

# 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

<b>TOMATO &amp; PARMESAN FLATBREAD (v)</b> Garlic & fresh parmesan	5.25
<b>CHEESE GARLIC FLATBREAD (v)</b> Mozzarella	5.75
<b>HONEY GLAZED CHIPOLATAS</b> Mustard mayo	6.00
<b>HUMMUS &amp; GARLIC FLATBREAD (ve)</b> Basil pesto, tahini, garlic roasted chickpeas, coriander	6.50

#### STARTERS

<b>SOUP OF THE DAY (v)</b> Stone baked bread, butter	6.00	<b>WATERMELON &amp; FETA SALAD (v)</b> Baby gem, roast butternut squash, mint, watermelon, peas, asparagus, lime dressing, candied pecans	6.75
<b>HALLOUMI FRIES (v)</b> Harissa, mint, aioli, pomegranate seeds	6.95	<b>SALT 'N' PEPPER CAULIFLOWER FRITTERS (ve)</b> Pickled chilli, sesame seeds, sweet chilli ginger dip	6.50
<b>THE ELEPHANT PRAWN COCKTAIL</b> Marie Rose sauce, brown bread, butter	7.50		
<b>CHICKEN LIVER PATÉ</b> Toasted brioche, red onion chutney	6.95		
<b>KOREAN CRISPY CHICKEN</b> Spicy gochujang sauce, lime, coriander, sesame	6.95		

#### MAINS & GRILL

<b>BARBEQUE GLAZED BACON CHOP</b> Grilled pineapple, fried eggs, chips	14.25
<b>SAUSAGE &amp; MASH</b> Pork & sage sausages, beer onion gravy, buttery mash, whole roast carrot, kale	12.95
<b>FISH &amp; CHIPS</b> Fresh Fleetwood fish, hand-cut chips, mushy peas, tartare sauce	13.50
<b>CHICKEN, HAM AND LEEK PIE</b> Creamy wholegrain mustard sauce, puff pastry lid, chips, house salad	13.00
<b>SWEET POTATO &amp; CHICKPEA MALAYSIAN CURRY (ve)</b> Spinach, roasted peanuts, crispy shallots, tenderstem broccoli, peas, coriander rice, garlic flatbread	13.25

<b>BRAISED BEEF WELLINGTON</b> Whole roasted carrot, crispy kale, carrot purée, creamy mash	15.50
<b>CHICKEN PANANG CURRY</b> Marinated chicken, spicy peanut, sweet potato, basmati rice, Thai basil, flatbread	13.25
<b>FETA CHEESE PIE (v)</b> Roasted cherry tomato & balsamic sauce, pistachio & crispy shallot salad	13.50
<b>PAN FRIED SEABASS</b> Fricassée of asparagus, peas, pearl onions, spinach, diced chorizo, parmentier potatoes, crème fraîche sauce, chorizo oil, lemon crumb	15.00
<b>100Z SIRLOIN STEAK</b> Grilled tomato & mushroom, onion rings, hand-cut chips, peppercorn sauce	20.95

#### ARTISAN PIZZAS

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

#### SALADS

<b>CHICKEN CAESAR SALAD</b> Parmesan, bacon, anchovies, baby gem, Caesar dressing, croutons	12.50
<b>ROAST SALMON SALAD</b> Butternut squash, baby gem, peas, watermelon, beetroot, radish, candied pecans, feta cheese, new potatoes, mint & lime dressing	14.50
<b>VEGAN BUDDHA BOWL (ve)</b> Spiced butternut squash, herby red quinoa, hummus, garlic roasted chickpeas, avocado, falafel, salt 'n' pepper sesame broccoli, garlic flatbread	10.75

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

#### BURGERS, SANDWICHES & KEBABS

<b>LAMB KOFTA KEBAB</b> OR <b>HALLOUMI &amp; RED PEPPER KEBAB (v)</b> Served on a flatbread with hummus, pickled chilli, aioli, mint, tzatziki, pomegranate, harissa, pistachio, Greek side salad	13.50
<b>FRENCH DIP STEAK SANDWICH</b> Steak cooked in garlic & herb butter, caramelised beer onions, Swiss cheese, truffled mayo, parmesan fries, gravy	13.50
<b>THE ELEPHANT DOUBLE CHEESEBURGER</b> British beef, brioche bun, gherkins, salad, cheddar cheese, Russian dressing, slaw, fries	12.75
<b>SALT 'N' PEPPER FRIED CHICKEN BURGER</b> Brioche bun, sesame seeds, pickled chilli, coriander, aioli, gherkins, slaw, fries	13.00
<b>HALLOUMI &amp; MUSHROOM BURGER (v)</b> Breaded halloumi, roasted mushroom, brioche bun, sweet chilli mayo, sweetcorn relish, salad, gherkins, slaw, fries	13.00

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

#### ON THE SIDE

<b>CHIPS / FRIES (v)</b>	4.00
<b>FILTHY FRIES WITH AIOLI &amp; BACON</b>	4.95
<b>POSH CHIPS WITH PARMESAN &amp; TRUFFLE OIL (v)</b>	4.95
<b>SALT 'N' PEPPER FRIES (ve)</b>	4.95
<b>GREEK SIDE SALAD (v)</b>	4.50
<b>ONION RINGS WITH STICKY BBQ SAUCE (v)</b>	4.00
<b>HONEY ROASTED CARROTS (v)</b>	4.50
<b>SALT 'N' PEPPER TENDERSTEM BROCCOLI (ve)</b>	5.00
<b>BUTTERY MASH (v)</b>	4.50
<b>GRAVY / PEPPERCORN SAUCE</b>	2.00

### LUNCH SANDWICHES

Served Mon to Sat, 12pm-5pm

**PRAWN & MARIE ROSE FOCACCIA 7.75**  
Smashed avocado, baby gem lettuce

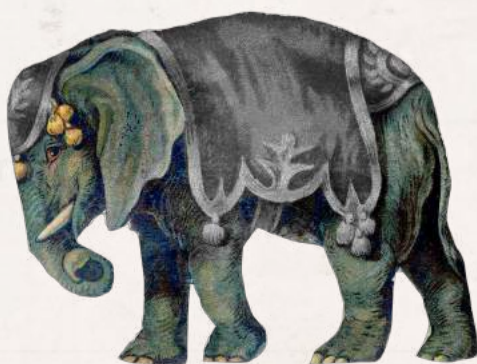
**THREE CHEESE & ONION TOASTIE (v) 6.50**  
Mozzarella, mature cheddar, parmesan, caramelised red onion chutney

**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

**REUBEN TOASTIE 6.95**  
Pastrami, Emmental cheese, sauerkraut, gherkins, mustard

Add: Mug of soup +3.00



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

### 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, home-made gravy, braised red cabbage, roasted root crush, roast potatoes, honey roasted carrot & spring greens

**ROAST PORK BELLY 13.75**  
Yorkshire pudding, home-made gravy, braised red cabbage, roasted root crush, roast potatoes, honey roasted carrot & spring greens

**ROAST CHICKEN & STUFFING 13.75**  
Yorkshire pudding, home-made gravy, braised red cabbage, roasted root crush, roast potatoes, honey roasted carrot & spring greens

**ROASTED SWEET POTATO, BEETROOT & LENTIL WELLINGTON (v) 13.75**  
Spinach, toasted hazelnuts & fresh herbs, served with home-made gravy, spring greens, braised red cabbage, roasted root crush, roast potatoes & whole roast carrot

Add: Pigs in blankets +4.50 / Cauliflower cheese (v) +4.50  
Yorkshire pudding (v) +1.00

# The ELEPHANT

PUB & BAKEHOUSE

## SPARKLING WINE

**Durello Spumante Brut 'Palladiano' Veneto, Italy**  
Citrus with crisp green apple, zippy palate & lightly honeyed  
125ml 6.00 | Bottle 23.00

**Fontessa, Prosecco Spumante Brut Venezie, Italy**  
Fresh and fruity with citrus and green apple  
Bottle 28.00

**Fontessa, Prosecco Rose Veneto, Italy**  
Delicate with ripe strawberry and raspberry notes  
Bottle 28.50

## ROSÉ WINE

**Ancora Rosato, Monferrato Charetto Piemonte, Italy**  
Refreshing & dry rosé packed with red berry fruit  
125ml 4.65 | 175ml 4.90 | 250ml 6.60 | Bottle 18.50

**Another Story, White Zinfandel Rosé California, USA**  
Bright with luscious hints of strawberries & cream  
125ml 5.20 | 175ml 5.40 | 250ml 7.15 | Bottle 21.00

**Lieux Perdus, Pinot Noir Rosé Pays d'Oc, France**  
Provence style pale rosé, packed full of creamy red berries  
Bottle 25.50

## WHITE WINE

**The Rambler, Chenin Blanc Western Cape, South Africa**  
Chenin Blanc blend, blossom notes & lemon citrus tones  
125ml 4.45 | 175ml 4.65 | 250ml 6.30 | Bottle 17.50

**Ancora Bianco, Garganega Venezie, Italy**  
Crisp & dry with apple & pear aromas, hints of lemon  
125ml 4.65 | 175ml 4.85 | 250ml 6.55 | Bottle 18.25

**Erica's Sunbird Sauvignon Blanc, Western Cape, South Africa**  
Exotic fruits aromas with zesty citrus freshness  
125ml 5.15 | 175ml 5.35 | 250ml 7.25 | Bottle 21.00

**Domaine de Vedilhan, Viognier Languedoc, France**  
Honeysuckle & apricot with a rich textured body  
Bottle 23.00

**Terrazze della Luna, Pinot Grigio Trentino, Italy**  
Fresh citrus acidity, full of stone fruit & apple  
Bottle 24.00

**Listening Station, Chardonnay Victoria, Australia**  
Unoaked, citrus & white peach notes, bright & fresh  
Bottle 25.50

**The Cloud Factory, Sauvignon Blanc Marlborough, New Zealand**  
Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus  
125ml 6.45 | 175ml 6.70 | 250ml 9.25 | Bottle 27.50

**Domaine de la Motte, Chablis Burgundy, France**  
Mineral & apple notes balanced with a wonderful richness  
Bottle 39.50

## RED WINE

**Prime Cuts Red W.O. Swartland, South Africa**  
Super juicy, soft & easy drinking. Full of summer berries  
125ml 4.45 | 175ml 4.65 | 250ml 6.30 | Bottle 17.50

**Peculiar Mr Pat, Merlot South Eastern Australia**  
Bright freshly picked red fruit with a gentle palate  
125ml 5.05 | 175ml 5.25 | 250ml 6.90 | Bottle 19.50

**Wild House, Shiraz Western Cape, South Africa**  
Summer berries with dark chocolate and a touch of spice  
125ml 5.55 | 175ml 5.75 | 250ml 7.55 | Bottle 22.00

**El Infiernillo Single Vineyard,  
Pinot Noir Valle de Maule, Chile**  
Vibrant raspberry & cherry fruit, yet rich & subtle  
Bottle 23.00

**Turno de Noche, Malbec Mendoza, Argentina**  
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate  
Bottle 25.00

**The Charge, Rioja Rioja, Spain**  
Bright red fruit, sweet spice & a touch of mocha  
125ml 6.40 | 175ml 6.70 | 250ml 9.30 | Bottle 27.00

**Ginestet Classique, Medoc Bordeaux, France**  
Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus  
Bottle 33.00

**Montresor Amarone della  
Valpolicella 'Santinato' Veneto, Italy**  
Rich & warming with hints of chocolate, bitter cherry & sweet plums  
Bottle 63.00

## CHAMPAGNE

**G.H. Mumm Cordon Rouge Brut  
Champagne, France**  
Vibrant freshness. Complex and perfectly balanced  
with elegant flavours of fruit and caramel  
Bottle 45.00

**Laurent-Perrier Brut  
Champagne, France**  
Clear & bright with a pale golden hue,  
notes of citrus & honeysuckle  
Bottle 70.00

**Laurent-Perrier Rosé  
Champagne, France**  
Award winning pink Champagne,  
raspberry & redcurrant notes  
Bottle 105.00



**Red Fox + Peacock**  
PUBS, BARS & HOTELS

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