



The

ELEPHANT

PUB & BAKEHOUSE

BREADBOARD, TO SHARE

STONE BAKED BREADS WITH SEA-SALTED BUTTER (v) 6.25
Add: Baked Irish goats cheese (v) / Hummus (ve) / Chicken liver pâté + 3.00

BAR SNACKS	
CHEESE GARLIC FLATBREAD (v)	5.75
Mozzarella	
HONEY GLAZED CHIPOLATAS	6.00
Caramalised onion mayo	
HUMMUS & GARLIC FLATBREAD (ve)	6.50
Basil pesto, tahini, garlic roasted chickpeas, coriander	

STARTERS	
HALLOUMI FRIES (v)	6.95
Pomegranate molasses, mint, dried chilli, garlic yoghurt	
ROAST PLUM TOMATO SOUP (v)	6.00
Crispy shallots, pesto, baked bread, whipped butter	
THE ELEPHANT PRAWN COCKTAIL	7.50
Marie Rose sauce, brown bread, butter	

CHICKEN LIVER PÂTÉ	6.95
Toasted brioche, red onion marmalade	
BARBEQUE CHICKEN BITES	6.95
Sesame seeds, coriander, sweetcorn salsa	
GOATS CHEESE, CRANBERRY & WILD MUSHROOM SPRING ROLL (v)	6.95
Watercress & walnut salad	

MAINS & GRILL	
BRAISED BEEF WELLINGTON	15.50
Whole roasted carrot, crispy kale, carrot purée & buttery mash	
FISH & CHIPS	13.50
Fresh Fleetwood fish, hand-cut chips, mushy peas, tartare sauce	
COTTAGE PIE	14.00
Truffle cauliflower cheese gratin, pickled red cabbage	
SWEET POTATO & CHICKPEA SATAY CURRY (ve)	13.25
Spinach, roasted peanuts, crispy shallots, coriander rice, garlic flatbread	
FETA CHEESE & PISTACHIO PIE (v)	13.00
Sweet tomato sauce, sun blushed tomato, olive & rocket salad	

CHICKEN PANANG CURRY	13.25
Marinated chicken, spicy peanut, sweet potato, coriander & lemon rice, Thai basil, flatbread	
BRAISED LAMB SHANK	16.95
Buttery mash, whole roast carrot, honey & rosemary sauce	
PESTO GLAZED SEA BASS	14.95
Winter greens, parmentier potatoes, crème fraîche & chive sauce	
100Z SIRLOIN STEAK	20.95
Grilled tomato & mushroom, onion rings, hand-cut chips & peppercorn sauce	

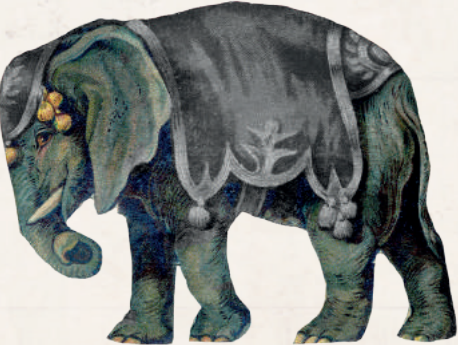
ARTISAN PIZZAS	
MARGHERITA (v)	9.95
Tomato, mozzarella, basil	
GOATS CHEESE (v)	12.95
Goats cheese, mozzarella, caramalised red onion, sun blushed tomato, rocket	
PEPPERONI	11.50
Pepperoni, oregano, mozzarella	
VEG PATCH PIZZA (ve)	12.50
Spiced butternut squash, pickled chilli, spring onions, spinach, fried broccoli, coriander	
BARBEQUE CHICKEN	12.50
Barbeque base, mozzarella, roasted red peppers, red onion, jalapeños	

SALADS	
CHICKEN CAESAR SALAD	12.50
Parmesan, bacon, anchovies, baby gem, Caesar dressing, croutons	
VEGAN BUDDHA BOWL (ve)	10.50
Spiced butternut squash, herby red quinoa, hummus, garlic roasted chickpeas, avocado, falafel, salt 'n' pepper sesame broccoli, garlic flatbread	

Add: Breaded halloumi (v) +3.00 / Grilled chicken breast +3.00

BURGERS & SANDWICHES	
STEAK BÉARNAISE SANDWICH	13.50
British steak, caramelised red onion, béarnaise, rocket, fries	
THE ELEPHANT DOUBLE CHEESEBURGER	12.75
British beef, brioche bun, gherkins, salad, cheddar cheese, Russian dressing, slaw, fries	
SALT 'N' PEPPER BUTTERMILK CHICKEN BURGER	13.00
Brioche bun, sesame seeds, pickled chilli, coriander, aioli, gherkins, slaw, fries	
HALLOUMI SCHNITZEL BURGER (v)	12.75
Brioche bun, sweet chilli mayo, roasted mushroom, sweetcorn relish, salad, gherkins, slaw, fries	
VEG PATCH BURGER (ve)	12.75
Roast sweet potato & chickpea burger, mint, soy, tahini, salad, gherkins, fries	

Add: Streaky bacon +1.95 / Breaded halloumi (v) +3.00
Smashed avocado (ve) +1.50 / Fried egg (v) +1.50
Upgrade: Filthy fries +1.50 / Posh chips (v) +1.50
Salt 'n' pepper fries (ve) +1.50



ON THE SIDE	
CHIPS / FRIES (ve)	4.00
FILTHY FRIES WITH AIOLI & BACON	4.95
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	4.95
SALT 'N' PEPPER FRIES (ve)	4.95
CAESAR SIDE SALAD	4.50
ONION RINGS WITH STICKY BBQ SAUCE (v)	4.00
TRUFFLE CAULIFLOWER CHEESE (v)	5.25
GRAVY / PEPPERCORN SAUCE	2.00

SUNDAY ROAST

A Great British tradition. Our roasts are served every Sunday, 12pm to 8pm. Make sure to reserve a table with your server now to avoid disappointment...

- BRITISH ROAST BEEF 13.50

Yorkshire pudding, roast potatoes, winter greens, carrot & swede crush, honey roasted parsnips & gravy
- ROAST PORK BELLY 13.95

Yorkshire pudding, roast potatoes, winter greens, carrot & swede crush, honey roasted parsnips & gravy
- ROAST CHICKEN & STUFFING 13.95

Yorkshire pudding, roast potatoes, winter greens, carrot & swede crush, honey roasted parsnips & gravy
- ROAST VEGETABLE, MUSHROOM, CHARRED ONION & SPINACH FILO PARCEL (ve) 13.95

Home-made gravy, winter greens, carrot & swede crush, roast potatoes & glazed parsnips

Add: Pigs in blankets +4.95 / Cauliflower cheese (v) +4.95
Yorkshire pudding (v) +1.00

LUNCH SANDWICHES

Served Mon to Sat, 12pm-5pm

- PRAWN & MARIE ROSE FOCACCIA 7.75

Smashed avocado, baby gem lettuce
- THREE CHEESE & ONION TOASTIE (v) 6.50

Mozzarella, mature cheddar, parmesan, caramelised red onion chutney
- CHICKEN & BACON CLUB BAGEL 6.95

Smashed avocado, fried egg, chilli jam
- FISH-FINGER SANDWICH 6.75

Battered fish fingers, mushy peas, brioche bun, tartare sauce
- HONEY ROAST HAM & THREE CHEESE TOASTIE 6.75

Honey roast ham, mozzarella, mature cheddar, parmesan, caramelised red onion chutney

Add: Mug of soup +3.00

The ELEPHANT

PUB & BAKEHOUSE

SPARKLING WINE

Durello Spumante Brut ‘Palladiano’ *Veneto, Italy*
Citrus with crisp green apple, zippy palate & lightly honeyed
125ml 5.75 | Bottle 22.00

Mirabello, Pinot Grigio Rosé Spumante Brut *Veneto, Italy*
Summer fruits, red berries & creamy fizz
Bottle 23.00

Lunetta, Prosecco Spumante Brut *Veneto, Italy*
Apple, peach & soft ripe stone fruits
Bottle 27.50

ROSÉ WINE

Ancora Rosato, Monferrato Chiaretto *Piemonte, Italy*
Refreshing & dry rosé packed with red berry fruit
125ml 4.40 | 175ml 4.60 | 250ml 6.25 | Bottle 17.50

Another Story, White Zinfandel Rosé *California, USA*
Bright with luscious hints of strawberries & cream
125ml 5.05 | 175ml 5.25 | 250ml 7.00 | Bottle 20.50

Lieux Perdus, Pinot Noir Rosé *Pays d’Oc, France*
Provence style pale rosé, packed full of creamy red berries
Bottle 24.00

WHITE WINE

The Rambler, Chenin Blanc *Western Cape, South Africa*
Chenin Blanc blend, blossom notes & lemon citrus tones
125ml 4.30 | 175ml 4.50 | 250ml 6.15 | Bottle 17.00

Ancora Bianco, Garganega *Venezie, Italy*
Crisp & dry with apple & pear aromas, hints of lemon
125ml 4.50 | 175ml 4.70 | 250ml 6.40 | Bottle 17.75

Pasquiers, Sauvignon Blanc *Languedoc, France*
Exotic fruits aromas with zesty citrus freshness
125ml 5.00 | 175ml 5.20 | 250ml 7.10 | Bottle 20.50

Domaine de Vedilhan, Viognier *Languedoc, France*
Honeysuckle & apricot with a rich textured body
Bottle 22.00

Terrazze della Luna, Pinot Grigio *Trentino, Italy*
Fresh citrus acidity, full of stone fruit & apple
Bottle 22.50

Listening Station, Chardonnay *Victoria, Australia*
Unoaked, citrus & white peach notes, bright & fresh
Bottle 24.50

The Cloud Factory, Sauvignon Blanc *Marlborough, New Zealand*
Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus
125ml 6.20 | 175ml 6.40 | 250ml 8.90 | Bottle 26.50

Domaine de la Motte, Chablis *Burgundy, France*
Mineral & apple notes balanced with a wonderful richness
Bottle 37.00

Domaine Roblin, Sancerre Blanc
‘Terres Blanches’ *Loire, France*
Pure & very expressive with ripe fruit notes & nettles
Bottle 45.00

RED WINE

Prime Cuts Red W.O. *Swartland, South Africa*
Super juicy, soft & easy drinking. Full of summer berries
125ml 4.30 | 175ml 4.50 | 250ml 6.15 | Bottle 17.00

Peculiar Mr Pat, Merlot *South Eastern Australia*
Bright freshly picked red fruit with a gentle palate
125ml 4.90 | 175ml 5.10 | 250ml 6.75 | Bottle 19.00

The last stand, Shiraz *Victoria, Australia*
A rich & generous palate of plum, spice & deep fruit notes
125ml 5.40 | 175ml 5.60 | 250ml 7.40 | Bottle 21.50

El Infiernillo Single Vineyard,
Pinot Noir *Valle de Maule, Chile*
Vibrant raspberry & cherry fruit, yet rich & subtle
Bottle 22.50

Turno de Noche, Malbec *Mendoza, Argentina*
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
Bottle 24.50

The Charge, Rioja *Rioja, Spain*
Bright red fruit, sweet spice & a touch of mocha
125ml 6.10 | 175ml 6.30 | 250ml 8.80 | Bottle 25.50

Ginestet Classique, Medoc *Bordeaux, France*
Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus
Bottle 30.00

Montresor Amarone della
Valpolicella ‘Santinato’ *Veneto, Italy*
Rich & warming with hints of chocolate, bitter cherry & sweet plums
Bottle 60.00

CHAMPAGNE

Champagne Gremillet Sélection Brut
Champagne, France
Served in every French Embassy, fine mousse,
peach with a crisp citrus finish
Bottle 40.00

Laurent-Perrier Brut
Champagne, France
Clear & bright with a pale golden hue,
notes of citrus & honeysuckle
Bottle 65.00

Laurent-Perrier Rosé
Champagne, France
Award winning pink Champagne,
raspberry & redcurrant notes
Bottle 100.00



If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order. Thank you.