

DINNER MENU



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

Marinated Greek Olives (V) **£4.5**

Crispy Whitebait, Spicy Tartare Sauce (G) **£9**

Hash Brown, Marinated Beef, Marmite Aioli (G,D) **£11**

STARTERS

Spring Goddess Soup, Almonds, Evershot Bakery Bread (D,G,N,V) **£9.5**

Pork Rilette, Carrot, Pickled Beetroot, Toasted Glazed Brioche (G,D) **£13**

Twice Baked Cheddar Soufflé, Oyster & Shimeji Mushrooms, Smoked Blyton Velouté (V,G,D) **£14**

Pan Seared Scallops, Samphire, Pickled Radish, Parsley Sauce (D) **£15**

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**

Somerset Lamb Loin, Lamb Lollipop, Croquettes, Broad Bean, Burnt Cauliflower Purée, Mint Jus (D,N) **£33**

Spiced Vegetable Stuffed Aubergine, Parmesan Bechamel, New Potatoes, Pomodoro Sauce (D,G,V) **£24**

Market Fish of the Day **£29**

ACORN CLASSICS

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**

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.

Kindly note there is an £10 supplement on the Steak and £4 on the Lamb 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

