

DINNER MENU



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

Marinated Greek Olives (V) **£4**

LIGHT BITES

Garlic Shell On King Prawns, Evershot Bakery Bread (G,D)	£9
Swagg Crispy Chicken Wings, Chive & Crème Fraîche (G,D)	£8
English Asparagus, Bacon Crumble, Lemon & Egg Emulsion (D)	£11

STARTERS

Pea & Wild Garlic Soup, Fermented Beetroot, Evershot Bakery Bread (G,D,V)	£9
Homemade Braised Dorset Rib of Beef Ravioli, Broth, Pecorino Crisp (D,G)	£12
Twice Baked Cheddar Soufflé, Wild Mushrooms, Smoked Blyton Velouté (V,G,D)	£12
Seared Devon Scallops, Keta, Dill, Saffron & White Wine Cream (D,G)	£14

MAINS

Fossil Farm 28 Days Dry Aged 8oz Sirloin, Truffle Wordsworth Hand Cut Chips, Celeriac, Bordelaise Sauce (D)	£35
Saddle of Suckling Pig, Black Pudding Bon Bon, Potato Pavé, Jerusalem Artichoke, Pea Velouté, Cider Jus (G,D)	£26
Dorset Lamb Loin, Herb Crusted Polenta, Tenderstem, Capsicum Hummus, Chimichurri, Diana Sauce (G,D)	£32
Carrot & Leek Bourguignon, Filo Tart, Roasted Onion, Herb & Garlic Mash, Red Wine Reduction (G,D,V)	£21
Market Fish of the Day	£27

ACORN CLASSICS -

Local Battered Haddock, Hand Cut Chips, Crushed Peas, Curry or Tartare Sauce (G,D)	£19
Homemade Acorn Inn Beef Burger, Bacon Jam, Emmental, Chipotle Mayo, Hand Cut Chips (G,D)	£19
Spiced Aubergine & Chickpeas, Basmati Rice, Coconut & Turmeric Cream, Cumin Yogurt, Tuille (V,D)	£19
Homemade Southern Fried Chicken Burger, Cheddar, Honey & Mustard Mayo, Jalapeños, Hand Cut Chips (G,D)	£20

SIDES:

Hand Cut Chips (V) **£4** | Truffle Wordsworth Fries (D,V) **£6** | Buttered Seasonal Vegetables (D,V) **£4**

Garlic Wild Mushrooms (D,V) **£5**

FOR A MAP OF OUR SUPPLIERS PLEASE POP INTO OUR BAR!

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.

Vegan options available on a separate menu.

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

Kindly note there is an £8 supplement on the Steak and an £5 supplement on the Lamb for Dinner Bed & Breakfast Guests.

OUR LOCAL SUPPLIERS

It is our core value as a team at the Acorn Inn to create a menu 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 & Cream

Ice Cream

Vegetables

Herbs

Bread

Cheese

Portland

Crossways, Dorchester

Axminster

Kingfisher, Brixham

North Leaze Farm, Longmans, Yeovil

Baboo Gelato, Bridport, Dorset

Acorn & Summer Lodge Gardens / Arthur David, Somerset

Acorn Garden

Acorn Kitchen & Evershot Bakery

The Book & Bucket Cheese Company, Cranborne, Dorset

