

# Sunday Best at The One Elm

There is nothing that defines the British like Sunday lunch – the French even call us “Les Rosbifs”.  
And there is nothing like a quality Sunday roast in your local pub with family and friends.  
You are heartily welcome, and the more good things you call for, the more welcome you are!

Warm Mini Loaf & Roasted Garlic Butter 3.00      Puttanesca Olives 3.00

## Starters

Soup of the Day 5.50  
Warm Crispy Camembert, Fig Relish & Rocket 6.50  
Smoked Haddock Fishcakes & Pea Mayonnaise 6.75  
Beetroot & Vodka Cured Gravlox, Fennel Salad 8.50  
Sunday Pots - Camembert Gillot AOC, Ibérico Chorizo & Tomato Stew, Parsnip & Cheddar Cakes,  
Tomato Chutney, Smoked Mackerel Pâté, Pickled Cucumber & Granary Toast 13.50

## Either/Or

Herb Pancakes, Spinach & Mushroom Stuffing,  
Gruyère Cream Sauce, with or without Free-range Ham 7.50/13.50  
Superfood Salad of Sesame-crusted Halloumi, Peanuts,  
Crunchy Vegetables & Oriental Dressing 7.00/13.00  
Pan-seared Scallops, Clonakilty Black Pudding, Cauliflower Purée & Crispy Bacon 9.00 / 18.50

## Sunday Roasts

All served with Roast Potatoes, Seasonal Vegetables,  
Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.00  
Cornish Leg of Lamb 15.00  
Jimmy Butler's Free-range Leg of Pork 15.00  
Vegetable Nut Roast, Vegetarian Gravy 13.50

### Make the most of your Roast

Free-range Pork & Sage Stuffing 3.50  
Cauliflower Cheese 3.75

## Mains

Beef, Mushroom & Ale Pie, Shallot Mash Top, Roasted Roots 13.50  
Free-range Chicken Kiev, Skinny Fries, Carrot & Pomegranate Salad 15.00  
Westcombe Cheddar Macaroni Cheese, Green Salad 12.75  
Pan-roasted Cod, Mussel & Butternut Squash Goan Curry 17.50  
10oz Pork Sirloin on the Bone, Dauphinoise Potatoes, Autumn Greens & Cider Jus 16.50  
Pan-fried Fillets of Sea Bass, Fennel Chips & Lemon Peas 16.00

## Puddings

Crumble of the Day - served at the table with Custard 5.75  
Poached Pear, Apricot & Raisin Flapjack, Crème Fraîche 5.50  
Crème Brûlée, Homemade Shortbread 5.50  
Salted Caramel Chocolate Tart, Chantilly Cream 5.75  
Cheese Plate – Camembert Gillot AOC, Pavé Cobble & Wyfe of Bath,  
Water Biscuits & Rye Wafers, Apples & Celery, Fig Chutney 7.75  
3 scoops of Jude's Ice Creams or Sorbets 5.75  
Vanilla, Chocolate Orange, Pecan & Brown Butter or Banana Ice Creams, Raspberry or Mango Sorbets  
Mini-pud of the Day & your choice of Coffee or Tea 4.75

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