

LUNCH MENU



Homemade Focaccia, Rosemary Olive Oil & Balsamic (G,V) £4.50

Marinated Greek Olives (V) £4

LIGHT BITES

Broccoli Soup, Blue Cheese Cream, Evershot Bakery Bread (V,G,D)	£8.5
Twice Baked Coastal Cheddar Soufflé, Smoked Blyton Velouté (V,G,D)	£12
Mussels Marinere, Evershot Bakery Bread (G,D)	£8
Open Wild Mushrooms Ravioli, Jerusalem Artichoke, Autumn Pesto (G)	£11
Swagg Crispy Chicken Wings, Blue Vinny Sauce (G,D)	£8

MAINS

Fossil Farm 28 Days Dry Aged 8oz Sirloin, Pomme Anna, Parmesan & Truffle, Shallots, Celeriac, Bordelaise Sauce (D)	£35
Homemade Fisherman's Pie, Cod, Salmon, King Prawns, Cheddar Sauce, Seasonal Vegetables (D,G)	£22
Sous Vide Jurassic Coast Pork Tenderloin, Turned Potatoes, Baby Apples, Red Cabbage Purée, Kale, Jus (D)	£25
Market Fish of the Day	£26
Beetroot Risotto, Candied Baby Beetroots, Carrot, Goats Cheese, Watercress (V,D)	£19

ACORN CLASSICS

Acorn Ploughman's: Baked Ham, Local cheese, Pork Pie, Boiled Egg, Pickle, Evershot Bakery Bread (G,D)	£16
Local Battered Haddock, Hand Cut Chips, Crushed Peas, Tartare Sauce (G)	£18
Homemade Acorn Inn Beef Burger, Streaky Bacon, Smoked Cheddar, Red Onion Jam, Hand Cut Chips (G,D)	£18
Roasted Cauliflower & Chickpeas Tikka Curry, Basmati Rice, Cashew Nuts, Raita, Pappadum (V,N,D,G)	£19
Homemade Southern Fried Chicken Burger, Streaky Bacon, Cheddar, Sweet & Sour Sauce, Hand Cut Chips (G,D)	£19

SANDWICHES:

All Served with Fries on a choice of Ciabatta, Brown & White Evershot Bakery Bread

Mozzarella, Tomato, Olive Tapenade, Basil Pesto (V,G,D,N)	£11
Jurassic Steak, Mustard Mayo, Caramelized Onions, Smoked Cheddar, Watercress (G,D)	£14
Local Beer Battered Fish Goujons, Tartare, Baby Gem (G, D)	£12

SIDES:

Acorn Hand Cut Chips (V) | Fries (V) | Garlic New Potatoes (V, D) Buttered Seasonal Vegetables (V,D) | Herb Rice (V, D) £4

FOR A MAP OF OUR SUPPLIERS PLEASE POP INTO OUR BAR OR TURN THE PAGE!

ALLERGEN KEY - Vegetarian (V), Contains Gluten (G) Contains Dairy (D) Contains Nuts (N)

If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you.

All food prices inclusive of VAT. Service is at your discretion.

OUR LOCAL SUPPLIERS

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

Crab

Jurassic Coast Meats

Complete Meats

Fish & Seafood

Eggs, Milk, Cheese & Cream

Ice Cream

Vegetables

Herbs

Bread

Portland

Dorchester

Axminster

Kingfisher, Brixham

North Leaze Farm, Longmans, Yeovil

Baboo Gelato, Bridport, Dorset

Acorn & Summer Lodge Gardens / Arthur David, Somerset

Acorn Garden

Homemade & Evershot Bakery

