakery Bread (D,G,V)	£9.5
Pork & Chicken Pâté en Croûte, Wye Valley Asparagus, Carrots, Cornichons (G,D)	£13
Twice Baked Cheddar Soufflé, Hardy's Cheese Mousse, Apple, Savoury Sablé (V,G,D,N)	£14
Seabream Ceviche, Shallots, Red Pepper, Lime, Smoked Paprika Tuile (D,G)	£13

MAINS

Fossil Farm 28 Days Dry Aged 8oz Sirloin, Potato Terrine, Chicory, Mushroom Duxelles, Broccoli & Wild Garlic Purée, Whiskey Jus (D)	£38
Jurassic Coast Duo of Pork Belly & Shoulder, Sous Vide Spring Swede, Charred Shallots, Purple Carrot, Vermouth Jus (D)	£28
Pan Seared Duck Breast, Potato Fondant, Carrot & Thyme Purée, Baby Beets, Madeira & Summer Truffle Jus (D)	£32
Wild Mushroom & Leek Bourguignon, Garlic & Herb Creamed Potatoes, Buttered Broccoli, Parmesan (D,V)	£23
Market Fish of the Day	£29

ACORN CLASSICS

Local Battered Haddock, Hand Cut Chips, Crushed Peas, Tartare Sauce (G,D)	£20
Homemade Acorn Inn Beef Burger, Bacon, Red Onion Marmalade, Gruyere Fondue, Hand Cut Chips (G,D)	£21
Spiced Aubergine, Buckwheat, Cumin Butternut Velouté, Herb Yogurt, Spicy Poppadum (D,G,V)	£21
Homemade Breaded Chicken Burger, Cheddar, Fried Egg, Avocado, Asian Slaw, Sweet & Sour Sauce, Hand Cut Chips (G,D)	£21

SIDES:

Hand Cut Chips (V) £5.5 Cheddar & Truffle Fries (D,V) £6.5 Buttered Seasonal Vegetables (D,V) £5.5
Garlic Wild Mushrooms (D,V) £5

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

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.

Kindly note there is an £8 supplement on the Steak and £6 on the Duck for Dinner Bed & Breakfast Guests.

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

