


SPRING AT THE ONE ELM


Apéritifs

NYETIMBER CLASSIC CUVÉE 10.00 | CHAMPAGNE PIPER-HEIDSIECK 9.50 | KIR ROYALE 10.00 | APEROL SPRITZ 8.25

Small Plates


CHILLI & SOY-GLAZED CHICKEN WINGS 5.75
WARM CIABATTA, GARLIC BUTTER 5.25 **v**
WARM HONEY & WALNUT CAMEMBERT **v**
Green Apple 9.00

HALLOUMI FRIES & BLOODY
MARY KETCHUP 6.25 **v**
NOCELLARA, GAETA,
CERIGNOLA OLIVES 3.95 

SHAWARMA-SPICED HOUMOUS 
Crispy Chickpeas & Flatbread 5.25
BRINDISA BABY CHORIZO 6.25

Starters

BEEF CHEEK CHILLI
Creamed Corn, Garlic Bread 8.75
TODAY'S SPRING SOUP **v**
Ciabatta 6.25
MERRIFIELD DUCK SCRUMPET
Hoi Sin, Cucumber & Spring Onion Salad 8.95

TEMPURA PRAWNS
Chilli, Ginger & Sesame Dressing 9.25
ORANGE, PISTACHIO, CARROT & RED CHILLI SALAD 
Ras El Hanout, Roast Lemon Dressing 7.25 / 13.25
+ Crispy Duck 3.50 or Halloumi Croutons 3.00 **v**

Mains

FREE-RANGE CHICKEN SCHNITZEL
Garlic & Parsley Butter, Rocket, Parmesan & Fries 17.50
SPRING VEGETABLE RAVIOLI 
Wild Garlic, Lemon & Herb Crumb 15.00
MISO-GLAZED COD
Black Rice, Choi Sum, Lime, Chilli & Coriander 22.50
14 HOUR BRAISED BEEF & ALE PIE
Buttered Mash, Greens, Gravy 15.50
FISH & CHIPS
Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 16.00
SOUTH INDIAN AUBERGINE & LENTIL CURRY 
Crispy Chickpeas, Basmati Rice & Chapati 15.00
SLOW-COOKED JIMMY BUTLER'S PORK BELLY
Champ Mash, Spring Vegetables & Crackling 19.50


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 Chips & Rocket
+ Chimichurri or Peppercorn Sauce 2.25 | + Garlic King Prawns 5.00
8OZ RUMP CAP STEAK 21.50
12OZ SIRLOIN ON THE BONE 29.50
STEAK DIANE - FILLET STEAK MEDALLIONS
Mushroom, Shallot & Cream Sauce 28.75
+ extra 30z Fillet Medallion 5.50
DIRTY VEGAN BURGER 
Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.00
AUBREY'S STEAK BURGER
Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00
+ Free-range Bacon 2.00 or Marmite Onions 1.50 **v**

Loaded Fries

MAPLE-CURED BACON & CHEESE 5.50 / 8.50
CHICKEN POUTINE
Shredded Free-range Chicken, Cheese, Crispy Skin, Chicken Gravy 5.95 / 8.95
MUSHROOM & BLUE CHEESE MAYO 5.00 / 8.00 **v**

Sides

THICK-CUT CHIPS OR
SKINNY FRIES 4.25 
TRUFFLE MAC & CHEESE 4.00 **v**

CAESAR SALAD
Croutons, Parmesan & Anchovies 4.50
PURPLE SPROUTING BROCCOLI 
Chimichurri 4.50

BUTTERED NEW POTATOES 4.00 **v**
ONION RINGS 4.50 **v**

Puds & British Cheeses

CHOCOLATE & SALTED CARAMEL TORTE **v**
Crème Fraîche 8.50
KNICKERBOCKER GLORY **v**
Rhubarb & Lemon Curd 7.50
TREACLE TART **v**
Clotted Cream 7.25
MASCARPONE CHEESECAKE **v**
Drunken Cherries, Amaretti Crumb 7.75

APPLE TARTE TATIN 
Vanilla Ice Cream 7.50
SALCOMBE DAIRY ICE CREAM & SORBET 6.50 **v**
(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)

MINI PUD
Chocolate Brownie or Smidgen of Cheese
with your choice of Tea or Coffee 6.50

BRITISH CHEESE PLATE
Pitchfork Cheddar and Beauvale Blue, Chutney, Apple & Peter's Yard Crackers 6.50

v Vegetarian Ingredients  Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

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. 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 superfood salad goes to Peach Foundation, which raises funds to support good causes in our local communities.

FOOD AT THE ONE ELM

Well-Kept

REAL

ALES

CRAFT

Lagers

SIP

before

YOU SUP

DECENT

WINES

by the

GLASS

GRAND

GINNS

& COCKTAILS

LOCALLY

SOURCED

HOSPITALITY

Top bar snacks

HONEST

PUB

FOOD

Free-range

CHICKEN

EGGS &

PORK

MAKING

LIFE

PEACHY



We're proud members of The Sustainable Restaurant Association, accelerating environmental change within hospitality. Our coveted Three Star Accreditation makes us best in class.