



The
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ELM

Deli

Warm Mini-loaf & Roasted Garlic Butter 3.00

Butcher's Board 14.75

Rare Roast Beef, Ibérico Chorizo & Tomato Stew, Great Glen Venison Salami, Game Terrine, Celeriac Remoulade, Pickles & Warm Mini-loaf

Fish Board 14.75

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

Veggie Board 13.25

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

Favourites Board 14.00

Field Mushrooms, Spinach & Brie, Ibérico Chorizo & Tomato Stew, Rare Roast Beef, Tomato Houmous & Crudités, Beetroot Relish, Baby Leaves & Warm Pitta Bread

Starters

Soup of the Day - See Blackboard 5.25

Free-range Smoked Duck, Almond, Watercress & Orange Salad, Quackling 8.50

Pear, Hazlenut & Cropwell Bishop Tart, Truffle Honey Dressing 5.50

Mushrooms on Toast, Garlic & Thyme Cream 6.00

Smoked Salmon & Prawn Roulade, Chive Crème Fraîche & Herb Salad 7.00

Either/Or

Warm Superfood Salad of Spiced Root Vegetables, Puy Lentils, Spinach & Edamame, Mays & Green Oriental Dressing 7.00/13.50

Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce with or without Free-range Ham 7.50/12.50

Pan-seared Scallops, Clonakilty Black Pudding,

Crispy Bacon & Cauliflower Purée 8.50/15.75

Mains

Chicken & Leek Shortcrust Pie, Creamy Mash Top, Roasted Roots & Gravy 13.50

Pan-seared Tidenham Duck Breast, Fondant Potato, Glazed Baby Carrots, Juniper Jus 18.50

Herb Gnocchi, Winter Minestrone, Seeded Parmesan Crisp 13.75

Beer-battered Market Fish of the Day & Chips, Pea Purée, Tartare Sauce 12.50

Char-grill

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

28 Day Dry-aged 10oz Rib Eye 24.00

28 Day Dry-aged 8oz Rump Steak 19.75

Served with Watercress, Chips & Roasted Garlic Butter or Peppercorn Sauce

Add a Grill Garnish - Roasted Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer-battered Onion Rings 3.50

Coarse-ground Bavette Steak Burger, Cheddar, Burger Sauce, Coleslaw, Chips & Onion Rings 12.75

Add Egg, Bacon or Mushroom 1.00

Sides

Chips 3.50

Garden Salad, Beetroot & Thyme Dressing 3.50

Baby Jackets & Sour Cream 3.75

Savoy Cabbage, Bacon & Hazelnuts 3.75

Maple & Thyme-roasted Carrots & Parsnips 3.75

Sandwiches (Noon - 6pm)

With a choice of Chips or Soup of the Day

Warm Fish Goujons, Lettuce & Tartare Sauce Roll 7.75

Roast Meat Roll of the Day & Gravy 8.00

Wookey Hole Cave-aged Cheddar, Beetroot Relish & Watercress on Toasted Bloomer 7.50

Drink While You Think

Prosecco Lunetta Spumante
(125ml) 5.50

Brockmans Grand Gin
with tonic 9.00

Cosmopolitan 6.50

Pint of Estrella 4.60

Christmas Menu

Available everyday until 24th December

Two courses for £21.00

Three courses for £24.00

Starters

Leek & Baked Potato Soup, Clotted Cream & Crispy Leeks

Game Terrine, Spiced Apple Chutney & Toasted Bloomer

Veggie Board for One - Roast Field Mushroom, Spinach & Brie,

Spiced Houmous & Crudités, Parsnip & Cheddar Cakes,
Beetroot Relish & Warm Pitta

Smoked Haddock Croquettes & Mustard Creamed Leeks

Mains

All served with Seasonal Vegetables & Roasted Roots

Roast Free-range Turkey, Sage & Onion Stuffing,
Chipolatas & Roast Potatoes

Fillet of Sea Trout, Horseradish Potato Cake,
Caper & Almond Butter Sauce

Roast Squash, Spinach & Barley Wellington, Vegetarian Gravy

Slow-cooked Shoulder of Cornish Lamb,
Roast Squash & Spinach, Mint Jus

Puds

Pear, Almond & Amaretto Trifle

Christmas Pudding & Brandy Sauce

Valrhona Chocolate Brownie & Jude's Vanilla Ice Cream

St Clements Cheesecake & Orange Tuile

Private Dining

If you fancy having your own more intimate space for your festive gathering with family, friends or colleagues then why not book our private dining room which seats up to 24.

Gift Vouchers

Stuck for a Christmas present? The One Elm vouchers make great gifts!
To buy, pop in or call us on 01789 404 919.

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

A service charge of 10% will be added to parties of 6 or more.

*Subject to terms and conditions