



A La Carte Menu

	£
Marinated olives	3.00
Freshly baked homemade bread, flavoured butters	3.00
First courses	
Homemade soup of the day, fresh Evershot bakery bread	7.00
Twice baked crab & Cornish Yarg soufflé, pickled samphire, saffron velouté <i>Vernaccia, Tuscany @ £5.00 per 125ml</i>	9.50
Open lasagne of confit rabbit, leeks & wild mushrooms, cheese crisp <i>Chateau La Roca @ £4.80 per 125ml</i>	8.75
Prawn & crayfish cocktail, cucumber, marie rose sauce, gem lettuce <i>Blanc de Mer @ £4.75 per 125ml</i>	8.50
Salad of English heritage tomatoes, basil gel, balsamic, micro leaves <i>Frost Pocket Sauvignon Blanc @ £5.50 per 125ml</i>	7.50
Main courses	
Roast rump of Dorset Lamb, potato terrine, honey roast carrots, spinach & pea velouté, red wine jus <i>Merlot, Bogle @ £11.00 per 250ml</i>	24.00
10oz rump of Dorset ruby beef, roasted cherry tomatoes, crispy shallots, triple cooked chips, béarnaise sauce <i>Gran Mascota Malbec @ £12.85 per 250ml</i>	25.00
Pan roasted Dorset pork loin, black pudding & apple hash, pickled fennel, broad bean, apricot velouté <i>Tooma river Shiraz @ £9.15 per 250ml</i>	19.00
Honey & ginger glazed corn fed chicken breast, sesame oil & seeds, vermicelli, pak choi, soy sauce <i>Columbia Valley Riesling @ £10.00 per 250ml</i>	19.00
Crispy mozzarella stuffed arancini, Mediterranean vegetables, pomodoro sauce, roasted cherry tomatoes <i>Crocodiles Lair Chardonnay @ £12.60 per 250ml</i>	15.50
Acorn sides	
Seasonal vegetables rosemary salted triple cooked chips dressed salad buttered herb new potatoes	3.50 each

Acorn Classics



	£
Deep fried whitebait, homemade tartare sauce	7.00
Dorset charcuterie sharing platter of cured meats, olives, confit garlic, Evershot bakery bread	19.00
~~~~~	
The Acorn Inn ½ pound beef burger	14.00
Spinach & falafel patty	12.00
Both served with garlic mayo, red onion & tomato jam, tomato, gherkin, homemade slaw, toasted Evershot bakery sourdough bun, triple cooked chips	
cheese   bacon   onion rings   egg   mushrooms	1.00 each
Light & crispy beer battered local fish of the day, triple cooked chips, crushed peas, tartare sauce	15.50
Honey & mustard home baked ham, piccalilli, fried free range eggs, triple cooked chips	13.00
Spicy Thai red chicken curry, coconut steamed rice, crushed peanuts	14.00

## Our Local Suppliers

Here at the Acorn, our philosophy is to create dishes using seasonal produce from local and sustainable sources. Our head chef Robert and his team 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.

Beef, Pork, Chicken, Lamb, Sausages & Bacon – Shaun Vining, Complete Meats Butchery, Axminster & Jurassic Coast Meats, Dorchester  
 Fish & seafood- Simon Fishmonger, Bridport, Dorset  
 Eggs, Milk, Cheese & Cream – North Leaze Farm, Longmans, Yeovil  
 Ice cream – Baboo Gelato, Bridport, Dorset  
 Vegetables – Acorn & Summer Lodge garden & Arthur David, Somerset  
 Herbs – Acorn Garden  
 Bread – Homemade & Evershot bakery

For our full map of our suppliers please pop into our bar!

If you require information on the allergen content of our foods please ask a member of staff

