

The ELEPHANT

PUB & BAKEHOUSE

BREADBOARD, TO SHARE

FRESHLY BAKED ARTISAN BREADS WITH SEA-SALTED BUTTER (v)	9.25
Add: Whipped feta (v) +3.50 / Hummus (ve) +2.00 Balsamic & oil (ve) +1.00	

FLATBREADS

TOMATO & PARMESAN (v)	7.75
GARLIC & MOZZARELLA (v)	7.75
GARLIC & CHORIZO	8.25
GOATS CHEESE & RED ONION (v)	8.25

BAR SNACKS

LEMON & HERB MARINATED MIXED OLIVES (ve)	4.75	GRILLED HALLOUMI (v)	7.50	WARM SALTED ALMONDS (ve)	4.00
HONEY GLAZED CHIPOLATAS	7.50	Korean & aioli dips		TRUFFLED MAC & CHEESE BITES	7.50
Dijonnaise dip		PRAWN CRACKERS	4.75	Buffalo sauce	
		Sweet chilli dip			

STARTERS

KOREAN FRIED CHICKEN	10.00	ONION BHAJI (ve)	7.75
Spicy gochujang sauce, lime, coriander, sesame		Mango chutney, mint yoghurt, fresh pomegranate & coriander	
PRAWN COCKTAIL	11.50	SWEET POTATO & COCONUT SOUP (ve)	8.50
King prawn & Greenlandic prawns, Marie Rose sauce, brown bloomer		Harissa roasted chickpeas & rosemary focaccia bread	
WILD MUSHROOMS ON TOAST (v) (ve)	9.50	GOAT'S CHEESE BRUSCHETTA (v)	9.50
Crème fraîche sauce, truffle, Parmesan		Whipped goat's cheese, tomato & thyme jam, fresh herbs	
HUMMUS & GARLIC FLATBREAD (ve)	9.00	MOTHER MEATBALLS	10.00
Confit garlic, harissa, soy tahini		Beef meatballs, Mother sauce, blue cheese, fresh herbs, toasted garlic ciabatta	

SALADS

CAESAR SALAD	17.00
Grilled garlic & herb chicken breast, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled hens egg, shaved Parmesan	
CRISPY CHILLI BEEF SALAD	18.50
Asian dressing, red peppers, cucumber, Thai basil, hot vermicelli noodles, roasted peanuts & coriander	
VEGAN BUDDHA BOWL (ve)	16.50
Spiced butternut squash, quinoa, hummus, harissa roasted chickpeas, avocado, falafel, salt 'n' pepper broccoli, 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.

MAINS & GRILL

FISH & CHIPS	18.50	CHICKEN FORESTIÈRE	20.00
Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas		Garlic butter mash, honey glazed carrots, tenderstem broccoli, creamy mushroom sauce	
CHICKEN & CHORIZO RIGATONI	19.50	SCOUSE PIE	19.00
Cream & white wine sauce, garlic chicken, chorizo, pesto, toasted pine nuts, sun blushed tomato, rocket		Braised lamb & root vegetables, puff pastry, buttery mash, low & slow red cabbage, gravy	
BRAISED BEEF WELLINGTON	21.50	LEMON SOLE	25.00
Buttery mash, honey glazed carrots, crispy kale, carrot purée, beef gravy		Pan fried sole, capers, brown butter, parsley, charred lemon, crushed potatoes, greens	
MANGO & COCONUT CURRY (ve)	19.50	SLOW COOKED LAMB SHANK	28.50
BUTTERNUT SQUASH & SESAME FALAFEL (ve) OR GARLIC & CHILLI CHICKEN		Cheddar & leek mash, buttered greens, red wine gravy, parsnip purée	
Mango, mangetout, peppers, harissa roasted chickpeas, pickled red chilli, lemon coriander rice, glazed pak choi, garlic flatbread		8oz RIBEYE STEAK	30.25
HAM, CHIPS & EGG	20.00	Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & Parmesan chips	
Bacon chop, hand cut chips, fried hens egg, aioli dip, pineapple relish		Choice of sauce: Peppercorn / Red wine gravy	

SOURDOUGH PIZZAS

MARGHERITA (v)	14.00
Marinara sauce, Fior Di Latte Mozzarella, garlic oil, basil, oregano	
POSH PEPPERONI	17.50
Marinara sauce, pepperoni, chorizo, pepperdew peppers, caramelised red onions, Fior Di Latte Mozzarella, garlic oil, oregano	
VEGETARIAN SUPREME (v) (ve) +1.00	16.00
Marinara sauce, mixed peppers, red onion, mushroom, pesto, Fior Di Latte Mozzarella, garlic oil, oregano, rocket & parmesan	
BROKEN MEATBALLS	17.00
Marinara sauce, broken beef meatballs, Blacksticks blue cheese, caramelised red onions, mushrooms, Fior Di Latte Mozzarella, garlic oil, basil, oregano	
BBQ CHICKEN & SWEETCORN	16.50
Marinara sauce, pulled BBQ chicken, pepperdew peppers, sweetcorn relish, Fior Di Latte Mozzarella, garlic oil, basil, oregano, rocket & parmesan	

BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH	19.25
Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries	
THE ELEPHANT DOUBLE CHEESEBURGER	17.25
British beef, American cheese, big mac sauce, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw, fries	
SALT 'N' PEPPER CHICKEN BURGER	17.25
Brioche bun, sesame seeds, pickled chilli, coriander, aioli, gherkins, slaw, fries	
HALLOUMI SHROOMI BURGER (v)	17.25
Grilled halloumi, garlic roasted flat cap mushroom, roasted red peppers, aioli, pickles, shredded lettuce, brioche bun, slaw, fries	
VEG PATCH BURGER (ve)	17.25
Roast sweet potato & chickpea patty, soy tahini, vegan bbq mayo, salad, gherkins, fries	
ROAST CHICKEN & STUFFING CIABATTA	17.70
Black pepper mayonnaise, fairground onions, sage & onion stuffing, dipping gravy, filthy 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
HONEY ROAST CARROTS (v)	5.75
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 18.50

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

ROAST CHICKEN & STUFFING 19.00

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

ROAST PORK BELLY 19.50

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

SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL (ve) 19.50

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 10.50

Mother sauce, American & Blacksticks blue cheese, red onion, jalapeños, chipotle mayo, hoagie roll

LANCASHIRE CHEESE TOASTIE (v) 8.50

Lancashire cheese, caramelised red onion

Add: Pulled ham hock +1.00

FISH FINGER SANDWICH 9.75

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

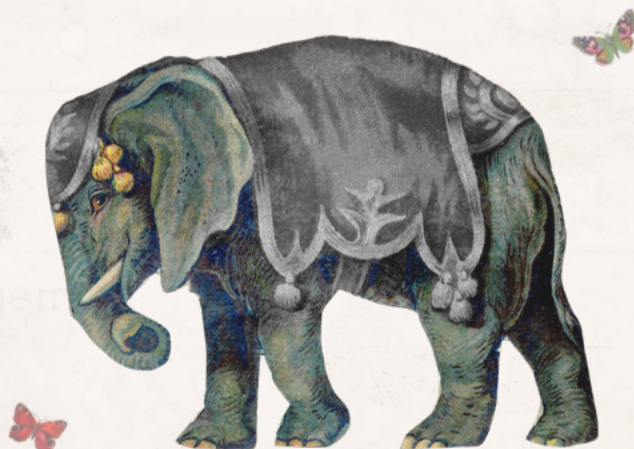
HICKORY BBQ CHICKEN TOASTIE 9.50

BBQ chicken, cheddar cheese, caramelised red onion

HALLOUMI SCHNITZEL SANDWICH (v) 9.75

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

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 acidities
Bottle 25.00

Cloud Factory, Sauvignon Blanc *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 Claret *Bordeaux, France*
Smooth & rounded, damson pepper & eucalyptus
Bottle 37.00

Montesor 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

Henners 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