

A V E R Y W A R M W E L C O M E T O . . .

The
ELEPHANT
PUB & BAKEHOUSE



Drinks Menu

COCKTAILS - WINE - BEER - SOFTS - HOT BEVERAGES

A WARM WELCOME...

Welcome to The Elephant, a historic pub in the heart of Woolton, one of Liverpool's most charming and characterful villages. Surrounded by rich heritage, cobbled streets, and independent shops, it's the perfect place to relax and unwind. Enjoy our carefully selected range of ales, lagers, wines and spirits, served alongside the warm hospitality and welcoming atmosphere that make The Elephant a local favourite.

COCKTAILS

Strawberry Fields

Absolut Raspberri, Absolut Vanilia, strawberry purée, cranberry juice, fresh strawberries

11.25

Pimms Fizz

Pimms No1, Prosecco, lemonade, fresh fruit & mint

11.25

Lemon Drop Martini

Absolut Citron, Cointreau, peach syrup, lemon juice.

Created by John Hinson, The Elephant, Woolton

11.25

Cinnamon Gold

OldJ Gold rum, cinnamon, bitters

11.00

Little Miss Sunshine

Absolut Mango, orange juice, lemonade, fresh grapefruit & lime

11.25

CLASSICS

Pornstar Martini

Absolut Vanilia, orange juice, vanilla syrup, passionfruit purée, shot of Prosecco

11.50

Margarita

Olmeca silver, Cointreau, lime juice, salt rim

11.00

Hugo Spritz

Elderflower liqueur, prosecco, soda, mint

11.00

Old Fashioned

Woodford Reserve, brown sugar, Angostura Bitters, orange zest

12.00

Long Island Iced Tea

Absolut vodka, Tequila, Beefeater Gin, Cointreau, Bacardi, sugar syrup, lemon, Coca-Cola

11.50

Aperol Spritz

Aperol, Prosecco, soda, orange wheels

11.00

Classic Mojito

Havana Club 3, sugar, fresh lime & mint, soda

11.00



GIN BALLOONS

"The gin & tonic has saved more Englishmen's lives, and minds, than all the doctors in the empire."

Winston Churchill

Elephant Balloon

Beefeater Gin, Fever-Tree Tonic, fresh strawberries & lime, juniper berries

11.25

Woolton Balloon

Blood Orange Gin, Beefeater Gin, Fever-Tree Tonic, fresh orange & mint, juniper berries

11.50

Paloma Blush

Pink Elderflower Gin, Beefeater Gin, elderflower cordial, Fever-Tree grapefruit soda, fresh grapefruit & rosemary, juniper berries

11.50

Cherry Bomb

Sloe Gin, Beefeater Gin, cherry syrup, Fever-Tree Tonic, fresh blackberries.

11.50

Created by Sara Loft, The Queens Hotel, Lytham

Tickle Me Pink

Raspberry Gin, Beefeater Pink, rose lemonade, fresh raspberries & strawberries, juniper berries

11.50

Rhubarb & Ginger

Rhubarb Gin, Beefeater Gin, ginger ale, fresh lime, juniper berries

11.50

All Balloons are served as a 50ml measure over ice

INDULGENCE

Baileys Balloon

Baileys, vanilla syrup, milk, whipped cream, chocolate sauce, chocolate sprinkles, maraschino cherry

11.50

Espresso Martini

Absolut Vanilia, Kahlua, sugar, espresso

11.50

Red Velvet Martini

Absolut Raspberri, Chambord, strawberry purée, vanilla syrup, apple juice, double cream, raspberry dust

11.50



WHITE WINE

Calaveras Vino Blanco *Northern Spain, 11.5%*

Fresh pear & peach with subtle floral notes

El Tesoro, Verdejo *Castilla y Leon, Spain, 11%*

Lemon, grapefruit & hints of fennel with balanced acidity

Ancora, Pinot Grigio *Lombardia, Italy, 11%*

Well balanced, apple & citrus aromas with a crisp finish

Erica's Sunbird, Sauvignon Blanc

Western Cape, South Africa, 11%

Ripe nectarine and peach with zippy lime

Listening Station, Chardonnay

Victoria, Australia, 12.5%

Unoaked, citrus & white peach notes, bright & fresh

Cloud Factory, Sauvignon Blanc

Marlborough, New Zealand, 13.5%

Passionfruit & tropical notes with a crisp finish

La Lancelotta, Gavi *Piemonte, Italy, 12.5%*

Apple, pear & apricot with lightly floral notes

Gómez Cruzado, Rioja Blanco *Rioja, Spain, 14%*

Complex, notes of honeysuckle, stone fruit & gentle toasty oak

125ml	175ml	250ml	Bottle
6.80	7.50	9.00	25.50

26.00

26.50

27.50

31.00

36.00

44.00

SPARKLING WINE & CHAMPAGNE

Serenello Gran Cuvée Spumante *Veneto, Italy, 10.5%*

Citrus, green apple, pear drop & a hint of honey

Acquerello Prosecco *Veneto, Italy, 10.5%*

Pear, green apple & white flowers with a hint of citrus

Acquerello Prosecco Rose *Veneto, Italy, 10.5%*

Light & fresh with hints of rose, ripe red berries & crisp apple

Hennessy Brut NV *East Sussex, England, 11.5%*

Green apple & pear fruit mixed with a toasted brioche leesy flavour, providing a complex and moreish palate

Laurent-Perrier Brut *Champagne, France, 12%*

Clear & bright with a pale golden hue, notes of citrus & honeysuckle

Laurent-Perrier Rose *Champagne, France, 12%*

Award-winning pink Champagne, raspberry & redcurrant notes

125ml	Bottle
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7.80 28.50

9.00 34.00

9.25 35.00

60.00

85.00

125.00

RED WINE

Morador Tinto, Tempranillo *Navarra, Spain, 13%*

Ripe cherry, fresh berry & a hint of vanilla

Record Sun, Shiraz *South East, Australia, 14%*

Soft, juicy & plum fruit flavours with balanced smooth tannins

Peculiar Mr Pat, Merlot

South East, Australia, 14%

Bright freshly picked red fruit with a gentle palate

Le Fou, Pinot Noir *Languedoc, France, 12.5%*

Warm black cherry compote with ripe, tasty tannins

Artesa, Rioja Crianza *Rioja, Spain, 13.5%*

Plummy fruit, ripe tannins with a gentle savoury, fresh finish

Turno de Noche, Malbec *Mendoza, Argentina, 13%*

Lifted violet aromas coupled with ripe berry, gentle spice & soft palate

Peter Lehmann Hill & Valley, Cabernet Sauvignon

Barossa Valley, Australia, 14%

Smooth & rounded, damson pepper & eucalyptus

Montresor Amarone della Valpolicella

Veneto, Italy, 15%

Rich & warming with hints of chocolate, bitter cherry & sweet plums

125ml	175ml	250ml	Bottle
6.80	7.50	9.00	25.50

7.30 8.00 9.50 27.00

7.45 8.15 9.65 27.50

8.30 9.00 10.50 30.00

8.95 9.65 11.15 32.00

9.55 10.25 11.75 33.75

42.00

60.00

ROSÉ & ORANGE WINE

Solino Rosato *Sardinia, Italy, 11%*

Pale dry rosé with white peach & redcurrant notes

Another Story, White Zinfandel Rosé

California, USA, 10.5%

Bright with luscious hints of strawberries & cream

Domaine Du Pellehaut Rosé

Côtes de Gascogne, France, 10.5%

Unique, fresh strawberry, cherry & white blossom

Edalise, Provence Rosé *Provence, France, 13%*

Classic Provence rosé, elegant red berries with lots of finesse

Cramele Recas, Orange Wine

Banat, Romania, 11.5%

Complex skin-contact, stone fruits and a hint of vanilla

125ml	175ml	250ml	Bottle
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6.80 7.50 9.00 25.50

7.30 8.00 9.50 27.00

9.30 10.00 11.50 33.00

38.00

10.30 11.00 12.50 36.00



SOFT DRINKS

Fentimans

Ginger Beer
Victorian Lemonade
Dandelion & Burdock
Rose Lemonade

J20

Apple & Raspberry
Apple & Mango
Orange & Passionfruit

Fever-Tree

Tonics:
Classic
Light
Elderflower
Mediterranean

Bottle Softs

Coca-Cola
Diet Coke
Coke Zero

Softs:
Ginger Ale
Pink Grapefruit
Soda

Fanta
Appletiser

MOCKTAILS

For all of the glamour & none of the guilt

Pop Star Martini

Pineapple juice, passionfruit purée, passionfruit syrup, lime juice, shot of lemonade

6.75

Tutti Frutti

Apple juice, strawberry purée, passionfruit purée, fresh raspberries

6.25

English Garden

Elderflower cordial, apple juice, soda, cucumber, orange, mixed berries

6.75

Pineapple & Cranberry Crush

Pineapple juice, cranberry juice, grenadine, elderflower, fresh raspberries

6.25

Blackberry & Lavender Fizz

Lavender syrup, lemon juice, lime juice, soda water, fresh blackberries

6.25



ALCOHOL FREE

Heineken Zero 0.0% 330ml

Moretti Zero 0.0% 330ml

Guinness Zero 0.0% 538ml

Beavertown IPA 0.3% 330ml

Paulaner Weissbier
Zero 0.1% 500ml

SHAKES

*Blended shakes made with vanilla
dairy farm ice-cream*

Chocolate Bar Shakes

7.00

Crunchie Bar | Oreo biscuit
Kinder Bueno | Mint Aroo

Classic Shakes

6.50

Vanilla | Strawberry

Old Mout Berries
& Cherries 0.0% 500ml

Tanqueray Gin 0.0% 25/50ml

Gordons Pink Gin 0.0% 25/50ml

Captain Morgans
Spiced Gold 0.0% 25/50ml

SMOOTHIES

Strawberry Sensation 6.25

Strawberries & vanilla

Superfood Boost 6.25

Kale, avocado, kiwi, mango & oat milk

Tropical Bliss 6.25

Mango, blueberry, banana & apple juice

PUB QUIZ

JOIN OUR SMARTPHONE QUIZ EVERY
TUESDAY FROM 8:30PM

Food offers from 12pm-9pm

£12 for all Burgers & Pizzas



HOT DRINKS

Coffee

Ask your server for de-caff or iced coffee

Espresso	3.75
Americano	3.75
Cappuccino	4.40
Latte	4.40
Flat White	4.40
Mocha	4.40
Shot of flavoured syrup vanilla/ caramel/ hazelnut gingerbread / cinnamon	0.50

Tea

Yorkshire Tea	3.75
Earl Grey	4.40
Moroccan Mint	4.40
Green Tea	4.40
Apple & Blackcurrant	4.40
Lemon & Ginger	4.40

Hot Chocolate

6.00

With whipped cream, chocolate
sprinkles & marshmallow.

BOOZY HOT DRINKS

Baileys Latte 9.25

Baileys, espresso, milk, chocolate sprinkles

After Eight Hot Chocolate 9.25

Crème de menthe, hot chocolate, whipped
cream, Mint Aero shavings

Orange Hot Chocolate 9.25

Cointreau, hot chocolate, whipped cream,
Crunchie bar shaving

Liqueur Coffee 9.25

Highlander	Drambuie
Irish	Jameson
French	Martell
Italian	Amaretto
Seville	Cointreau
Calypso	Tia Maria

UPSTAIRS AT THE ELEPHANT

Located upstairs within our beautiful Grade II listed building in the heart of the leafy suburb of Woolton Village, our exclusive event space provides the perfect setting for birthdays, celebrations, intimate weddings, business meetings, and private events, while also serving as an elegant dining area for our regular restaurant service.

The room is open plan but with two sections, available for private or shared hire, it accommodates up to 45 seated guests or 75 for buffet dining and drinks, with a built-in sound system to set the atmosphere.

Choose from a range of dining options, including Afternoon Tea and Street Food Buffets. Speak to a member of the team for more information.

