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THE THREE ACRES EST. 1968



WINTER 2022







THANK YOU

As we reflect over the past couple of years, we would like to start our first newsletter of the year with a heartfelt thank you to you, our loyal customers, for your incredible support. We always knew how amazing you were, but we've been blown away by your devotion, love and encouragement during the adversity we've all faced.

Our beloved 3 Acres has seen eras come and go in its 50-year history, but nothing quite like these recent times! From the takeaway phase and beer sales we held to raise money for the NHS, through to our reopening with strict covid measures in place. Each stage so graciously supported by our wonderful diners, residents and staff. Thank you so much, we couldn't have got through it without you.

Exciting and brighter times ahead now, as we make up for missed celebrations and revel in true 3 Acres style; with delicious food, fine wine and great atmosphere.

Welcome to The 3 Acres.

The Truelove Family



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book tel 01484 602606 or visit 3acres

NEW LOOK, TRADITIONAL VALUES

Last year gave us the opportune moment to pause and reflect on our image, with a particular emphasis on a 'refresh' of our branding. Working alongside our local design partners Picture Smiths, we took care to underpin our heritage and traditional values, with an evolutionary approach to the graphics and aesthetics that form our brand image.

Taking inspiration from the setting and our love of country pursuits, the new feel brings a classic, luxurious and timeless feel. Rich and distinctive, with tweed pattern accents and Yorkshire heritage colours.





Niove Armitage of Picture Smiths commented:

"Our approach was mindful of paying homage to The 3 Acres distinction as an 'institution' for generations of diners. The results are a careful development, with branding notes subtly accenting the guest experience, from menus through to website. An absolute joy to work on."

We especially love our stylised gun cartridge mark, depicting our 50 years in business.



"As custodians of The 3 Acres, we wanted to honour the previous generations of our Truelove family, who each brought so much to the business individually. We think our fresh branding fits so well with our feel here, it's as if we've always had it."

The Truelove Family





COUNTRY WEDDINGS

We're delighted to have hosted so many weddings over the past year, each individually beautiful and all the more poignant for those couples who had to postpone their plans due to Covid-19. With an ever-changing countryside scene making for a perfectly rustic photographic backdrop, all seasons here at The 3 Acres make for a picturesque time to get married.



With our dedicated Events Manager, Laura Netherwood, on hand to help with planning and the smooth running of your big day, the attention to detail here is as important to us as it is to you.





CATERED TO PERFECTION

We pride ourselves on offering a la carte dining for our indoor weddings, enabling guests the joy of choosing from seasonal dishes on the day – because anything less just wouldn't be The 3 Acres.

Seasoned Head Chef, Tom Davies, has been at the helm of the kitchen since 2013. With his flair and personality ingrained into The 3 Acres experience, he curates menus with an insightful knowledge of what diners love. Tom enjoys the simplicity of the local provenance and has developed his own distinct take on traditional British classics, alongside dishes inspired from far flung regions.

"Thank you doesn't start to cover how grateful we are to you all for helping us have the most perfect wedding day. Laura - you were such a huge part of pulling it all together and amazing at each step. You went above and beyond to keep us happy and calm throughout the planning process and the big day. All our guests commented on how beautiful the food was."

Georgina











YOU ARE INVITED

to

The 3 Acres Tipi Wedding Showcase

on

Saturday 23rd April and Sunday 24th April From 11am

Please RSVP to attend email events@3acres.com



Working alongside our friends at 'Garden Weddings' we invite you to come along and see the beautiful tipis, with their cosy interior, gorgeous firepits and full seated wedding feast set-up. A true celebration of the great outdoors with gorgeous countryside views here at The 3 Acres. This event will help you visualise your big day and our friendly, expert team will be on hand to answer any questions.

A MAGICAL WINTER

As the saying goes: "There is no such thing as bad weather, only inappropriate clothing". Here in our beautiful corner of Yorkshire, the seasons make for ever-changing views across neighbouring fields and hills – and arguably the prettiest time comes with frosty winter days and bluebird skies.

Join us for a memorable visit, with an a la carte that plays to the tune of the season. It's been a magical season so far.



















NEW YEAR'S HUNT

After last year's reprieve, we were especially delighted to once again host the meet for the Rockwood Harriers' Hunt* on New Year's Day.

All gathered to watch the traditional pageantry of the horses and hounds arrive at The 3 Acres on what turned out to be a crisp winter's day. A particularly large turnout this year, with upwards of 100 horses joining the drag hunt – quite the sight to see, with mounted riders dressed in all their splendour.

Spectators warmed up with bratwurst cooked on live fire by our outside catering company, Woodfired Oven Co. The champagne was certainly flowing in our tented bar and the addition of a fresh artisan donut and coffee stand this year was extremely well received.

We look forward to next year's event, with plans to build on this year's event. See you there!

^{*}The event hunted the 'clean boot', which is a legal sport and fundamentally different to trail hunting.



FIELD, TO FEAST TO FINE ART

We are delighted to announce a new partnership with local artist Joanna Barker-Wall, in support of the sustainable creation of unique and mesmerising art, inspired by the Great British countryside.

With gamebirds featuring on our a la carte menu during the sporting season, this new partnership allows us to minimise wastage, by allowing the plumage of the birds to be put to use in Joanna's fine feathered art.

With a love for the arts and all things outdoor, in 2018 Joanna began to experiment with various methods in which the plumage of gamebirds could be repurposed in artwork after shoot days - in which she is a Beater. Today, Joanna's pieces pay homage to the majestic coats of Pheasant, Woodcock, Duck, Partridge and Guineafowl - often using hundreds of individually cut and hand-stitched feathers to create the finished piece.

Joanna explains:

"For me, the purpose of my artwork is to celebrate the magnificence and natural beauty of gamebirds. Their coats are individually unique through their various tones, textures and patterns and even now when cutting feathers, I am stopped in my tracks at their exquisite compositions.

My goal is to help minimise the environmental impact of country sports by creating truly unique pieces of art with a fully traceable profile. As a customer and nearby resident, working with the 3 Acres offers a fantastic opportunity to source my materials (gamebird feathers) locally, whilst partnering with a renowned establishment with country heritage at its heart."

To mark the partnership, we look forward to installing some of Joanna's work within the restaurant..



3 Acres owner Tom Truelove comments:

"I personally feel very passionately about environmental issues and so we try wherever possible to make greener choices at The 3 Acres. Joanna's art is not only beautiful, it supports a sustainable outlook and brings uniquely stunning momentos of shoot days – very much inkeeping with our narrative here."



outside catering



The theatre of live fire cooking is the perfect backdrop for guests, whilst they enjoy a selection of delicious woodfired food. Always made with great ingredients; sometimes local, sometimes foraged, sometimes from further afield - for us it's all about good provenance and a well-crafted origin. It makes all the difference.



We can offer eclectic and customisable menu, all cooked with the theatre of the open fire, please check out our website for the full offering.

With a spirit of adventure, we're free to roam... To wherever you want your celebration to be!







WOODFIRED

BY THE THREE ACRES

adventure awaits





The inspiration for The Woodfired Oven Co by 3 Acres, was to bring great hospitality to catering for private events, whilst celebrating live fire cooking in the great outdoors.

This season Woodfired Oven Co is free to roam to wherever the celebration may be!

And when that somewhere is 'in the field' we're in our element. We love nothing more than catering for the sports we love, coupling bespoke sporting menus with our heritage of country pursuits.





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