

# 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 / Red pepper hummus (ve) +2.00 / Balsamic & oil (ve) +1.00

#### BAR SNACKS

MARINATED OLIVES (ve) Lemon & herb	6.00
MAPLE & MUSTARD GLAZED CHIPOLATAS Caramelised onion mayonnaise	7.00
CRISPY BRIE WEDGES (v) Truffle oil, parmesan, truffle mayonnaise	8.00

#### STARTERS

CAULIFLOWER & CHEDDAR SOUP (v) Macaroni, roasted florets, fresh herbs, garlic ciabatta (ve) on request	7.50	KOREAN SLIDERS Crispy Gochujang chicken, aioli, slaw, pickle	9.50
ROASTED RED PEPPER HUMMUS (v) Greek salad, feta, garlic flatbread (ve) on request	8.00	PEKING CRISPY DUCK LEG Hoisin glaze, pancakes, cucumber, spring onion, sesame	12.00
PRAWN COCKTAIL Seafood sauce, dressed salad, brown bloomer	9.75		

#### MAINS & GRILL

FISH & CHIPS Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	16.50
CHICKEN JALFREZI Green pepper, coriander & fresh tomato, turmeric rice, garlic flatbread, raita & mango chutney	17.00
BRAISED BEEF WELLINGTON Roasted garlic mash, confit carrot, crispy kale, carrot purée, beef gravy	19.50
PAN FRIED COD SUPREME Lemongrass & lime leaf bisque, sweet potato fondant, sesame greens	19.00
BUTTERNUT SQUASH RIGATONI (v) Rigatoni pasta, forest mushrooms, feta, herb oil, crispy shallots, pine nuts (ve) on request	16.50
LASAGNE Rich beef ragu, cheesy bechamel, dressed house salad, garlic flatbread	16.50

KOREAN CAULIFLOWER BOWL (ve) Lemon & coriander rice, glazed pak choi, sesame cucumber salad, Gochujang sauce, fresh lime	16.00	HAND-CUT CHIPS / FRIES (ve)	5.00
MAPLE & MUSTARD BACON CHOP Hand-cut chips, fried eggs, pineapple ketchup, watercress	17.00	FILTHY FRIES WITH AIOLI & BACON	6.00
SCOUSE PIE Braised lamb & root vegetables, puff pastry, low & slow cabbage, buttery mash, gravy	17.50	SALT 'N' PEPPER FRIES (ve)	6.00
GARLIC & THYME CHICKEN SUPREME Confit potatoes, caramelised pearl onions, pancetta, chestnut mushrooms, peas, fresh herbs, chicken butter sauce	18.25	POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	6.00
10oz RUMP STEAK Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & parmesan chips	26.00	BUTTERY MASH (v)	5.00

Choice of sauce: Peppercorn / Red wine gravy

#### SIDES

SESAME GREENS (ve)	6.00
BAKED MACARONI CHEESE (v)	6.00
ONION RINGS WITH STICKY BBQ SAUCE (ve)	6.00
MINI CAESAR SALAD	5.50
GRAVY / RED WINE GRAVY	2.75
PEPPERCORN	2.75

Sauces: Aioli +0.25 / Korean +0.25

#### SALADS

CAESAR SALAD Crispy breaded chicken, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled egg, shaved parmesan	15.50
VEGAN BUDDHA BOWL (ve) Falafel, red pepper hummus, tabbouleh quinoa, miso sweet potato, sesame fried broccoli, garlic flatbread	14.50

Add: Grilled chicken breast +3.50  
Crispy Korean chicken +4.50 / Grilled halloumi (v) +3.50

#### BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries	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
PERI PERI HALLOUMI BURGER (v) Grilled halloumi, field mushroom, roasted red peppers, peri peri glaze, aioli, pickles, shredded lettuce, brioche bun, slaw, fries	15.50
SALT & PEPPER CHICKEN BURGER Buttermilk fried chicken, aioli, sesame, chilli, coriander, pickles, shredded lettuce, brioche bun, slaw, fries	15.50
SWEET POTATO & CHICKPEA BURGER (ve) Smoky barbecue mayonnaise, sweetcorn relish, pickles, shredded lettuce, tomato, red onion, brioche bun, fries	15.50

Add: Streaky bacon +2.75 / Fried egg (v) +1.50  
American cheese (v) +1.00

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

### 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

#### GRILLED HALLOUMI WRAP (v) 8.75

Sweet chilli mayonnaise, chopped salad

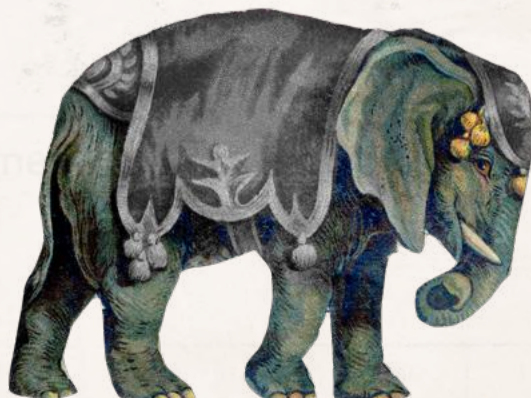
#### HAM & CHEESE TOASTIE 8.00

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 / Cup of fries (ve) +2.50



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

### 2-4-1 BURGERS

EVERY TUESDAY 12-9PM

### QUIZ NIGHT

EVERY TUESDAY FROM 9PM

### 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, Spring greens,  
homemade gravy

#### ROAST CHICKEN & STUFFING 16.00

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

#### ROAST PORK BELLY 16.00

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

#### SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL (ve) 16.00

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

Add: Pigs in blankets +5.50 / Cauliflower cheese (v) +5.50  
Yorkshire pudding (v) +2.00 / Gravy (v) +1.00



## 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** Añón, 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