

DINNER MENU



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

Marinated Greek Olives (V) **£4**

LIGHT BITES

Deep Fried Mac & Cheese, Cheese Fondue, Tomato Sugo (G,D) **£7**

Mussels Mariniere, Evershot Bakery Bread (G,D) **£8**

Swagg Crispy Chicken Wings, Blue Vinny Sauce (G,D) **£8**

STARTERS

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**

Braised Ox Cheek, Parsnip Purée, Silverskin Onions, Curry Oil (D) **£11**

Line Caught Cod, Spiced Kani-Kama & Crab Pate, Fennel Salad, Bisque (D) **£12**

MAINS

Fossil Farm 28 Days Dry Aged 8oz Sirloin, Pomme Anna, Parmesan & Truffle, Shallots, Celeriac, Bordelaise Sauce (D) **£35**

Sous Vide Jurassic Coast Pork Loin, Turned Potatoes, Baby Apples, Red Cabbage Purée, Kale, Jus (D) **£25**

Creedy Carver Duck Breast, Gnocchi, Bok Choi, Pumpkin Purée, Gastrique Sauce (G,D) **£30**

Beetroot Risotto, Candied Baby Beetroots, Carrot, Goats Cheese, Watercress (V,D) **£19**

Market Fish of the Day, (D,G) **£26**

ACORN CLASSICS

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 & Chickpea Tikka Curry, Basmati Rice, Cashew Nuts, Raita, Pappadum (V,G,D,N) **£19**

Homemade Southern Fried Chicken Burger, Streaky Bacon, Cheddar, Sweet & Sour Sauce, Hand Cut Chips (G,D) **£19**

SIDES:

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

Kindly note there is a £5 supplement on the Steak and Duck dish for Dinner, Bed & Breakfast Guests.

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	Portland
Jurassic Coast Meats	Dorchester
Complete Meats	Axminster
Fish & Seafood	Kingfisher, Brixham
Eggs, Milk, Cheese & Cream	North Leaze Farm, Longmans, Yeovil
Ice Cream	Baboo Gelato, Bridport, Dorset
Vegetables	Acorn & Summer Lodge Gardens / Arthur David, Somerset
Herbs	Acorn Garden
Bread	Homemade & Evershot Bakery

