

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             |       |

|                                                                                |      |
|--------------------------------------------------------------------------------|------|
| 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                                                                  |      |

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, Harissa 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.

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.                                                        |       |

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

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

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

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

## - WHITE WINE -

**Calaveras Vino Blanco** *Northern Spain*  
Fresh pear & peach with subtle floral notes  
125ml 6.25 | 175ml 6.95 | 250ml 8.45 | Bottle 24.75

**Erica's Sunbird, Sauvignon Blanc**  
*Western Cape, South Africa*  
Ripe nectarine and peach with zippy lime  
125ml 7.25 | 175ml 7.75 | 250ml 9.25 | Bottle 26.95

**La Lancelotta, Gavi** *Piemonte, Italy*  
Apple, pear & apricot with lightly floral notes  
Bottle 34.00

**Bello Tramonto, Pinot Grigio** *Abruzzo, Italy*  
Well balanced acidity with smooth fruity taste & aroma  
125ml 7.00 | 175ml 7.50 | 250ml 9.00 | Bottle 26.25

**Listening Station, Chardonnay** *Victoria, Australia*  
Unoaked, citrus & white peach notes, bright & fresh  
125ml 8.25 | 175ml 8.75 | 250ml 10.25 | Bottle 29.50

**El Tesoro, Verdejo** *Castilla y Leon, Spain*  
Lemon, grapefruit & hints of fennel with balanced acidity  
Bottle 25.00

**Cloud Factory** *Marlborough, New Zealand*  
Passionfruit & tropical notes with a crisp finish  
125ml 8.75 | 175ml 10.00 | 250ml 11.75 | Bottle 34.75

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

## - ROSÉ & ORANGE WINE -

**Solino Rosato** *Sardinia, Italy*  
Pale dry rose with white peach & redcurrant notes  
125ml 6.25 | 175ml 6.95 | 250ml 8.45 | Bottle 24.75

**Another Story, White Zinfandel Rosé** *California, USA*  
Bright with luscious hints of strawberries & cream  
125ml 7.00 | 175ml 7.50 | 250ml 9.00 | Bottle 26.25

**Edalise, Provence Rosé** *Provence, France*  
Classic Provence rosé, elegant red berries with lots of finesse  
Bottle 37.00

**Cramele Recas, Orange Wine** *Banat, Romania*  
Complex skin-contact, stone fruits and a hint of vanilla  
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 6.25 | 175ml 6.95 | 250ml 8.45 | Bottle 24.75

**Peculiar Mr Pat, Merlot** *South Eastern, Australia*  
Bright freshly picked red fruit with a gentle palate  
125ml 7.25 | 175ml 7.75 | 250ml 9.25 | Bottle 26.95

**Writers Block, Shiraz**  
*Western Cape, South Africa*  
Plum & cherry complimented with peppery note  
125ml 7.00 | 175ml 7.50 | 250ml 9.00 | Bottle 26.25

**Le Fou, Pinot Noir** *Languedoc, France*  
Warm black cherry compote with ripe, tasty tannins  
Bottle 29.75

**Carlos Serres, Rioja Crianza** *Rioja, Spain*  
Structured red fruits & liquorice with a hint of oak  
125ml 8.00 | 175ml 9.25 | 250ml 10.75 | Bottle 31.25

**Turno de Noche, Malbec** *Mendoza, Argentina*  
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate  
125ml 8.25 | 175ml 9.50 | 250ml 11.25 | Bottle 32.95

**Duboscq Bordeaux Claret** *Bordeaux, France*  
Smooth & rounded, damson pepper & eucalyptus  
Bottle 37.00

**Montresor Amarone della Valpolicella** *Veneto, Italy*  
Rich & warming with hints of chocolate, bitter cherry & sweet plums  
Bottle 60.00

## SPARKLING WINE & CHAMPAGNE

**I Castelli Spumante** *Veneto, Italy*  
Citrus & crisp green apple with subtle floral note  
125ml 7.50 | Bottle 28.25

**Famiglia Botter Prosecco**  
*Veneto, Italy*  
Wild apple with hints of honey & floral notes  
Bottle 33.95

**Famiglia Botter Prosecco Rose**  
*Veneto, Italy*  
Light Rose with white peach & red fruit notes  
Bottle 35.50

**Henness Brut NV**  
*East Sussex, England*  
Green apple & pear fruit mixed with a toasted brioche leesy flavour, providing a complex and moreish palate  
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](http://THEELEPHANTWOOLTON.CO.UK)