

SUNDAY BEST

MAKE THE MOST OF YOUR ROAST

Sample Menu- Subject to Change

Starters

Soup of the Day	£5.00
Potted Brixham Crab, Toasted Sour Dough, Tomato & Cucumber Salsa	£7.00
Creamy Garlic Mushrooms, Sourdough Toast	£4.75
Heritage Tomato, Laverstoke Mozzarella & Basil Salad	£6.00

The One Elm Sunday Roasts

Making the most of seasonal produce & award winning meat from Aubrey Allen £12.50

Aubrey's 28 Dry-aged Aberdeenshire Beef

Cornish Free-range Leg of Lamb

Jimmy Butler's Free-range Leg of Pork, Apple Sauce & Crackling

Summer Vegetable Nut Roast

All served with Crispy Roast Potatoes, Giant Yorkshire Pudding,
Seasonal Veg, Root Veg, Carrot & Thyme Puree & Lashings of Gravy

Mains

Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips	£13.50
Loch Duart Salmon Fishcake, Wilted Spinach, Poached Egg, Chive Sauce	£12.50
Superfood Salad of Smoked Mackerel, Tenderstem Broccoli, Beetroot & Puy Lentils, Red Pepper Dressing	£7.50/£13.50
Tomato Tarte Tatin, Rocket Salad, Goats Curd, Balsamic Glaze	£13.50

Sunday Sides

Stuffing	£2.00
Cauliflower Cheese	£3.00

Sunday Pudding

Valrhona Chocolate Tart, Chantilly Cream, Strawberries	£4.75
Sticky Toffee Sunday Sundae	£2.50 with any roast, £5 without

