

Lunch (Noon - 3pm)

Starters

- Soup of the Day - See Blackboard 5.25
Beetroot, Goats' Curd & Walnut Salad 6.25
Game Terrine, Spiced Apple Chutney & Mini Toast 7.00
Smoked Haddock Croquettes, Mustard Leeks 6.50
Pear, Hazlenut & Cropwell Bishop Tart,
Truffle Honey Dressing 6.50
Free-range Smoked Duck, Almond, Watercress
& Orange Salad, Quackling 8.75

Either/Or

Starter/Main

- Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream
Sauce, with or without Free-range Ham 7.75/12.50
Free-range Ham Hock, Balsamic Onions,
Herb Croûtons, Mustard Dressing 7.25/13.75
Pan-seared Scallops, Clonakility Black Pudding,
Crispy Bacon, Cauliflower Purée 8.50/15.75
Warm Superfood Salad of Spiced Root Vegetables, Puy Lentils,
Spinach & Edamame, Mays & Green Oriental Dressing 7.00/13.50
This includes a discretionary 25p contribution to The Peach Foundation, which
supports education & promotion of healthy eating, sports & conservation in Africa.

Mains

- Chicken & Leek Shortcrust Pie, Creamy Mash Top,
Roasted Roots & Gravy 13.50
Herb Gnocchi, Winter Minestrone, Seeded Parmesan Crisp 13.75
Maple-cured Free-range Gammon Rib Eye Steak,
Poached Egg & Chips 13.50
Fillet of Sea Trout, Horseradish Potato Cake, Caper,
Almond & Butter Sauce 15.50
Slow-cooked Shoulder of Cornish Lamb, Roast Squash
& Spinach, Mint Jus 16.75
Smoked Pollock & Caper Fishcake,
Creamed Leeks, Poached Egg 12.75
Pan-seared Tidenham Duck Breast, Fondant Potato,
Glazed Baby Carrots, Juniper Jus 18.50
Beer Battered Market Fish of the Day & Chips,
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 and tenderness.

Since 1984
Aubrey's
Dry-Aged Beef

All Served with Watercress, Chips & a choice of either Peppercorn
Sauce or Garlic & Herb Butter

- 28 Day Dry-aged 8oz Rump Steak 19.75
28 Day Dry-aged 10oz Rib Eye 24.00

Add a Grill Garnish of Roast 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, Mushroom or Bacon 1.25

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

All Day (Noon - 6pm)

Soup & Sandwiches

- Soup of the Day - See Blackboard 5.25
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 Malted Bloomer 7.50
Free-range Ham, Rarebit & Spinach Toastie 8.00
All our Sandwiches come with a choice of Chips or Soup of the Day

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

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

Cheese Board 13.75

Wookey Hole Cave-aged Cheddar, Brie de Nangis,
Carré de Sologne, Baked Golden Cenarth & Truffle Honey,
Organic Cropwell Bishop Stilton, Chutney, Crackers, Apple & Celery

Veggie Board 13.25

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

Fish Board 14.75

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

All Day Mains

- Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream
Sauce, with or without Free-range Ham 12.50
Warm Superfood Salad of Spiced Root Vegetables, Puy Lentils,
Spinach & Edamame, Mays & Green Oriental Dressing 13.50
Smoked Pollock & Caper Fishcake,
Creamed Leeks, Poached Egg 12.75
Coarse-ground Bavette Steak Burger, Cheddar,
Burger Sauce, Coleslaw, Chips & Onion Rings 12.75
Add Egg, Mushroom or Bacon 1.25

Winter at The One Elm

Indulge in something hearty and warming to insulate yourself against
the winter weather. We serve the good stuff: Aubrey Allen dry-aged
British beef, Dorset Smoked Duck, Champion
Farmhouse Cheese & sustainable Native Fish. The best of
British - honest food, ethically grown, tasty. Nothing less will do.

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

Children are heartily welcome & we are happy to make them simplified versions of our dishes.
If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.

THE ONE ELM

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