

2 COURSE £22 | 3 COURSE £27

STARTERS

THE ELEPHANT PRAWN COCKTAIL

Marie rose sauce, brown bread & butter

CARAMELISED ONION HUMMUS & PITTA (ve)

Chickpeas, crispy onions, confit garlic, crispy sage, grilled garlic pittas

WHIPPED GOATS CHEESE (v)

Honey, pistachios, mint, pomegranate, garlic croutes

DUCK SPRING ROLL

Confit duck, sesame, hoisin, coriander, kewpie sesame dip

MAINS

On Sundays all roasts from our main menu can be included

FISH & CHIPS

Beer battered fresh Fleetwood fish, hand-cut chips, mushy peas, tartare sauce

CHEESE & ONION PIE (v)

Smoked applewood, mature cheddar, fairground onions, short-crust pastry, chips, dressed mixed salad

CAULIFLOWER & SWEET POTATO MASSIMAN CURRY (ve)

Cucumber sesame salad, coconut rice, roasted cashew nut, toasted flatbread

KOREAN FRIED CHICKEN BOWL

Buttermilk fried Korean chicken, sticky coconut rice, Asian slaw, cucumber & sesame salad, toasted pak choi

THE ELEPHANT DOUBLE CHEESEBURGER

British beef, brioche bun, American cheese, burger sauce, pickles, shredded lettuce, tomato, red onion, slaw, fries

100Z SIRLOIN STEAK (+£6 SUPP)

Grilled tomato & mushroom, onion rings. hand-cut chips, peppercorn sauce

DESSERTS

CHOCOLATE BROWNIE

Brownie, peanut butter & chocolate sauce, clotted-cream ice cream

STICKY TOFFEE PUDDING

Honeycomb, toffee fudge ice cream, butterscotch sauce

BAKED VANILLA CHEESECAKE

Biscoff sauce, whipped cream, Biscoff crumb

VANILLA ICE CREAM

Three scoops

ADD DRINKS

Prosecco Reception £5pp 5 Bottles of Peroni £18 Bottles of House Wine £18

Please read: Booking T&C's

A non-refundable £5pp deposit will be required to confirm your reservation. A full food pre-order is required 7 days prior to your booking. Any meal cancellations within 24hours of your booking will be charged. We do not split bills | You will be presented with one bill upon departure.

Allergies

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