



*ACORN*  
*restaurant*

***MENU***



### **For the table**

*Selection of house sour dough breads with flavoured butter:  
Chive, Chorizo, Mackerel or Goats cheese.* £ 4.50

*Pa de Coca - Catalan bread with capers, olives,  
tomato and cheese* £5.50

*Marinated Olives* £4.50

*Padron Peppers* £6.50

### **Starters**

#### **Oysters: Raw, Roasted or Fried**

*3 Oysters* £10.00

*6 Oysters* £20.00

*12 Oysters* £39.00

*Mixed tapas platter (2 people)* £24.00  
*Selection of our cold and warm tapas (including vegetables,  
cured fish, seafood...(GF (no bread)/LF)*

*Fresh Mussels (GF)*  
*(Choice of sauce: White wine, Chorizo Oil, Tomato Ragu)* £14.50

*Fresh Wood roasted Sardines (GF)* £14.50

*Creamy Spanish 'Tortilla' (potato, onion, cheese and chive)* £13.00

*'Gambas al ajillo' – Garlic prawns* £15.00

*Pate of the day with sourdough bread* £14.00

*Trio of Salmon: Dill, Smoked and Beetroot,  
with Tuiles (GF option, LF)* £14.00

*'Fritura de pescado', fried mixed fish pieces with  
black garlic All-i-oli (GF)* £14.00

*A discretionary 12.5% service charge will be added to your bill*



## Mains

<i>Chargrilled 'Ibérico' Pork, with sage and onion. Served with Truffle mash potato (GF)</i>	£25.00
<i>Honey &amp; Chili glazed, slow cooked Duck leg with stir fry Vegetables (LF)</i>	£23.00
<i>Slow cooked Beef with Creamy chive and tomato polenta (LF with veg)</i>	£25.00
<i>Fish of the day (GF/LF)</i>	£27.50
<i>Glazed Octopus with Pureed potato, french beans and chorizo oil (GF/LF with veg)</i>	£30.00
<i>Wood Roasted Rib Eye with Dauphinoise Potatoes, Vegetables and Choice of sauce: Peppercorn, Stilton or Wild Mushroom and truffle (Additional sauce £2.50)</i>	£35.00
<i>Vegetarian Pithivier stuffed with Goat's cheese, Wild mushrooms and Butternut Squash (GF option available)</i>	£21.00

## Mains to share

*Price per person  
Minimum 2 people*

<i>Tomahawk steak, with potatoes and vegetables. (Choice of sauces: Peppercorn, Stilton or Wild mushroom and truffle) (GF/LF, no sauce) (Additional sauce £2.50)</i>	£39.00 p.p
<i>Hot Seafood platter to share, with scallops, prawns, lobster and Monkfish, served with garlic shellfish bisque, vegetables and dipping bread (GF optional)</i>	£39.00 p.p.

## Side Orders

<i>Seasonal Vegetables (GF, LF)</i>	£5.50
<i>Dauphinoise potatoes (GF)</i>	£5.50
<i>Creamy Polenta (GF)</i>	£5.50
<i>Truffle Mash Potato (GF)</i>	£5.50
<i>Sauteed Potatoes (GF)</i>	£5.50
<i>French Fries (GF, LF)</i>	£4.50
<i>Bowl of Sourdough and Ciabatta Bread</i>	£4.00



### Desserts

<i>Warm Blondie and Brownie with Vanilla ice cream</i>	£8.00
<i>Crema Catalana (Spanish Creme Brulee)</i>	£8.00
<i>Brioche 'Torrija' with yogurt cream and caramel</i>	£8.00
<i>'Tear-a-mousse' chocolate, tiramisú mousse</i>	£10.00
<i>Classic Tarte Tatin with yoghurt cream and honey comb (LF)</i>	£8.00
<i>Rhubarb and caramelized ginger Pavlova(GF)</i>	£8.00
<i>5 Cheese platter (GF)</i>	£12.50
<i>Afogatto: 1 Scoop of Vanilla ice cream, shot of espresso and shot of spanish sherry Pedro Ximenez (GF)</i>	£9.50

### Dessert Wines

<i>Espresso Martini</i>		£9.95
<i>Muscat de St. Jean de Minervois, Languedoc, France</i>	(75ml)	£7.50
	(375 ml)	£32.00
<i>Sherry Triana Pedro Ximenez Viejo, La Gitana</i>	(75ml)	£8.00
<i>Port Smith Woodhouse Ruby, Oporto, Portugal</i>	(75ml)	£7.50
<i>Royal Tokaji (Hungary)</i>	(75ml)	£8.00
	(500 ml)	£45.00
<i>Sauternes Le 2 de Romer du Hayot, Gironde, France</i>	(75ml)	£7.90
	(375 ml)	£34.00

### Liqueurs

	<u>Single</u>	<u>Double</u>
<i>Cointreau</i>	£6.50	£8.50
<i>Baileys</i>	£6.50	£8.50
<i>D.o.m Bénédicte</i>	£6.50	£8.50
<i>Cognac Hennessy</i>	£6.60	£9.50
<i>Brandy (Soberano, Torres or St Remy)</i>	£6.60	£9.50
<i>Amaretto Disaronno</i>	£6.60	£9.50
<i>Drambuie</i>	£6.50	£8.50
<i>Tia Maria</i>	£5.20	£7.50

### Liqueur Coffee

<i>Liqueur Coffee</i>	£8.00
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