

The ELEPHANT

PUB & BAKEHOUSE

BREADBOARD, TO SHARE

FRESHLY BAKED ARTISAN BREADS WITH SEA-SALTED BUTTER (v) 9.00

Add: Whipped feta (v) +3.50 / Red pepper hummus (ve) +2.00 / Bacon and jalapeño jam +2.50 / Balsamic & oil (ve) +1.00

BAR SNACKS & STARTERS

LEMON & HERB MARINATED MIXED OLIVES	4.50
PEA, MINT & COURGETTE SOUP (v)	8.25
Low and slow ham hock, crispy onions, toasted ciabatta	
ONION BHAJI (ve)	7.50
Mango chutney, mint yoghurt, pomegranate & coriander	
HONEY GLAZED CHIPOLATAS	7.25
Dijonnaise dip	
PRAWN COCKTAIL	10.25
Marie Rose sauce, dressed salad, brown bloomer	
KOREAN FRIED CHICKEN BAO BUNS	10.25
Asian slaw, fresh lime, sesame & coriander	

MAINS & GRILL

FISH & CHIPS	17.50
Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	
GARLIC CHICKEN RIGATONI	18.00
Tomato, mascarpone & 'nduja rigatoni, spinach, courgette, roasted pepper, crispy shallots & Buffalo mozzarella	
BRAISED BEEF WELLINGTON	20.50
Buttery mash, honey glazed carrot, crispy kale, carrot purée, beef gravy	
THAI GREEN CURRY (ve)	17.75
Coconut curry sauce, aubergines, roasted sweet potato, spinach, green beans & chickpeas, lemon & coriander rice, glazed pak choi & garlic flatbread	
MAPLE GLAZED BACON CHOP	18.00
Fried hens egg, roasted pineapple, hand-cut chips, maple mustard ketchup	
CHICKEN SCHNITZEL	17.50
Skin on fries, Caesar wedge salad, bacon crumb & shaved Parmesan	

SOURDOUGH PIZZAS

BAKEHOUSE MARGHERITA (v)	13.00
Marinara sauce, Fior Di Latte Mozzarella, basil, garlic oil	
BROKEN MEATBALLS	15.50
Marinara sauce, Fior di Latte Mozzarella, garlic oil, fresh basil & Parmesan	
VEG PATCH (ve)	14.50
Marinara sauce, confit cherry tomato, roasted aubergine, mushrooms, red onions, butternut squash, smoked cheese & garlic oil	
TUNA & SWEETCORN	14.50
Marinara sauce, Fior di Latte Mozzarella, garlic oil, red onion, olives, sweetcorn & fresh chilli	
PEPPERONI & HOT HONEY	15.50
Marinara sauce, Fior di Latte Mozzarella, fresh oregano & garlic oil.	

SUNDAY ROAST

Available Sundays 12-8pm

BRITISH ROAST BEEF 17.50

Yorkshire pudding, roast potatoes, parsnip purée, vegetable root crush, glazed carrots, seasonal greens, homemade gravy

ROAST CHICKEN & STUFFING 18.00

Yorkshire pudding, roast potatoes, parsnip purée, vegetable root crush, glazed carrots, seasonal greens, sage & onion stuffing, homemade gravy

ROAST PORK BELLY 18.50

Yorkshire pudding, roast potatoes, parsnip purée, vegetable root crush, glazed carrots, seasonal greens, homemade gravy

SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL (ve) 18.50

Roast potatoes, parsnip purée, vegetable root crush, glazed carrots, seasonal greens, homemade gravy

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

GOATS CHEESE BRUSCHETTA (v)	9.25
Whipped goats cheese, tomato & thyme jam, fresh herbs	
BEEF MEATBALLS	9.75
Mother sauce, whipped feta, fresh herbs, toasted garlic ciabatta & Zhoug	
LOADED HUMMUS (ve)	8.75
Marinated cucumber, tomato, red onion & olives, garlic oil & toasted flatbread	
TRUFFLED MAC & CHEESE BITES	7.25
Buffalo sauce	

SCOUSE PIE	18.00
Braised lamb & root vegetables, puff pastry, buttery mash, low & slow red cabbage, gravy	
CRISPY SALT & PEPPER CHICKEN	18.00
Lemon & coriander rice, katsu curry sauce, glazed pak choi, sesame cucumber & house pickles	
PAN FRIED SEABASS	18.50
Spring green & basil risotto, fennel salad & fresh Parmesan	
BBQ FULL RACK OF RIBS	23.00
Low & slow roasted baby back ribs, corn on the cob, fries topped with bacon bits & aioli	
10oz RUMP STEAK	27.00
Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & Parmesan chips	

Choice of sauce: Peppercorn / Red wine gravy

BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH	18.25
Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries	
THE ELEPHANT DOUBLE CHEESEBURGER	16.25
British beef, American cheese, big mac sauce, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw, fries	
GRILLED MEDITERRANEAN CHICKEN BURGER	16.25
Red pepper hummus, whipped feta, jalapeños, shredded lettuce, tomato, red onion, brioche bun, slaw & fries	
HALLOUMI SHROOMI BURGER (v)	16.25
Grilled halloumi, garlic roasted flat cap mushroom, roasted red peppers, aioli, pickles, shredded lettuce, brioche bun, slaw, fries	
GRILLED LAMB & MINT BURGER	16.25
Bacon & jalapeño jam, Swiss cheese, garlic yoghurt, pickles, shredded lettuce, brioche bun, slaw & fries	

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

FLATBREADS

TOMATO & PARMESAN (v)	7.50
GARLIC & MOZZARELLA (v)	7.50
GARLIC & 'NDUJA	8.00
GOATS CHEESE & RED ONION (v)	8.00

SALADS

PERI PERI CHICKEN SALAD	16.50
Mango, pomegranate, spinach, quinoa, sour cherries, roasted squash, sun-blushed tomatoes, mint & tahini dressing	
ROAST SALMON SALAD	20.25
Baby gem, feta, watermelon, roasted butternut squash, fresh mint, peas, beetroot, mint & lime dressing, roasted pecans	
CRISPY CHILLI BEEF SALAD	17.50
Asian Dressing, red peppers, cucumber, Thai basil, vermicelli noodles, roasted peanuts & coriander	
BUDDHA BOWL (ve)	15.50
Maple roasted sweet potato, Harrisia roasted aubergine, red pepper humus, avocado, pickled red cabbage, dressed rainbow salad, smoked almonds & garlic flatbread	

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

1/3 OFF MAINS EVERY MONDAY

Includes sections:

Mains & Grill, Salads, Burgers & Sandwiches, Sourdough Pizzas & Lunch Sandwiches

Available on tables up to 8 people.

SIDES

HAND-CUT CHIPS / FRIES (ve)	5.25
FILTHY FRIES WITH AIOLI & BACON	6.25
SALT 'N' PEPPER FRIES (ve)	6.25
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	6.25
BUTTERY MASH (v)	5.25
BUTTERED GREENS (v)	6.25
MAPLE ROASTED SWEET POTATO (v)	6.25
Garlic aioli, bacon & jalapeño jam	
ONION RINGS WITH STICKY BBQ SAUCE (ve)	6.25
DRESSED MIXED HOUSE SALAD (ve)	5.75
GRAVY / RED WINE GRAVY	3.00
PEPPERCORN SAUCE / KATSU	3.00

Sauces: Aioli +0.25

LUNCH SANDWICHES

Available Mon to Sat, 12pm-5pm | All our sandwiches come with a dressed house salad.

MEATBALL SUB 10.00

Mother sauce, mozzarella, hoagie roll

LANCASHIRE CHEESE TOASTIE (v) 8.00

Lancashire cheese, caramelised red onion

Add: pulled ham hock +1.00

FISH FINGER SANDWICH 9.25

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

HALLOUMI SCHNITZEL (v) 9.25

Breaded halloumi, tomato jam, avocado, pickled red cabbage, ciabatta

TUNA & CHEESE TOASTIE 9.00

Tuna mayo, mozzarella & red onion

CLUB SANDWICH 10.00

Roasted chicken & bacon, mayo, baby gem, tomato, cheddar cheese & fried egg

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.

Please note: an optional 7.5% service charge is applied to all food bills. If you would like this removed please notify a team member when paying.
All service charge is paid directly to the team on site in its entirety.

(v) = vegetarian on request | (ve) = vegan on request

SPARKLING WINE

Durello Spumante Brut 'Palladiano' Veneto, Italy
Citrus with crisp green apple, zippy palate & lightly honeyed
125ml 7.15 | Bottle 27.95

Famiglia Botter Prosecco Veneto, Italy
Wild apple with hints of honey & floral notes
Bottle 33.50

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 6.70 | 250ml 8.20 | Bottle 23.95

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

Quinson, Provence Rosé Provence, France
Classic Provence rosé, elegant red berries with lots of finesse
Bottle 37.25

WHITE WINE

Calaveras Vino Blanco Northern Spain
Fresh pear & peach with subtle floral notes
125ml 6.00 | 175ml 6.70 | 250ml 8.20 | Bottle 23.95

Erica's Sunbird, Sauvignon Blanc Western Cape, South Africa
Ripe nectarine and peach with zippy lime
125ml 6.75 | 175ml 7.40 | 250ml 8.90 | Bottle 25.75

Altozano, Verdejo Sauvignon Blanc Castilla-La-Mancha, Spain
Freshly cut grass, fennel with exotic fruit aromas
Bottle 26.50

La Lancelotta, Gavi Piemonte, Italy
Apple, pear & apricot with lightly floral notes
Bottle 33.00

Bello Tramonto, Pinot Grigio Abruzzo, Italy
Well balanced acidity with smooth fruity taste & aroma
125ml 6.75 | 175ml 7.40 | 250ml 8.90 | Bottle 25.75

Listening Station, Chardonnay Victoria, Australia
Unoaked, citrus & white peach notes, bright & fresh
125ml 7.50 | 175ml 8.45 | 250ml 9.95 | Bottle 28.75

Akarana, Sauvignon Blanc Marlborough, New Zealand
Passionfruit & tropical notes with a crisp finish
Bottle 35.75

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

ORANGE WINE

Cramele Recas, Orange Wine Banat, Romania
Complex skin-contact wine with flavours of stone fruits and a hint of vanilla. A powerful tannin structure with long finish
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 6.70 | 250ml 8.20 | Bottle 23.95

Peculiar Mr Pat, Merlot South Eastern, Australia
Bright freshly picked red fruit with a gentle palate
125ml 6.25 | 175ml 6.95 | 250ml 8.45 | Bottle 24.95

Down Under, Shiraz South Eastern, Australia
Plum & berries with a hint of pepper & spice
125ml 6.75 | 175ml 7.40 | 250ml 8.90 | Bottle 25.75

Le Fou, Pinot Noir Languedoc, France
Warm black cherry compote with ripe, tasty tannins
Bottle 28.75

Turno de Noche, Malbec Mendoza, Argentina
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
125ml 7.75 | 175ml 8.70 | 250ml 10.70 | Bottle 30.95

Viña Cerrada Crianza Rioja Rioja, Spain
Striking plum & red berries with a touch of sweet spice
125ml 7.75 | 175ml 8.70 | 250ml 10.70 | Bottle 30.95

Duboscq Bordeaux Claret Bordeaux, France
Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus
Bottle 35.75

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 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

THEELEPHANTWOOLTON.CO.UK