

# The ELEPHANT

## PUB & BAKEHOUSE

### BREADBOARD, TO SHARE

STONE BAKED BREADS WITH SEA-SALTED BUTTER (v) 7.50

Add: Whipped goat's cheese (v) +3.50 / Hummus (ve) +3.50 / Balsamic & rapeseed oil (ve) +1.00

### BAR SNACKS

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

### STARTERS

THE ELEPHANT PRAWN COCKTAIL Marie Rose sauce, brown bread, butter	8.25	WHIPPED GOAT'S CHEESE (v) Honey, pistachios, mint, pomegranate, garlic croûtes	8.00
DUCK SPRING ROLL Confit duck, sesame, hoisin, coriander, kewpie sesame dip	9.00	VEGAN MAPLE BARBEQUE SWEETCORN RIBS (ve) Cucumber & sesame salad, mango, coconut raita	7.25
KOREAN CHICKEN WINGS Gochujang sauce, sesame seeds, coriander, lime	8.00		

### MAINS & GRILL

FISH & CHIPS Beer battered fresh Fleetwood fish, hand-cut chips, mushy peas, tartare sauce	15.00
CHICKEN, HAM HOCK & LEEK PIE Chicken, ham hock & braised leeks, puff pastry lid, chips, salad	15.50
CAULIFLOWER & SWEET POTATO MASSAMAN CURRY (ve) Cucumber & sesame salad, coconut rice, roasted cashew nut, toasted flatbread	15.00
CUMBERLAND SAUSAGE & MASH Clotted cream mash, beer onion gravy, crispy onion rings, seasonal greens	14.50

CHEESE & ONION PIE (v) Smoked applewood, mature cheddar, fairground onions, short-crust pastry, chips, dressed mixed salad	15.00
BRAISED BEEF WELLINGTON Whole roasted carrot, crispy kale, carrot purée, buttery mash	18.00
CHICKEN PANANG CURRY Marinated chicken, spicy peanut, sweet potato, coriander & lemon rice, flatbread	16.50
10OZ SIRLOIN STEAK Grilled tomato & mushroom, onion rings, hand-cut chips, peppercorn sauce	23.95

### ARTISAN PIZZAS

MARGHERITA (v) Tomato, mozzarella, basil	11.00
PEPPERONI Tomato, pepperoni, oregano, mozzarella	13.50
GOATS CHEESE AND CARAMELISED RED ONION (v) Tomato, mozzarella, baked goats cheese, caramelised red onion, dressed watercress	14.50
VEG PATCH (ve) Tomato, tenderstem broccoli, cauliflower, butternut squash, pickled chilli, spinach, spring onion	15.00
HAM & MUSHROOM Tomato, mozzarella, ham hock, mushroom, spinach	14.50

### SUMMER KEBABS & SALADS

PULLED LAMB SHOULDER KEBAB Garlic yoghurt, molasses, feta, hummus, mint, cucumber, pickle, herby quinoa, house chopped salad	15.00
TANDOORI CHICKEN KEBAB Tandoori marinated chicken & red pepper skewer, garlic yoghurt, hummus, coriander, pineapple & chickpea salsa, pickle, herby quinoa, house chopped salad	14.50
CAJUN ROASTED CAULIFLOWER KEBAB (ve) Cajun roasted florets, sweet & sour sauce, garlic yoghurt, cashew nuts, cucumber, pineapple & chickpea salsa, pickle, herby quinoa, house chopped salad	15.00
PAN FRIED SALMON SALAD Baby gem, roasted butternut squash, watermelon, radish, pea, feta, beetroot, toasted pecans, mint & lime dressing	16.50
VEGAN BUDDHA BOWL (ve) Hummus, smashed avocado, herby quinoa, roasted butternut squash, mint, Moroccan roasted aubergine, tahini & cucumber salad	12.50
CHICKEN CAESAR SALAD Parmesan, bacon, anchovies, baby gem, Caesar dressing, croutons	14.50

### BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH Steak in garlic & herb butter, caramelised beer onions, Swiss cheese, mustard mayo, watercress, fries, gravy	15.75
THE ELEPHANT DOUBLE CHEESEBURGER Brioche bun, British beef, American cheese, big mac sauce, pickles, shredded lettuce, tomato, red onion, slaw, fries	14.25
BUTTERMILK CHICKEN BURGER Brioche bun, American cheese, big mac sauce, pickles, shredded lettuce, slaw, fries	14.25
SWEET CHILLI HALLOUMI BURGER (v) Brioche bun, mushroom, sweet chilli mayo, pickles, shredded lettuce, slaw, fries	15.00

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

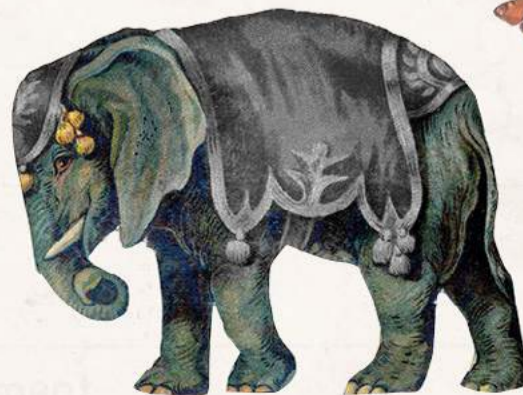
CHIPS / FRIES (ve)	4.50
FILTHY FRIES WITH AIOLI & BACON	5.50
SALT 'N' PEPPER FRIES (ve)	5.50
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	5.50
HOUSE SALAD (ve)	5.00
ONION RINGS WITH STICKY BBQ SAUCE (ve)	5.50
BUTTERY MASH (v)	4.50
GRAVY	2.00
PEPPERCORN SAUCE	2.50

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

### LUNCH SANDWICHES

Served Mon to Sat, 12pm-5pm

PRAWN & MARIE ROSE FOCACCIA 8.75 Smashed avocado, baby gem lettuce
THREE CHEESE & ONION TOASTIE (v) 7.25 Mozzarella, mature cheddar, parmesan, caramelised red onion chutney
CHICKEN FOCACCIA 8.00 Breaded chicken, parmesan, smoky tomato jam
FISH-FINGER SANDWICH 8.00 Beer battered fish fingers, mushy peas, brioche bun, tartare sauce
HAM HOCK, CHEESE & ONION TOASTIE 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, seasonal greens, carrot & swede crush, parsnip purée

#### ROAST PORK BELLY 15.00

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

#### ROAST CHICKEN & STUFFING 15.00

Yorkshire pudding, home-made gravy, sage & onion stuffing, glazed carrots, roast potatoes, seasonal 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, seasonal 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 Charetto** 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