

EST. 1934

SUNDAY MENU

BREAKFAST

Served from 9am to 11.30am every day.

FULL ENGLISH

Grilled back bacon, house sausage, veggie black pudding, hash brown, roasted tomato, field mushroom, Heinz baked beans, fried egg, sourdough toast.

10.00

VEGGIE FULL ENGLISH

Veggie black pudding, veggie sausage. hash brown, roasted tomato, field mushroom, Heinz baked beans, fried egg, sourdough toast.

9.50

GREEN SAUSAGE HASH ✓

Veggie black pudding, poached eggs, roasted sweet potato & Maris Piper hash, green onion, red chilli, coriander, hollandaise.

8.50

EGGS BENEDICT

Honey roast ham, poached eggs, English muffin, hollandaise.

9.00

BUTTERMILK PANCAKES

SALTED CARAMEL V N

Toasted pecan, whipped vanilla ricotta.

CLASSIC

Smoked streaky bacon, blueberries & maple syrup.

9.00

SMASHED AVOCADO & POACHED EGGS ON TOAST ☑

Poached eggs, avocado, coriander, red chilli, toasted sourdough.

8.50

BACON OR SAUSAGE BUTTY

Grilled back bacon or house sausages in an oven bottom bun.

4.50

TOASTED SOURDOUGH

Peanut butter or strawberry jam.

2.50

MUSHROOMS BACON HASH BROWNS TOMATOES EGG SAUSAGE

SNACKS & STARTERS

Served from 12 noon — 8.30pm.

SALMON FISHCAKE

Watercress, orange & green bean salad, dill, lemon yoghurt, mustard & honey dressing.

5.95

CHICKEN LIVER PÂTÉ

Red onion chutney, dressed watercress, sourdough toast.

5.75

SPICED BUTTERNUT SQUASH SOUP

Feta, walnut, coriander.

5.50

MUSHROOM ON TOAST ☑

Sautéed mushroom, crème fraîche, tarragon, veggie parmesan, sourdough.

5.50



SEASONAL SHARER N

Mozzarella, Prosciutto crudo, rocket, walnuts & roasted fig, radicchio, lemon dressing, extra virgin olive oil, toasted artisan breads.

9.95

SIDES

CHIPS VE	4.00
SWEET POTATO FRIES V	4.00
BUTTERED MASH V	4.00
CHUNKY CHIPS U	4.00
POSH CHUNKY CHIPS ☑ Truffle oil & veggie parmesan.	4.50
SPICY SLAW ♥	3.00
HOUSE SALAD ™ Rocket, sunblush tomato, veggie parmesan, house dressing.	4.00
ROASTED 'NDUJA POTATOES	4.50
CHARRED BROCCOLI ▼ Toasted sesame seeds.	4.50
HONEY ROASTED V ROOT VEGETABLES	4.50
ROOT VEGETABLES	
	4.50

THE ELEPHANT SUNDAY ROAST

Every Sunday from 12 noon — 8.30pm.

CHOOSE FROM

LANCASHIRE BEEF

CHESHIRE CHICKEN BREAST

PORK BELLY & CRACKLING

OR

MUSHROOM & BUTTERNUT SQUASH NUT ROAST VE N

All served with proper Yorkshire puddings, roast potatoes, seasonal vegetables & gravy.

ALL 12.95

PIGS IN BLANKETS 4.00

CAULIFLOWER CHEESE 4.00

KIDS' ROAST DINNER

The same, just smaller. Choose from Lancashire beef or Cheshire chicken breast.

6.00

MAIN DISHES

Served from 12 noon — 9.30pm.

FISH & CHIPS

Beer battered haddock, hand cut chips, minted mushy peas, tartare sauce.

13.50

SEA BASS NICOISE

Pan fried sea bass, sautéed baby potatoes, green beans, sunblushed tomato, Kalamata olives, poached egg, green herb & citrus dressing.

14.50

DOUBLE CHEESE BURGER

Cheshire beef patties, pickles, burger sauce, American cheese, butterhead lettuce, brioche bun, fries.

12.00

BUTTERMILK FRIED CHICKEN BURGER

Buttermilk fried chicken, Russian dressing, butterhead lettuce, spicy slaw, brioche bun, fries.

11.50

SPICY CHICKEN BURGER

Crunchy fried buttermilk chicken, Gochujang sauce, Furikake, ponzu dressed slaw, pickled cucumber, brioche bun.

12.00

WINTER SALAD VI

Roasted squash, Braeburn apple, crispy kale, smoked almond, mint, grapes, sour cherries, sunflower & pumpkin seeds, Dijon house dressing.

11.50

Add chargrilled chicken breast or grilled halloum +2.50

PIZZAS

All handmade to order.

NO.1 - CHILLI BEEF

Tomato, mozzarella, spicy beef, jalapeño, coriander.

11.50

NO.2 - CHICKEN & PESTO N

Tomato, poached chicken, mozzarella, fresh rocket, parmesan, pesto.

11.50

NO.3 - SPICY 'NDUJA

'Nduja sausage, fiery red pepper, chorizo, oregano.

11.50

NO.4 - MARGHERITA ☑

Tomato, mozzarella, veggie parmesan, fresh basil, extra virgin olive oil.

9.00

NO.5 - PEPPERONI

Tomato, mozzarella, pepperoni, fresh oregano, extra virgin olive oil.

11.00

NO.6 - PORTOBELLO MUSHROOM

Tomato, mozzarella, Portobello mushroom, basil, oregano, veggie parmesan, garlic oil.

11.00

NO.7 - BROCCOLINI, KALAMATA OLIVE, GRILLED ZUCCHINI

Sunblush tomato, capers, basil, extra virgin olive oil (no cheese).

11.50



THE ELEPHANT PIES

OVEN BAKED & HANDMADE



14 HOUR BRAISED BEEF & ALE

Swaledale beef rare breed, dark ale, roast carrot.

LANCASHIRE CHEESE & ONION ☑

Dewlay's Lancashire cheese, caramelised white onion, nutmeg.

Served with mash, minted mushy peas & gravy.

~ 12.95 EACH ~

WINE LIST

Wines sold by the glass are also available in 125ml measures. Sparkling wines by the glass are sold as 125ml measures.

WHITE WINES	175 ^{ML}	250 ^{ML}	BOTTLE
THE RAMBLER WHITE. Western Cape, South Africa.	£4.65	£5.65	£15.95
FALSE BAY 'CRYSTALLINE' CHARDONNAY. Coastal Region, South Africa.	£5.10	£6.15	£16.95
CONVIVIALE PINOT GRIGIO. Delle Venezie, Italy.	£5.10	£6.15	£17.95
LA LEYENDA DE LAS CRUCES SAUVIGNON BLANC. Valle de Leyda, Chile.	£5.50	£6.50	£18.95
GYMNASIUM FRITZ WILLI RIESLING. Mosel, Germany.			£20.95
WANDERLUST SAUVIGNON BLANC. Marlborough, New Zealand.			£21.50
LA VAL ORBALLO ALBARIÑO. Rias Baixas, Spain.			£24.95
DOMAINE DE LA MOTTE CHABLIS. Burgundy, France.			£34.00
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ROSÉ WINES	175 [™]	250 ^{ML}	BOTTLE
MAISON DE VIGNERON ROSÉ. Gascony, France.	£5.10	£6.15	£16.95
BURLESQUE WHITE ZINFANDEL ROSÉ. California, USA.	£5.10	£6.15	£17.95
LA RUCHETTE DORÉE, CÔTES DU RHÔNE ROSÉ. Rhône, France.	£6.00	£7.50	£22.00
RED WINES	175 ^{ML}	250 ^{ML}	BOTTLE
BORSAO GARNACHA. Campo de Borja, Spain.	£4.65	£5.90	£16.95
BARBERA DE VINE. Piemonte, Italy.	£5.10	£6.15	£17.95
DOMAINE MAS BAHOURAT MERLOT. Gard, France.	£5.20	£6.50	£18.95
SAAM MOUNTAIN PINOTAGE. Paarl, South Africa.			£21.00
NIETO MALBEC. Mendoza, Argentina.	£5.95	£8.05	£22.95
FLEURIE, LE QUARTIER DU CRU. Beaujolais, France.			£25.95
LADERAS DE CABAMA. Rioja, Spain.			£29.95
VALLET FRÈRES BOURGOGNE PINOT NOIR. Burgundy, France.			£34.00
		1354	2000
SPARKLING		125 ^{™L}	BOTTLE
DURELLO SPUMANTE BRUT 'PALLADIANO'. Veneto, Italy.		£4.90	£18.50
LE DOLCI COLLINE PROSECCO. Veneto, Italy.		£5.50	£19.95
LE DOLCI COLLINE ROSÉ SPUMANTE BRUT. Veneto, Italy.		£5.50	£19.95
CHAMPAGNE GREMILLET SÉLÉCTION BRUT. Champagne, France.			£39.00
LAURENT PERRIER ROSÉ. Champagne. France.			£75.00

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