

# The ELEPHANT

## PUB & BAKEHOUSE

### BREADBOARD, TO SHARE

STONE BAKED BREADS WITH SEA-SALTED BUTTER (v) 7.50  
 Add: Whipped goats' cheese (v) +3.50 / Hummus (ve) +3.50 / Balsamic & rapeseed oil (ve) +1.00

### BAR SNACKS

<b>GARLIC, CHILLI &amp; HERB MARINATED OLIVES</b> (ve)	5.25
<b>GLAZED CHIPOLATAS</b> Honey Dijon dip	6.50
<b>CARAMELISED ONION HUMMUS &amp; PITTA</b> (ve)	7.00
Chickpeas, crispy onions, confit garlic, crispy sage, grilled garlic pittas	
<b>TOMATO &amp; PARMESAN FLATBREAD</b> (v)	6.50
Garlic & fresh parmesan	
<b>CHEESE GARLIC FLATBREAD</b> (v)	6.75
Mozzarella	

### STARTERS

<b>PERI PERI HALLOUMI FRIES</b> (v)	7.75	<b>DIABLO CHICKEN WINGS</b>	8.00
Deep fried halloumi, peri peri marinade, pico de gallo, garlic yoghurt		Hot sauce, soured cream, sweet pineapple salsa	
<b>THE ELEPHANT PRAWN COCKTAIL</b>	8.25	<b>WHIPPED GOATS CHEESE</b> (v)	8.00
Marie Rose sauce, brown bread, butter		Honey, pistachios, mint, pomegranate, garlic croûtes	
<b>DUCK SPRING ROLL</b>	9.00	<b>VEGAN MAPLE BARBEQUE SWEETCORN RIBS</b> (ve)	7.25
Confit duck, sesame, hoisin, coriander, kewpie sesame dip		Cucumber & sesame salad, mango, coconut raita	

### MAINS & GRILL

<b>FISH &amp; CHIPS</b>	15.00
Beer battered fresh Fleetwood fish, hand-cut chips, mushy peas, tartare sauce	
<b>CHICKEN, HAM HOCK &amp; LEEK PIE</b>	15.50
Chicken, ham hock & braised leeks, puff pastry lid, chips, salad	
<b>CAULIFLOWER &amp; SWEET POTATO MASSAMAN CURRY</b> (ve)	15.00
Cucumber & sesame salad, coconut rice, roasted cashew nut, toasted flatbread	
<b>CUMBERLAND SAUSAGE &amp; MASH</b>	14.50
Clotted cream mash, beer onion gravy, crispy onion rings, spring greens	
<b>BARBEQUE RACK OF RIBS</b>	20.00
Filthy fries with aioli & bacon, buttered corn on the cob	

<b>CHEESE &amp; ONION PIE</b> (v)	15.00
Smoked applewood, mature cheddar, fairground onions, short-crust pastry, chips, dressed mixed salad	
<b>BRAISED BEEF WELLINGTON</b>	18.00
Whole roasted carrot, crispy kale, carrot purée, buttery mash	
<b>KOREAN FRIED CHICKEN BOWL</b>	16.50
Buttermilk fried Korean chicken, sticky coconut rice, Asian slaw, cucumber & sesame salad, toasted pak choi	
<b>SALMON PANANG CURRY</b>	17.50
Sweet potato, braised pak choi, peanut, lemon rice, garlic flatbread	
<b>100Z SIRLOIN STEAK</b>	23.95
Grilled tomato & mushroom, onion rings, hand-cut chips, peppercorn sauce	

### ARTISAN PIZZAS

<b>MARGHERITA</b> (v)	11.00
Tomato, mozzarella, basil	
<b>PEPPERONI</b>	13.50
Tomato, pepperoni, oregano, mozzarella	
<b>FETA CHEESE</b> (v)	14.50
Tomato, mozzarella, feta cheese, maple glazed butternut squash, caramelised onion, rocket	
<b>VEG PATCH</b> (ve)	15.00
Tomato, tenderstem broccoli, cauliflower, butternut squash, pickled chilli, spinach, spring onion	
<b>HAM &amp; MUSHROOM</b>	14.50
Tomato, mozzarella, ham hock, mushroom, spinach	

### SALADS

<b>CHICKEN CAESAR SALAD</b>	14.50
Parmesan, bacon, anchovies, baby gem, Caesar dressing, croutons	
<b>VEGAN BUDDHA BOWL</b> (ve)	12.50
Apricot & almond tabbouleh, cucumber & sesame salad, hummus, sour cherries, avocado, grilled greens, sweetcorn & chickpea fritters, garlic flatbread	

Add: Fried halloumi (v) +3.50 / Grilled chicken breast +3.50

### BURGERS & SANDWICHES

<b>FRENCH DIP STEAK SANDWICH</b>	15.75
Steak in garlic & herb butter, caramelised beer onions, Swiss cheese, mustard mayo, watercress, fries, gravy	
<b>THE ELEPHANT DOUBLE CHEESEBURGER</b>	14.25
British beef, brioche bun, American cheese, big mac sauce, pickles, shredded lettuce, tomato, red onion, slaw, fries	
<b>BUTTERMILK CHICKEN BURGER</b>	14.25
Brioche bun, American cheese, big mac sauce, pickles, shredded lettuce, slaw, fries	
<b>SWEET CHILLI HALLOUMI BURGER</b> (v)	15.00
Brioche bun, mushroom, sweet chilli mayo, pickles, shredded lettuce, slaw, fries	
<b>SWEETCORN &amp; CHICKPEA BURGER</b> (ve)	14.50
Vegan bun, cucumber & sesame salad, mango chutney, raita, fries	

Add: Fried halloumi (v) +3.50 / Streaky bacon +2.50 Avocado (ve) +2.50

Upgrade: 'Filthy fries' +1.50 / Posh chips (v) +1.50 Salt 'n' pepper fries (ve) +1.50

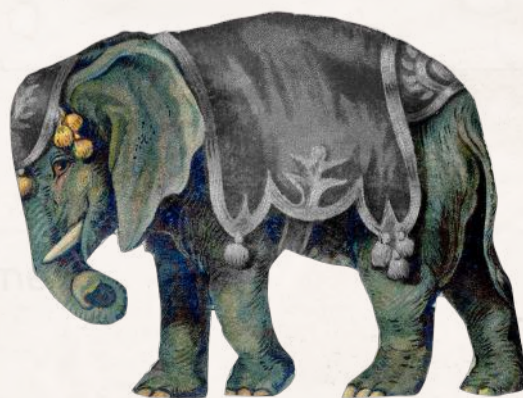
### SIDES

<b>CHIPS / FRIES</b> (ve)	4.50
<b>FILTHY FRIES WITH AIOLI &amp; BACON</b>	5.50
<b>SALT 'N' PEPPER FRIES</b> (ve)	5.50
<b>POSH CHIPS WITH PARMESAN &amp; TRUFFLE OIL</b> (v)	5.50
<b>BUTTERED CORN ON THE COB</b> (v)	4.50
<b>HOUSE SALAD</b> (ve)	5.00
<b>ONION RINGS WITH STICKY BBQ SAUCE</b> (ve)	5.50
<b>BUTTERY MASH</b> (v)	4.50
<b>GRAVY</b>	2.00
<b>PEPPERCORN SAUCE</b>	2.50

## LUNCH SANDWICHES

Served Mon to Sat, 12pm-5pm

<b>PRAWN &amp; MARIE ROSE FOCACCIA</b>	8.75
Smashed avocado, baby gem lettuce	
<b>THREE CHEESE &amp; ONION TOASTIE</b> (v)	7.25
Mozzarella, mature cheddar, parmesan, caramelised red onion chutney	
<b>CHICKEN FOCACCIA</b>	8.00
Breaded chicken, parmesan, smoky tomato jam	
<b>FISH-FINGER SANDWICH</b>	8.00
Beer battered fish fingers, mushy peas, brioche bun, tartare sauce	
<b>PULLED BUFFALO CHICKEN TOASTIE</b>	8.00
Spring onion, mozzarella, coriander	
<b>HAM HOCK, CHEESE &amp; ONION TOASTIE</b>	7.75
Ham hock, mozzarella, mature cheddar, parmesan, caramelised red onion chutney	



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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 14.50

Yorkshire pudding, home-made gravy, glazed carrots, roast potatoes, spring greens, carrot & swede crush, parsnip purée

### ROAST PORK BELLY 15.00

Yorkshire pudding, home-made gravy, glazed carrots, roast potatoes, spring greens, carrot & swede crush, parsnip purée

### ROAST CHICKEN & STUFFING 15.00

Yorkshire pudding, home-made gravy, sage & onion stuffing, glazed carrots, roast potatoes, spring greens, carrot & swede crush, parsnip purée

### MUSHROOM, LEEK & BUTTERNUT SQUASH WELLINGTON (ve) 15.00

Truffle, mushroom, leek, lentil & butternut squash wellington, glazed carrots, roast potatoes, spring greens, carrot & swede crush, parsnip purée

Add: Pigs in blankets +5.00 / Cauliflower cheese (v) +5.00 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 6.50 | Bottle 26.00

**Fontessa, Prosecco Spumante Brut** Venezia, Italy  
Fresh and fruity with citrus and green apple  
Bottle 32.00

**Fontessa, Prosecco Rose** Veneto, Italy  
Delicate with ripe strawberry and raspberry notes  
Bottle 33.00

## ROSÉ WINE

**Ancora Rosato, Monferrato Chiaro** Piemonte, Italy  
Refreshing & dry rosé packed with red berry fruit  
125ml 5.60 | 175ml 6.10 | 250ml 7.50 | Bottle 22.00

**Another Story, White Zinfandel Rosé** California, USA  
Bright with luscious hints of strawberries & cream  
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 24.00

**Lieux Perdus, Pinot Noir Rosé** Pays d'Oc, France  
Provence style pale rosé, packed full of creamy red berries  
Bottle 28.00

## WHITE WINE

**The Rambler, Chenin Blanc** Western Cape, South Africa  
Chenin Blanc blend, blossom notes & lemon citrus tones  
125ml 5.50 | 175ml 6.00 | 250ml 7.25 | Bottle 21.00

**Erica's Sunbird, Sauvignon Blanc** Western Cape, South Africa  
Ripe nectarine and peach with zippy lime  
125ml 5.75 | 175ml 6.25 | 250ml 7.75 | Bottle 23.00

**Diez Siglos, Verdejo** Rueda, Spain  
Ripe citrus with tropical fruit notes  
Bottle 25.00

**La Lancelotta, Gavi** Piemonte, Italy  
Apple, pear & apricot with lightly floral notes  
Bottle 27.00

**Terrazze della Luna, Pinot Grigio** Trentino, Italy  
Fresh citrus acidity, full of stone fruit & apple  
125ml 6.75 | 175ml 8.00 | 250ml 9.25 | Bottle 27.00

**Listening Station, Chardonnay** Victoria, Australia  
Unoaked, citrus & white peach notes, bright & fresh  
125ml 6.75 | 175ml 8.00 | 250ml 9.25 | Bottle 27.00

**The Cloud Factory, Sauvignon Blanc** Marlborough, New Zealand  
Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus  
Bottle 35.00

**Gómez Cruzado, Rioja Blanco Año**, Spain  
Complex, notes of honeysuckle, stone fruit & gentle toasty oak  
Bottle 42.00

## RED WINE

**Prime Cuts Red W.O.** Swartland, South Africa  
Super juicy, soft & easy drinking. Full of summer berries  
125ml 5.50 | 175ml 6.00 | 250ml 7.25 | Bottle 21.00

**Peculiar Mr Pat, Merlot** South Eastern Australia  
Bright freshly picked red fruit with a gentle palate  
125ml 5.60 | 175ml 6.10 | 250ml 7.50 | Bottle 22.00

**Wild House, Shiraz** Western Cape, South Africa  
Summer berries with dark chocolate and a touch of spice  
125ml 6.25 | 175ml 6.75 | 250ml 8.25 | Bottle 25.00

**Aliança Dão, Dao**, Portugal  
Ripe blackberry & plum with mocha & a hint of dark chocolate  
Bottle 26.00

**Turno de Noche, Malbec** Mendoza, Argentina  
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate  
Bottle 27.50

**The Charge, Rioja** Rioja, Spain  
Bright red fruit, sweet spice & a touch of mocha  
125ml 7.75 | 175ml 8.50 | 250ml 10.50 | Bottle 30.00

**Duboscq Bordeaux Claret** Bordeaux, France  
Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus  
Bottle 35.00

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

## CHAMPAGNE

**G.H. Mumm Cordon Rouge Brut**  
Champagne, France  
Vibrant freshness. Complex and perfectly balanced  
with elegant flavours of fruit and caramel  
Bottle 50.00

**Laurent-Perrier Brut**  
Champagne, France  
Clear & bright with a pale golden hue,  
notes of citrus & honeysuckle  
Bottle 80.00

**Laurent-Perrier Rosé**  
Champagne, France  
Award winning pink Champagne,  
raspberry & redcurrant notes  
Bottle 115.00



Red Fox + Peacock  
PUBS, BARS & HOTELS

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