

The ELEPHANT

PUB & BAKEHOUSE

BREADBOARD, TO SHARE

FRESHLY BAKED ARTISAN BREADS WITH SEA-SALTED BUTTER (v) 8.75

Add: Baked Irish goats cheese (v) +3.50 / Hummus (ve) +3.50 / Balsamic & rapeseed oil (ve) +1.00

BAR SNACKS

MARINATED OLIVES (ve) Lemon & herb	6.00
HONEY GLAZED CHIPOLATAS Rosemary infused chipolatas, wholegrain mustard dip	7.00
TOMATO & PARMESAN FLATBREAD (v) Garlic & fresh parmesan	7.00
GARLIC & MOZZARELLA FLATBREAD (v)	7.50

STARTERS

LEEK & POTATO SOUP (v) Crispy leeks, baked focaccia, whipped butter (ve) on request	7.50	WILD MUSHROOMS ON TOAST (v) Crème fraîche sauce, truffle, parmesan	9.00
PRAWN COCKTAIL Seafood sauce, dressed salad, brown bloomer	9.75	KOREAN BEEF BAO BUNS Asian slaw, Gochujang sauce, sesame, lime	10.50
HUMMUS & FLATBREAD (ve) Tomato & basil jam, pesto, toasted pine nuts, garlic brushed flatbread	8.25	ONION BHAJIS (ve) Mint, soy & tahini yoghurt, mango, pomegranate	7.25

MAINS & GRILL

FISH & CHIPS Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	16.50
KOREAN CHICKEN BOWL Buttermilk fried chicken, Gochujang sauce, coriander rice, sesame cucumber, glazed pak choi	17.00
MUSHROOM PAPPARDELLE (ve) Wild mushrooms, celeriac, truffle, crispy sage	16.50
BRAISED BEEF WELLINGTON Roasted garlic mash, confit carrot, crispy kale, carrot purée, beef gravy	19.50
LANCASHIRE CHEESE PIE (v) Short crust pastry, house chutney, hand-cut chips, apple & walnut salad	16.00
HALF ROAST CHICKEN Memphis barbecue sauce, Bacon Boston beans, filthy fries, buttered corn, house slaw	19.00

MAPLE & MUSTARD BACON CHOP Maple & mustard glaze, hand-cut chips, fried eggs, pineapple ketchup, watercress	17.00
SHEPHERD'S PIE Mashed potato, crumbly Lancashire cheese, minted peas, pickled beetroot	18.00
PAN FRIED COD Crispy potato scallop, crushed minted peas, katsu sauce	18.00
GARLIC & THYME CHICKEN SUPREME Butter roasted fondant potato, tenderstem broccoli, Forestière sauce	18.25
10oz RUMP STEAK Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & parmesan chips	26.00

Choice of sauce: Peppercorn / Béarnaise (v) / Red wine gravy

SIDES

HAND-CUT CHIPS / FRIES (ve)	5.00
FILTHY FRIES WITH AIOLI & BACON	6.00
SALT 'N' PEPPER FRIES (ve)	6.00
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	6.00
ROASTED GARLIC MASH (v)	5.00
ONION RINGS WITH STICKY BBQ SAUCE (ve)	6.00
ROMAINE SALAD, CAESAR DRESSING, PARMESAN & CROUTONS	5.50
ORANGE & THYME CONFIT CARROTS (v)	6.00
BÉARNAISE (v) / PEPPERCORN	3.00
BEER CHEESE SAUCE (v)	3.00
RED WINE GRAVY	3.00
GRAVY	2.50

SALADS

CAESAR SALAD Crispy breaded chicken, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled egg, shaved parmesan	15.50
VEGAN BUDDHA BOWL (ve) Harissa spiced cauliflower, mint yoghurt, hummus, quinoa tabbouleh, sumac roasted squash, coriander, smoked almonds, flatbread	13.50

Add: Grilled chicken breast +3.50
Buttermilk halloumi (v) +3.50

BURGERS & SANDWICHES

BACONNAISE STEAK SANDWICH Bacon jam, béarnaise sauce, British steak, ciabatta, fries, beer cheese dipping sauce	17.00
THE ELEPHANT DOUBLE CHEESEBURGER British beef, American cheese, big mac sauce, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw, fries	15.50
BUTTERMILK HALLOUMI BURGER (v) Buttermilk fried halloumi, katsu sauce, pickles, aioli, lettuce, brioche bun, slaw, fries	15.50
BUFFALO FRIED CHICKEN BURGER Buttermilk fried chicken thigh, glazed with buffalo sauce, pickles, herby mayonnaise, brioche bun, fries, ranch dip	15.50
JACKFRUIT & SWEETCORN FRITTER BURGER (ve) Pulled barbecue jackfruit, mayonnaise, tomato, onion, pickles, brioche bun, fries	15.50

Add: Streaky bacon +2.75 / Fried egg (v) +1.50

Upgrade: Filthy fries +2.25 / Posh chips (v) +2.25
Salt 'n' pepper fries (ve) +2.25

SOURDOUGH PIZZAS

BAKEHOUSE MARGHERITA (v) Marinara sauce, Fior Di Latte Mozzarella, basil, garlic oil	12.50
THE DELI Marinara sauce, Fior Di Latte Mozzarella, 'nduja, chorizo, pepperoni, piquillo peppers, oregano, garlic oil	15.00
VEG PATCH (ve) Marinara sauce, roasted butternut squash, harissa cauliflower, mushroom, plum tomatoes, smoked vegan cheese	16.00
BRIE & MUSHROOM (v) Marinara sauce, Fior Di Latte Mozzarella, portobello mushroom, brie, dressed rocket	15.00
LAMB MEATBALL Marinara sauce, Fior Di Latte Mozzarella, feta, plum tomatoes, red onion, olives, dressed rocket	16.00

LUNCH SANDWICHES

Available Mon to Sat, 12pm-5pm

CLUB SANDWICH 9.50

Roast chicken, bacon, cheddar cheese,
fried egg, tomato, lettuce

LANCASHIRE CHEESE TOASTIE (v) 7.75

Lancashire cheese, caramelised red onion

FISH FINGER SANDWICH 8.75

Beer battered fish fingers, mushy peas,
tartare sauce, brioche bun

CRISPY HALLOUMI WRAP (v) 8.75

Sweet chilli mayonnaise, chopped salad

HAM & CHEESE TOASTIE 8.00

Honey roast ham, Lancashire cheese,
caramelised red onion

ROAST CHICKEN & STUFFING CIABATTA 9.50

Black pepper mayonnaise, fairground onions,
dipping gravy

Add: Mug of soup (v) +3.00
(ve) on request

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 15.50

Yorkshire pudding, roast potatoes, cauliflower purée,
root crush, glazed carrots, Winter greens,
homemade gravy

ROAST CHICKEN & STUFFING 16.00

Yorkshire pudding, roast potatoes, cauliflower purée,
root crush, glazed carrots, Winter greens,
sage & onion stuffing, homemade gravy

ROAST PORK BELLY 16.00

Yorkshire pudding, roast potatoes, cauliflower purée,
root crush, glazed carrots, Winter greens,
homemade gravy

MUSHROOM, BUTTERNUT SQUASH, SPINACH & LEEK PARCEL (ve) 16.00

Roast potatoes, cauliflower purée, root crush,
glazed carrots, Winter greens, homemade gravy

Add: Pigs in blankets +5.50 / Cauliflower cheese (v) +5.50 / Yorkshire pudding (v) +2.00

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

SPARKLING WINE

Durello Spumante Brut 'Palladiano' Veneto, Italy
Citrus with crisp green apple, zippy palate & lightly honeyed
125ml 7.00 | Bottle 27.50

Famiglia Botter Prosecco Veneto, Italy
Wild apple with hints of honey & floral notes
Bottle 33.00

Famiglia Botter Prosecco Rose Veneto, Italy
Light Rose with white peach & red fruit notes
Bottle 35.00

ROSÉ WINE

Solino Rosato Sardinia, Italy
Pale dry rose with white peach & redcurrant notes
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 23.00

Another Story, White Zinfandel Rosé California, USA
Bright with luscious hints of strawberries & cream
125ml 6.75 | 175ml 7.25 | 250ml 8.75 | Bottle 25.00

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

WHITE WINE

Calaveras Vino Blanco Northern Spain
Fresh pear & peach with subtle floral notes
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 23.00

Erica's Sunbird, Sauvignon Blanc Western Cape, South Africa
Ripe nectarine and peach with zippy lime
125ml 6.75 | 175ml 7.25 | 250ml 8.75 | Bottle 25.00

Diez Siglos, Verdejo Rueda, Spain
Ripe citrus with tropical fruit notes
Bottle 26.00

La Lancelotta, Gavi Piemonte, Italy
Apple, pear & apricot with lightly floral notes
Bottle 32.00

Ancora, Pinot Grigio Lombardy, Italy
Fresh apple & citrus acidity, with light floral notes
125ml 6.75 | 175ml 7.25 | 250ml 8.75 | Bottle 25.00

Listening Station, Chardonnay Victoria, Australia
Unoaked, citrus & white peach notes, bright & fresh
125ml 7.50 | 175ml 8.25 | 250ml 9.75 | Bottle 28.00

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

ORANGE WINE

Animalia, Organic Orange Wine Casablanca, Chile
A textural skin-contact wine with flavours of apricot, fig & dried herbs, supplemented by a grassy Sauvignon tang
125ml 8.00 | 175ml 10.00 | 250ml 12.00 | Bottle 35.00

RED WINE

Morador Tinto, Tempranillo Navarra, Spain
Ripe cherry, fresh berry & a hint of vanilla
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 23.00

Peculiar Mr Pat, Merlot South Eastern Australia
Bright freshly picked red fruit with a gentle palate
125ml 6.25 | 175ml 6.75 | 250ml 8.25 | Bottle 24.00

Wild House, Shiraz Western Cape, South Africa
Summer berries with dark chocolate and a touch of spice
125ml 6.75 | 175ml 7.25 | 250ml 8.75 | Bottle 25.00

Le Fou, Pinot Noir Languedoc, France
Warm black cherry compote with ripe, tasty tannins
Bottle 28.00

Turno de Noche, Malbec Mendoza, Argentina
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
125ml 7.75 | 175ml 8.50 | 250ml 10.50 | Bottle 30.00

Ontañón Ecológico, Organic Rioja Rioja, Spain
Ripe plum & cherry fruit with a touch of sweet spice
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 65.00

CHAMPAGNE

G.H. Mumm Cordon Rouge Brut
Champagne, France
Vibrant freshness. Complex and perfectly balanced with elegant flavours of fruit and caramel
Bottle 60.00

Laurent-Perrier Brut
Champagne, France
Clear & bright with a pale golden hue, notes of citrus & honeysuckle
Bottle 85.00

Laurent-Perrier Rosé
Champagne, France
Award winning pink Champagne, raspberry & redcurrant notes
Bottle 125.00



Red Fox + Peacock
PUBS, BARS & HOTELS