

# 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

<b>MARINATED OLIVES (ve)</b> 4.50 Lemon & herb	<b>ROASTED TOMATO SOUP (v) (ve)</b> 7.50 Pesto crème fraîche, garlic ciabatta	<b>PRAWN COCKTAIL</b> 9.75 Marie Rose sauce, dressed salad, brown bloomer
<b>MAPLE &amp; MUSTARD GLAZED CHIPOLATAS</b> 7.00 Caramelised onion mayonnaise	<b>SALT &amp; PEPPER POPCORN CAULIFLOWER (ve)</b> 7.50 Fried peppers & onions, soy & sesame mayo	<b>WILD MUSHROOMS ON TOAST (v) (ve)</b> 9.20 Crème fraîche sauce, truffle, Parmesan
<b>GARLIC, TOMATO &amp; PARMESAN FLATBREAD (v)</b> 7.00	<b>HUMMUS &amp; GARLIC FLATBREAD (ve)</b> 8.00 Harissa, tahini, crispy chickpeas, smoked paprika, coriander	<b>CHICKEN &amp; VEGETABLE SPRING ROLL</b> 9.25 Peanut salad, sweet chilli dipping sauce
<b>GARLIC &amp; MOZZARELLA FLATBREAD (v)</b> 7.00		
<b>GARLIC &amp; 'NDUJA FLATBREAD</b> 7.50		

## MAINS & GRILL

<b>FISH &amp; CHIPS</b> 16.50 Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	<b>SCOUSE PIE</b> 17.50 Braised lamb & root vegetables, puff pastry, buttery mash, low & slow red cabbage, gravy
<b>CHICKEN PAD THAI</b> 18.00 Satay chicken breast, pad thai noodles, egg, roasted peanuts, beansprouts, coriander	<b>GARLIC ROASTED CHICKEN</b> 18.65 Creamy mushroom, pea, spinach & caramelised onion fricassee, baby roasted potatoes, pancetta, chicken & thyme sauce
<b>BRAISED BEEF WELLINGTON</b> 19.50 Buttery mash, honey glazed carrot, crispy kale, carrot purée, beef gravy	<b>PAN FRIED COD</b> 19.50 Crispy potato scallop, crushed minted peas, chip shop curry sauce
<b>SEA BASS NICOISE</b> 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	<b>PAN FRIED DUCK BREAST</b> 22.00 Shallot purée, buttered peas, pancetta, pearl onions, duck fat potato, duck sauce
<b>TRUFFLE MUSHROOM &amp; BROCCOLI TAGLIATELLE (ve)</b> 16.50 Mushroom cream sauce, tempura broccoli, spinach, fresh herbs, toasted almonds Add: Grilled chicken +3.50	<b>10oz RUMP STEAK</b> 26.00 Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & parmesan chips Choice of sauce: Peppercorn / Red wine gravy

<b>SAUSAGE &amp; MASH</b> 15.25 Pork & leek sausage swirl, cheddar mash, seasonal greens, crispy leeks, ale & onion gravy
<b>LASAGNE</b> 16.50 Rich beef ragu, cheesy bechamel, dressed house salad, garlic flatbread

## SALADS

<b>CAESAR SALAD</b> 15.50 Crispy breaded chicken, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled egg, shaved parmesan
<b>VEGAN BUDDHA BOWL (ve)</b> 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

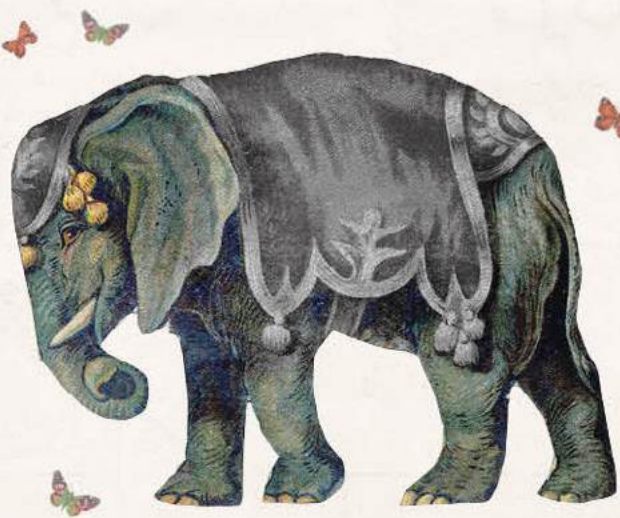
Add: Pigs in blankets +5.50 / Cauliflower cheese (v) +5.50  
Yorkshire pudding (v) +2.00 / Gravy (v) +1.00

## BURGERS & SANDWICHES

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



## SIDES

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

## SOURDOUGH PIZZAS

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

THEELEPHANTWOOLTON.CO.UK

## 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