

# The ELEPHANT

## PUB & BAKEHOUSE

### BREADBOARD, TO SHARE

STONE BAKED BREADS WITH SEA-SALTED BUTTER (v) 6.75  
Add: Baked Irish goats cheese (v) / Hummus (ve) / Chicken liver pâté + 3.00

#### BAR SNACKS

NOCELLARA OLIVES (ve)	5.00
TOMATO & PARMESAN FLATBREAD (v) Garlic & fresh parmesan	5.50
CHEESE GARLIC FLATBREAD (v) Mozzarella	6.00
HONEY GLAZED CHIPOLATAS Mustard mayo	6.25
HUMMUS & GARLIC FLATBREAD (ve) Tahini dip, chickpeas, sesame seeds, coriander, pomegranate	6.75

#### STARTERS

ROAST PLUM TOMATO SOUP (v) Crispy shallots, pesto, baked bread, whipped butter *(ve) upon request	6.25	KOREAN CRISPY CHICKEN Spicy gochujang sauce, lime, coriander, sesame	7.25
HALLOUMI FRIES (v) Buffalo hot sauce, mint & lime yoghurt, pomegranate	7.25	GOATS CHEESE, CRANBERRY & WILD MUSHROOM SPRING ROLL (v) Watercress & walnut salad	6.75
THE ELEPHANT PRAWN COCKTAIL Marie Rose sauce, brown bread, butter	7.75	ROASTED SWEET POTATO & CHICKPEA FALAFAL (ve) Sesame seeds, soy, tahini dip, mango ribbon & mint salad	6.75
CHICKEN LIVER PÂTÉ Red onion marmalade, toasted door stop brioche	7.25		

#### MAINS & GRILL

HONEY & MUSTARD GLAZED BACON CHOP Fried hen's eggs, dressed watercress, fries	15.25
FISH & CHIPS Beer battered fresh Fleetwood fish, hand-cut chips, mushy peas, tartare sauce	14.00
CHICKEN & LEEK PIE Chicken, leeks & root veg, puff pastry lid, buttery mash, garlic buttered green beans	14.00
TOFU KATSU CURRY (ve) Deep fried crispy tofu, coconut katsu sauce, charred pak choi, lemon rice	14.00
BRAISED LAMB SHANK Fondant potato, roasted roots, tenderstem broccoli, rosemary & honey sauce	18.00

CHEESE & ONION PIE (v) Smoked applewood, mature cheddar, fairground onions, short-crust pastry, chips, dressed mixed salad	13.50
BRAISED BEEF WELLINGTON Whole roasted carrot, crispy kale, carrot purée, buttery mash	16.50
CHICKEN PANANG CURRY Marinated chicken, spicy peanut, sweet potato, basmati rice, Thai basil, flatbread	14.50
PESTO GLAZED SEABASS Winter greens, parmentier potatoes, crème fraîche & chive sauce	16.00
100Z SIRLOIN STEAK Grilled tomato & mushroom, onion rings, hand-cut chips, peppercorn sauce	22.95

#### ARTISAN PIZZAS

MARGHERITA (v) Tomato, mozzarella, basil	10.50
PEPPERONI Pepperoni, oregano, mozzarella	12.50
GOATS CHEESE (v) Goats cheese, mozzarella, caramelised red onion, sun blushed tomato, watercress	13.50
VEG PATCH (ve) Spiced butternut squash, pickled chilli, spring onions, spinach, fried broccoli, coriander	13.50
HOISIN DUCK Hoisin base, confit duck, spring onions, cucumber, rocket, coriander	13.50

#### SALADS

CHICKEN CAESAR SALAD Parmesan, bacon, anchovies, baby gem, Caesar dressing, croutons	13.00
VEGAN BUDDHA BOWL (ve) Spiced butternut squash, herby red quinoa, hummus, garlic roasted chickpeas, avocado, falafel, salt 'n' pepper sesame broccoli, garlic flatbread	11.50

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

#### BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH Steak in garlic & herb butter, caramelised beer onions, Swiss cheese, mustard mayo, watercress, fries, gravy	14.50
THE ELEPHANT DOUBLE CHEESEBURGER British beef, brioche bun, American cheese, Russian dressing, pickles, butter leaf, tomato, red onion, slaw, fries	13.00
GRILLED CHICKEN BURGER Brioche bun, garlic & lemon chicken, hot sauce mayo, pickles, butter leaf, tomato, smashed avocado, slaw, fries	13.00
BUTTERMILK HALLOUMI BURGER (v) Brioche bun, roasted mushroom, sweetcorn salsa, smoky barbeque mayo, pickles, butter leaf, slaw, fries	13.50
JALAPEÑO & RED ONION BHAJI BURGER (ve) Vegan bun, mint, coconut rieta, mango chutney, butter leaf, fries	13.50

Add: Streaky bacon +2.00 / Buttermilk halloumi (v) +3.00  
Upgrade: 'Filthy fries' +1.50 / Posh chips (v) +1.50  
Salt 'n' pepper fries (ve) +1.50

#### SIDES

CHIPS / FRIES (ve)	4.25
FILTHY FRIES WITH AIOLI & BACON	5.00
SALT 'N' PEPPER FRIES (ve)	5.00
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	5.00
BUTTER LEAF & AVOCADO SALAD (ve)	5.00
ONION RINGS WITH STICKY BBQ SAUCE (ve)	5.00
HONEY ROASTED ROOTS (v)	5.00
GARLIC BUTTERED GREENS (v)	5.00
BUTTERY MASH (v)	4.50
GRAVY / PEPPERCORN SAUCE	2.00

### LUNCH SANDWICHES

Served Mon to Sat, 12pm-5pm

**PRAWN & MARIE ROSE FOCACCIA 8.00**  
Smashed avocado, baby gem lettuce

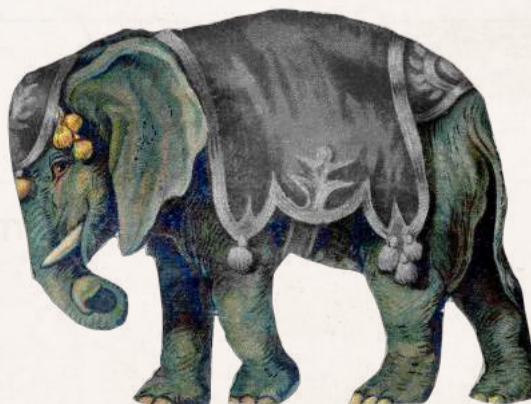
**THREE CHEESE & ONION TOASTIE (v) 6.75**  
Mozzarella, mature cheddar, parmesan, caramelised  
red onion chutney

**CHICKEN CAESAR SUB 7.00**  
Bacon, parmesan, anchovies

**FISH-FINGER SANDWICH 7.00**  
Brioche bun, beer battered fish fingers,  
mushy peas, tartare sauce

**PULLED BBQ CHICKEN TOASTIE 7.00**  
Bacon, red pepper, spring onion, mozzarella

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 13.75

Yorkshire pudding, home-made gravy,  
braised red cabbage, roasted root crush, roast potatoes,  
honey roasted carrot & seasonal greens

#### ROAST PORK BELLY 14.00

Yorkshire pudding, home-made gravy,  
braised red cabbage, roasted root crush, roast potatoes,  
honey roasted carrot & seasonal greens

#### ROAST CHICKEN & STUFFING 14.00

Yorkshire pudding, home-made gravy,  
braised red cabbage, roasted root crush, roast potatoes,  
honey roasted carrot & seasonal greens

#### COURGETTE, AUBERGINE, SPINACH & CHARRED ONION STRUDEL (ve) 14.00

Home-made vegan gravy, seasonal greens,  
braised red cabbage, roasted root crush, roast potatoes  
& whole roast carrot

Add: Pigs in blankets +5.00 / Cauliflower cheese (v) +5.00  
Yorkshire pudding (v) +1.00

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## 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 Chiaretto** 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

**Novas Gran Reserva, Sauvignon Blanc** Casablanca Valley, Chile  
Vibrant with notes of grapefruit, gooseberry and nettle  
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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