

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 / Hummus (ve) +2.00 / Balsamic & oil (ve) +1.00

BAR SNACKS & STARTERS

MARINATED OLIVES (ve) 4.50 Lemon & herb	FRENCH ONION & THYME SOUP (v) 7.50 Gruyère topped focaccia	PRAWN COCKTAIL 9.75 Marie Rose sauce, dressed salad, brown bloomer
MAPLE & MUSTARD GLAZED CHIPOLATAS 7.00 Caramelised onion mayonnaise	SALT & PEPPER POPCORN CAULIFLOWER (ve) 7.50 Fried peppers & onions, soy & sesame mayo	HALLOUMI FRIES (v) 8.75 Hot honey, aioli, pomegranate, fresh mint
GARLIC, TOMATO & PARMESAN FLATBREAD (v) 7.00	HUMMUS & GARLIC FLATBREAD (ve) 8.00 Harissa, tahini, crispy chickpeas, smoked paprika, coriander	SWEET CHILLI CHICKEN SPRING ROLL 9.25 Vermicelli noodles, sweet chilli & soy dip, sesame cucumber salad
GARLIC & MOZZARELLA FLATBREAD (v) 7.00		
GARLIC & 'NDUJA FLATBREAD 7.50		

MAINS & GRILL

FISH & CHIPS 16.50 Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	SCOUSE PIE 17.50 Braised lamb & root vegetables, puff pastry, buttery mash, low & slow red cabbage, gravy
CHICKEN PAD THAI 18.00 Satay chicken breast, pad thai noodles, egg, roasted peanuts, beansprouts, coriander	GARLIC & THYME CHICKEN SCHNITZEL 17.35 Shaved parmesan, skin on fries, salsa verde, aioli
BRAISED BEEF WELLINGTON 19.50 Buttery mash, honey glazed carrot, crispy kale, carrot purée, beef gravy	SALMON & PRAWN GOAN CURRY 19.50 Spinach, sweet potato, glazed pak choi, pickled chilli, crispy onions, lime & coriander rice, garlic flatbread
SEA BASS NICOISE 18.00 Pan fried sea bass, green beans, red onion, mixed olives, cherry tomatoes, roasted new potatoes, baby gem, wholegrain mustard dressing, poached hens egg	PAN FRIED DUCK BREAST 22.00 Shallot purée, buttered peas, pancetta, pearl onions, duck fat potato, duck sauce
TRUFFLE MUSHROOM & BROCCOLI TAGLIATELLE (ve) 16.50 Mushroom cream sauce, tempura broccoli, spinach, fresh herbs, toasted almonds	10oz RUMP STEAK 26.00 Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & parmesan chips

Add: Grilled chicken +3.50

SAUSAGE & MASH 15.25
Pork & leek sausage swirl, cheddar mash, seasonal greens, crispy leeks, ale & onion gravy

LASAGNE 16.50
Rich beef ragu, cheesy bechamel, dressed house salad, garlic flatbread

Choice of sauce: Peppercorn / Red wine gravy

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
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 / KATSU SAUCE 2.75

Sauces: Aioli +0.25 / Korean +0.25

1/3 OFF MAINS EVERY MONDAY

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

Available on tables up to 8 people.
Offer not available 16th, 23rd, 30th Dec 2024.

SALADS

CAESAR SALAD 15.50 Crispy breaded chicken, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled egg, shaved parmesan
VEGAN BUDDHA BOWL (ve) 14.50 Slow roasted butternut squash, herby quinoa, falafel, tahini, hummus, harrisa, tempura salt & pepper broccoli, garlic flatbread

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

SUNDAY ROAST

Available Sundays 12-8pm

BRITISH ROAST BEEF 15.50

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

ROAST CHICKEN & STUFFING 16.00

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

ROAST PORK BELLY 16.00

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

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

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

BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH 17.00 Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries
THE ELEPHANT DOUBLE CHEESEBURGER 15.50 British beef, American cheese, big mac sauce, pickles, shredded lettuce, tomato, red onion, brioche bun, slaw, fries
BUTTERMILK CHICKEN BURGER 15.50 Streaky bacon, crispy hash brown, hot honey drizzle, aioli, pickles, shredded lettuce, brioche bun, slaw, fries
HALLOUMI KATSU BURGER (v) 15.50 Crispy fried halloumi, aioli, pickles, shredded lettuce, brioche bun, slaw, fries, katsu dipping sauce
LAMB KOFTA BURGER 15.50 6oz lamb kofta, roasted goats cheese, chilli jam, tomato, red onion, 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

SOURDOUGH PIZZAS

BAKEHOUSE MARGHERITA (v) 12.50 Marinara sauce, Fior Di Latte Mozzarella, basil, garlic oil
PULLED CHICKEN & PESTO 14.75 Marinara sauce, Fior Di Latte Mozzarella, parmesan, pine nuts, dressed rocket
VEG PATCH (ve) 13.75 Marinara sauce, roasted butternut squash, smoked cheese, roasted cauliflower, caramelised red onion, forest mushrooms
GOATS CHEESE (v) 13.75 Marinara sauce, Fior Di Latte Mozzarella, red onion marmalade, olives, dressed rocket
PEPPERONI & 'NDUJA 14.75 Marinara sauce, Fior Di Latte Mozzarella, fresh oregano, black pepper

LUNCH SANDWICHES

Available Mon to Sat, 12pm-5pm

ROAST CHICKEN & STUFFING CIABATTA 9.50

Black pepper mayonnaise, fairground onions, dipping gravy

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

CRISPY HALLOUMI WRAP (v) 8.75

Sweet chilli mayonnaise, chopped salad

PRAWN & AVOCADO CIABATTA 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



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

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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 Año, 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