

DINNER MENU



Homemade Rosemary Focaccia Bread, Seasonal Flavoured Butter (G,D,V) **£5.5**

Marinated Greek Olives (V) **£4.5**

Dorset Charcuterie Platter, Cornichons **£9**

King Prawn Brioche Toast, Kewpie Mayonnaise, Caviar (G,D) **£11**

STARTERS

Roasted Sweet Potato Soup, Croûtons, Garlic Oil, Evershot Bakery Bread (D,G,V) **£9.5**

Dorset Ox Cheek Croquette, Mustard Velouté, Pickled Carrots (G,D) **£13**

Twice Baked Cheddar Soufflé, King Oyster Mushroom, Smoked Blyton Velouté (V,G,D) **£14**

Mosaic of Salmon & Cod, Saffran Aioli, Edamame, Wakame Velouté (D,G) **£15**

MAINS

Fossil Farm 28 Days Dry Aged 8oz Sirloin, Truffle Cheese Hand Cut Chips, Braised Red Cabbage, Parsnip Terrine, Sichuan Pepper Bordelaise Sauce **£38**

Jurassic Coast Duo of Pork Belly & Shoulder, Creamed Potatoes, Tenderstem Broccoli, Baby Apples, Vermouth Jus (D) **£28**

Exmoor Venison Loin, Butternut Fondant, Baby Beetroot, Caramelised Onion, Cherry & Kirch Jus (D) **£33**

Curried Pumpkin Risotto, Roasted Butternut, Brussel Sprouts, Ricotta, Crispy Sage (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 Stuffing, Onion Marmalade, Gruyere Fondue, Hand Cut Chips (G,D) **£21**

Homemade Breaded Chicken Burger, Cheddar, Fried Egg, Asian Slaw, Sweet Chilli Mayo, 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**

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 £9 supplement on the Steak and £6 on the Venison 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

Jurassic Coast Meats

Complete Meats

Fish & Seafood

Eggs, Milk & Cream

Ice Cream

Vegetables

Herbs

Bread

Cheese

Portland

Crossways, Dorchester

Axminster

Kingfisher, Brixham

North Leaze Farm, Longmans, Yeovil

Baboo Gelato, Bridport, Dorset

Acorn & Summer Lodge Gardens / Arthur David, Somerset

Acorn Garden

Acorn Kitchen & Evershot Bakery

The Book & Bucket Cheese Company, Cranborne, Dorset

