



À La Carte Menu Lunch and Dinner

Snacks

Marinated Olives £2.50

Evershot bakery bread and butter £0.50

First courses

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

Creamy devilled kidneys with fresh herbs and warm Evershot bakery toast £5.95

Honey roast beetroot and feta salad with dressed leaves, olives, walnut and balsamic reduction £5.75

Grilled local Capricorn goats cheese salad with toasted pine nuts, figs and fresh leaves £7.25

Home cured Breasola with celeriac remoulade, micro herbs, honey dressing and Parmesan shavings £7.25

Deep fried salt and pepper squid with garlic and herb aioli, fresh leaves and lime £6.95

Main courses

Beer battered local fish of the day with triple cooked chips, minted pea puree, fresh lemon and tartar sauce £12.75

Roasted breast of partridge, fondant potato, honey roasted carrots, bacon, port wine and juniper sauce £14.95

Warming confit duck cottage pie, creamy mashed potato, seasonal vegetables and a rich red wine jus £13.95

Slow roasted, apricot and herb stuffed, shoulder of lamb with red cabbage, garlic and herb mash, red wine jus £16.95

Char-grilled, 10oz sirloin steak with root vegetable dauphinoise, curly kale and bordelaise sauce £24.50

Parmesan & chive polenta with sautéed mushrooms, oven roasted cherry tomatoes and balsamic reduction £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 and we were thrilled to be made Sustainability Champions 2012 by the Sustainable Restaurant Association

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. 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. Game is sourced from local shoots and game keepers.