

# Sunday Best at The One Elm

*Sample menu – subject to change*

Serving your favourites with all the trimmings. We use only the best suppliers,  
Always Free-range, always sustainable & always delicious.

Aubrey  
Allen®

## Under Starters Orders

Warm Mini-loaf & Garlic Butter 2.75

Wookey Hole Cheddar & Parsnip Cakes with Garden Chutney 3.5

## Starters

Soup of the Day 5.00

Potted Crab & Prawns, Toasted Sourdough 6.75

Baked Golden Cenorath Cheese & Truffle Honey 6.00

Ham & Wookey Hole Cheddar Croquettes 5.75

## Either/Or

Superfood Salad of Quinoa, Sweet Potato, Broccoli & Pomegranate, Lemon & Honey 6.50 / 12.00

Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Sauce with or without Ham 7.50 / 12.75

## Sunday Roast 12.50

Aubrey Allen Rump of Beef

Jimmy Butler's Free-range Pork

Cornish Spring Leg of Lamb

Vegetable Wellington

All Roast's Served with Roast Potatoes, Vegetables, Root Veg Purée, Yorkshire Pudding & Gravy

## Make The Most Of Your Roast

Sage & Onion Stuffing 1.75

Cauliflower Cheese 3.50

## Mains

28 Day Dry-aged 8oz Rump Cap Steak served with Watercress, Skinny Chips 19.75

Maple-cured Gammon Rib Eye Steak, Poached Egg & Skinny Chips 13.50

Coarse-ground Bavette Steak Burger, Cheddar, Burger Sauce 12.75

IPA-battered Fish & Skinny Chips, Tartare Sauce 13.00

Sea Trout, Horseradish Potato Cake, Capers & Almond Brown Butter 15.00

## Slow & Low Sunday

Slow Roast Cornish Lamb Noisette, Roast Potatoes, Purple Sprouting Broccoli & Mint Gravy  
16.00

## Puddings

Apple & Plum Crumble with Custard or Clotted Cream 4.75

Sunday Sundae 4.75

Please ask your server for our Full "Pud's & Cheese" Menu...

Go on finish your meal in style, it is Sunday...

