

# The ELEPHANT

PUB & BAKEHOUSE

BREADBOARD, TO SHARE

FRESHLY BAKED ARTISAN BREADS WITH SEA-SALTED BUTTER (v) 8.75

Add: Baked Irish goats' cheese (v) +3.50 / Red pepper hummus (ve) +2.00 / Balsamic & oil (ve) +1.00

## BAR SNACKS

MARINATED OLIVES (ve) Lemon & herb	6.00
MAPLE & MUSTARD GLAZED CHIPOLATAS Caramelised onion mayonnaise	7.00
GARLIC, TOMATO & PARMESAN FLATBREAD (v)	7.00
GARLIC & MOZZARELLA FLATBREAD (v)	7.50

## STARTERS

ROASTED BUTTERNUT SQUASH & COCONUT SOUP (v) (ve*) Spiced crème fraîche, red pesto brushed ciabatta	7.50	PRAWN COCKTAIL Marie Rose sauce, dressed salad, brown bloomer	9.75
CRISPY BRIE WEDGES (v) Truffle oil, parmesan, truffle mayonnaise	8.00	KOREAN SLIDERS Crispy Gochujang chicken, aioli, slaw, pickle	9.50
ROASTED RED PEPPER HUMMUS (v) (ve*) Greek salad, feta, garlic flatbread	8.00	CRISPY DUCK SALAD Watermelon, mangetout, watercress, garden radish, sesame & orange dressing	9.25

## MAINS & GRILL

FISH & CHIPS Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	16.50
CHICKEN PANANG CURRY Sweet potato, spinach, glazed pak choi, roasted peanuts, lime & coriander rice, garlic flatbread	17.00
BRAISED BEEF WELLINGTON Buttery mash, honey & thyme beetroots, summer greens, cauliflower purée, beef gravy	19.50
SEA BASS NICOISE Pan fried sea bass, green beans, red onion, mixed olives, cherry tomatoes, roasted new potatoes, baby gem, wholegrain mustard dressing, poached hens egg	18.00
BUTTERNUT SQUASH RIGATONI (v) (ve*) Rigatoni pasta, forest mushrooms, feta, herb oil, crispy shallots, pine nuts	16.50
BARBECUE GLAZED BACON CHOP Baked potato with crème fraîche & bacon, barbecue slaw, buttered corn	17.00
LASAGNE Rich beef ragu, cheesy bechamel, dressed house salad, garlic flatbread	16.50

CHICKEN, HAM & LEEK PIE Wholegrain mustard sauce, puff pastry lid, hand cut chips, dressed house salad	17.50
GARLIC & THYME CHICKEN SUPREME Confit potatoes, caramelised pearl onions, pancetta, chestnut mushrooms, peas, fresh herbs, chicken butter sauce	18.25
10oz RUMP STEAK Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & parmesan chips	26.00

Choice of sauce: Peppercorn / Red wine gravy

## 1/3 OFF MAINS EVERY MONDAY

Includes sections:  
Mains & Grill, Salads, Burgers & Sandwiches,  
Summer Kebabs, Sourdough Pizzas  
& Lunch Sandwiches

Available on tables up to 8 people.

## SIDES

HAND-CUT CHIPS / FRIES (ve)	5.00
FILTHY FRIES WITH AIOLI & BACON	6.00
SALT 'N' PEPPER FRIES (ve)	6.00
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	6.00
BUTTERY MASH (v)	5.00
JACKET POTATO WITH CRÈME FRAÎCHE & BACON	6.00
BUTTERED GREENS (v)	6.00
BAKED MACARONI CHEESE (v)	6.00
ONION RINGS WITH STICKY BBQ SAUCE (ve)	6.00
MINI CAESAR SALAD	5.50
GRAVY / RED WINE GRAVY	2.75
PEPPERCORN SAUCE	2.75

Sauces: Aioli +0.25 / Korean +0.25

## SALADS

CAESAR SALAD Crispy breaded chicken, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled egg, shaved parmesan	15.50
VEGAN BUDDHA BOWL (ve) Falafel, red pepper hummus, tabbouleh quinoa, miso sweet potato, sesame fried broccoli, garlic flatbread	14.50

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

## BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries	17.00
THE ELEPHANT DOUBLE CHEESEBURGER British beef, American cheese, big mac sauce, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw, fries	15.50
PERI PERI HALLOUMI BURGER (v) Grilled halloumi, field mushroom, roasted red peppers, peri peri glaze, aioli, pickles, shredded lettuce, brioche bun, slaw, fries	15.50
CAJUN CHICKEN BURGER Grilled chicken breast, mint yoghurt, mango relish, tomato, red onion, pickles, shredded lettuce, brioche bun, slaw, fries	15.50
GYROS BURGER 6oz lamb kofta, red pepper hummus, sesame cucumber, tomato, red onion, pickles, shredded lettuce, brioche bun, tzatziki, fries	15.50
SWEET POTATO & CHICKPEA BURGER (ve) Smoky barbecue mayonnaise, sweetcorn relish, pickles, shredded lettuce, tomato, red onion, brioche bun, fries	15.50

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

## SOURDOUGH PIZZAS

BAKEHOUSE MARGHERITA (v) Marinara sauce, Fior Di Latte Mozzarella, basil, garlic oil	12.50
PULLED CHICKEN & PESTO Marinara sauce, Fior Di Latte Mozzarella, parmesan, pine nuts, dressed rocket	16.00
VEG PATCH (ve) Marinara sauce, roasted butternut squash, smoked cheese, roasted cauliflower, caramelised red onion, forest mushrooms	15.00
GOATS CHEESE (v) Marinara sauce, Fior Di Latte Mozzarella, red onion marmalade, olives, dressed rocket	15.00
PEPPERONI & 'NDUJA Marinara sauce, Fior Di Latte Mozzarella, fresh oregano, black pepper	16.00

## LUNCH SANDWICHES

Available Mon to Sat, 12pm-5pm

### CLUB SANDWICH 9.50

Roast chicken, bacon, cheddar cheese, fried egg, tomato, lettuce

### LANCASHIRE CHEESE TOASTIE (v) 7.75

Lancashire cheese, caramelised red onion

### FISH FINGER SANDWICH 8.75

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

### GRILLED HALLOUMI WRAP (v) 8.75

Sweet chilli mayonnaise, chopped salad

### PRAWN & AVOCADO SUB 9.50

Marie Rose sauce, baby gem lettuce

### CRISPY SALT & PEPPER CHICKEN WRAP 9.50

Sweet chilli mayonnaise, roasted peppers & onions, chopped salad

Add: Mug of soup (v) +3.00 / Cup of fries (ve) +2.50

## SUMMER KEBABS

### BARBECUE CHICKEN 18.00

Toasted flatbread, barbecue mayonnaise, chopped salad, coriander, pink onions, hummus, mint yoghurt, barbecue bacon fries

### LAMB KOFTA 18.00

Toasted flatbread, aioli, chopped salad, feta, pomegranate, mint, pink onions, hummus, mint yoghurt, crispy onion & garlic fries

### BUTTERMILK HALLOUMI (v) 18.00

Toasted flatbread, sweet chilli mayonnaise, chopped salad, coriander, pink onions, hummus, mint yoghurt, salt & chilli fries

## SUNDAY ROAST

Available Sundays 12-8pm

### BRITISH ROAST BEEF 15.50

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

### ROAST CHICKEN & STUFFING 16.00

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

### ROAST PORK BELLY 16.00

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

### SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL (ve) 16.00

Roast potatoes, cauliflower purée, 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

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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.

(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