

GLUTEN-FREE MENU

As our kitchens and fryers contain gluten, and dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.

APÉRITIFS

CHAMPAGNE PIPER-HEIDSIECK 9.50 | KIR ROYALE 10.00 | APEROL SPRITZ 8.25 | VILLA ASCENTI PEACH GRAND GIN & TONIC 9.50

SMALL PLATES

NOCERELLA, GAETA &
CERIGNOLA OLIVES 3.95 🌱

SHAWARMA-SPICED HOUMOUS 🌱
Crispy Chickpeas & Gluten-free Bread 4.75

STARTERS

CROWN PRINCE PUMPKIN SOUP 🌱
Toasted Seeds 6.25

KING PRAWN COCKTAIL
Crab Mayonnaise 9.25

BAKED SOMERSET CAMEMBERT V
Truffle Honey, Walnut Crust & Gluten-free Toast 8.95

MOROCCAN-BAKED BEETROOT & LENTIL SALAD 🌱
Hazelnuts, Coriander & Mint, Yoghurt Dressing & Dukkah 7.00/13.00
+ Honey & Mustard Pork 3.50

MAINS

PAN-FRIED SALMON
Leeks, Edamame & White Bean Sauce, Gremolata 17.75

FREE-RANGE CHICKEN
Rocket, Parmesan & New Potatoes 17.00

SRI LANKAN SPINACH, SWEET POTATO & CHICKPEA CURRY 🌱
Cashews, Coconut Sambal, Basmati Rice 14.75

HONEY-GLAZED MERRIFIELD DUCK BREAST
Savoy Cabbage & Smoked Bacon, Pomme Purée, Green Peppercorn Jus 23.50

GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.

Steaks served with New Potatoes & Rocket

8OZ RUMP CAP STEAK 21.00

12OZ SIRLOIN ON THE BONE 29.00

+ Béarnaise or Peppercorn Sauce 2.00 | + Garlic King Prawns 5.00

SIDES

BUTTERED NEW POTATOES 4.00 V

GREEN SALAD 🌱
Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25

SAUTÉED BRUSSELS SPROUTS
Confit Shallots, Maple-cured Ham 4.25

PUDS & BRITISH CHEESES

MULLED WINE POACHED PEAR 🌱
Blackcurrant Sorbet 6.75

AMARENA CHERRY BAKEWELL TART V
Yoghurt Ice Cream 7.50

CRÈME BRÛLÉE 6.75 V

SALCOMBE DAIRY ICE CREAM & SORBET 6.00 V
(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)

BRITISH CHEESE PLATE
Beauvale & Rutland Red, Chutney, Apple & Gluten-free Toast 6.25

V Vegetarian dishes

🌱 Vegan dishes

We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. A 25p contribution from every salad goes to Peach Foundation, which raises funds to support good causes in our local communities. **Allergens:** before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.

FOOD AT THE ONE ELM

Well-Kept

REAL

ALES

CRAFT

Lagers

SIP

before

YOU SUP

DECENT

WINES

by the

GLASS

GRAND

GINS

& COCKTAILS

LOCALLY

SOURCED

HOSPITALITY

Top bar snacks

HONEST

PUB

FOOD

Free-range

CHICKEN

EGGS &

PORK

MAKING

LIFE

PEACHY

MAKING LIFE PEACHY



We're proud members of The Sustainable Restaurant Association, aimed at accelerating environmental change within hospitality. Our Three Star Accreditation makes us best in class, and a leading sustainability pub company.