

DINNER MENU

Marinated Olives £2.50
Evershot bakery bread and butter £0.50 per person

First courses

Home made soup of the day with Evershot bakery bread £5.00

Salty and sweet, locally cured bacon, smoked venison and bourbon terrine with micro herbs and Cumberland sauce £7.25

Scottish smoked salmon salad with fresh lemon, shallots and citrus fruits £7.95

Twice baked Dorset blue cheese soufflé with a fig and pomegranate salad £7.95

Smooth chicken liver parfait with apple chutney and toasted Evershot bakery granary bread £6.95

Lightly smoked, West Bexington, line caught mackerel and horseradish pate with homemade soda bread £7.40

Main courses

Light and crispy beer battered local fish of the day with triple cooked chips, pea puree and tartar sauce £12.75

Roasted breast of free range chicken, onion and cheddar potato cake, spinach, mushrooms, mustard and tarragon sauce £15.95

Confit leg of Gressingham duck, cooked in thyme and garlic, with vanilla scented mash, seasonal vegetables and a rich red wine jus £15.45

Roasted rump of Dorset lamb, cooked to your taste, with celeriac mash, green tip carrots and juniper berry jus £18.25

Char grilled 10oz Sirloin steak with slow roasted tomatoes, field mushroom, triple cooked chips and a choice of green peppercorn or blue cheese sauce £24.50

Honey and soy glazed Tofu with toasted sesame seeds and a mange tout and asparagus egg noodle stir fry £11.95

Side dishes

Seasonal vegetables, triple cooked chips, tossed salad £3.25 each

Here at the Acorn, our philosophy is to create dishes using seasonal produce from local and sustainable sources. We 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. We were thrilled to be made Sustainability Champions 2012 by the Sustainable Restaurant Association. Our suppliers include smoked & cured meats from Capreolus of Rampisham, fish from Samways of Bridport, dairy products from Longman of West Cadbury, meat from Complete meats of Axminster, eggs from S W Vickery of Rampisham. We use Summer Lodge's vegetable garden & our own herb garden. Game is sourced from local shoots and game keepers.