Autumn at the One Elm

We serve the good stuff: grass-fed, dry-aged British steak & Cornish lamb from award-winning butchers, Aubrey Allen; free-range English pork, chicken, eggs & ice-cream; fish chosen for its quality & sustainability; & as much British fruit & veg in season as we can find. Our kitchens are stuffed with real chefs cooking honest food from scratch every day.

Deli

Warm Mini-loaf & Roasted Garlic Butter £2.75

Cheese Board £13.50

Channel Island Brie, Quickes Vintage Cheddar, Ogle Shield, Driftwood, Organic Cropwell Bishop Stilton, Fig & Almond Wheel, Quince Jelly & Toast Biscuits

Charcuterie Board £14.50

Rare Roast Beef, Ibérico Chorizo & Tomato Stew, Great Glen Venison Salami, Potted Confit Duck, Celeriac Remoulade, Pickles & Warm Mini Loaf

Favourites Board £13.50

Flat Mushrooms, Brie & Spinach, Ibérico Chorizo & Tomato Stew, Rare Roast Beef, Smoked Mackerel Fillet, Tomato Chutney & Warm Pitta Bread

Fish Board £14.50

Smoked Mackerel Fillet, Fish Goujons & Lemon Mayo, Taramasalata, Warm Haddock Smokey, Beetroot Relish & Warm Pitta Bread

Veggie Board £12.75

Flat Mushrooms, Brie & Spinach, Veggie Scotch Egg, Chive Sour Cream, Crudités, Beetroot Relish, Tomato Chutney, Baby Leaves & Warm Pitta Bread

Starters Either/Or

		ST	ARTER	MAIN
Ibérico Serrano Ham, Fig & Goats' Curd Salad, Truffle Honey Potted Confit Duck, Duck Crackling Salad	£5.75	Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce with or without Free-range Chicken	£7.50	£12.50
& Plum Chutney	£6.50	Monkfish Scampi & Matchstick Fries,		
Warm Haddock Smokey, Brown Bread & Butter	£6.50	Pea Purée, Tartare Sauce	£7.75	£15.00
Beetroot Salad, Rocket, Candied Walnuts & Balsamic Vinaigrette Chorizo Hash, Free-range Poached Egg & Hollandaise	£5.75 £6.50	Autumn Salad of Clonakilty Black Pudding, Bacon Lardons, & Croutons, Free-range Poached Egg & Caramelised Apple Dressing	£7.50	£13.00
		Superfood Salad of Hot Smoked Trout, Warm Puy Lentils, Chilli, Beetroot & Spinach	£6.50	£12.50
		This includes a discretionary 25p contribution to The Peach Foundation, which supports		

education and promotion of healthy eating, sports and conservation in Africa.

Mains

Steak & Kidney Suet Pudding, Champ Mash, Onion Gravy	£13.50
Free-range Chicken Breast, Wild Mushroom & Shallot Fricassee	£15.50
French Onion Tart, Waldorf Salad, Blue Cheese Cream	£12.75
Line-caught Smoked Pollack, Bubble & Squeak, Parsley Sauce	£14.50
Tidenham Farm Duck Breast & Duck Shepherds Pie, Baby Carrots, Port & Juniper Reduction	£19.50
Pan-fried Sea Bass, Potato Terrine, Kale, & Curried Squash Purée	£15.75
Pork Fillet, Wrapped in Parma Ham, Cheddar & Sage Stuffed Apple, Dauphinoise Potatoes	£16.00
Salmon & Caper Fishcake, Creamed Leeks & Spinach	£12.00

Char-grill



Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

All served with Chips & Watercress, Peppercorn or Garlic & Parsley butter

28 Day Dry-aged 8oz Rump Steak	£19.00
28 Day Dry-aged Fillet Medallions	£22.00
28 Day Dry-aged 10oz Rib Eye Steak	£24.00
Coarse-ground Bavette Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw, Chips & Onion Rings	£12.50
Add Free-range Egg, Mushroom or Bacon	£1.00 each
Add a Grill Garnish of Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings	£3.00

Chips £3.25 Garden Salad, Beetroot & Thyme Dressing £3.25 Dauphinoise Potatoes £3.75 Savoy Cabbage, Bacon & Hazelnuts £3.50 Maple & Thyme-roasted Carrots & Parsnips £3.75

Children are heartily welcome and we are happy to make them small or simplified versions of our dishes. If your child would like a small portion at half price, please ask one of our team. A Service Charge of 10% is added to parties of 6 or more. All tips received go to the team. Our kitchen contains nuts. Please let us know if you suffer from food allergies.

THE ONE ELM

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ROSE & CROWN WARWICK

