

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

PEA, MINT & COURGETTE SOUP (v) Low and slow ham hock, crispy onions, toasted ciabatta	7.50
SALT & PEPPER POPCORN CAULIFLOWER (ve) Fried peppers & onions, soy & sesame mayo	7.50
MAPLE & MUSTARD GLAZED CHIPOLATAS Caramelised onion mayonnaise	7.00
PRAWN COCKTAIL Marie Rose sauce, dressed salad, brown bloomer	9.75

WILD MUSHROOMS ON TOAST (v) (ve) Crème fraîche sauce, truffle, Parmesan	9.20
LAMB & BEEF KOFTAS Garlic flatbread, pickled pink onions, fennel, fresh herbs, chilli, Greek yoghurt & sumac	9.50
HUMMUS & GARLIC FLATBREAD (ve) Harissa, tahini, crispy chickpeas, smoked paprika, coriander	8.00

FLATBREADS

TOMATO & PARMESAN (v)	7.00
GARLIC & MOZZARELLA (v)	7.00
GARLIC & 'NDUJA	7.50
GOATS CHEESE & RED ONION (v)	7.50

MAINS & GRILL

FISH & CHIPS Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas	16.50
GARLIC CHICKEN RIGATONI Tomato, mascarpone & 'nduja rigatoni, spinach, courgette, roasted pepper, crispy shallots & Buffalo mozzarella	17.35
BRAISED BEEF WELLINGTON Buttery mash, honey glazed carrot, crispy kale, carrot purée, beef gravy	19.50
FISH PIE Poached salmon, cod & haddock, white wine, cream and dill sauce, braised leeks, smoked cheddar mash & buttered house greens	17.00
THAI GREEN CURRY (ve) Coconut curry sauce, aubergines, roasted sweet potato, spinach, green beans & chickpeas, lemon & coriander rice, glazed pak choi & garlic flat bread	16.50
SAUSAGE & MASH Pork & leek sausage swirl, cheddar mash, seasonal greens, crispy leeks, ale & onion gravy	15.25
LASAGNE Rich beef ragu, cheesy béchamel, dressed house salad, garlic flatbread	16.50

SCOUSE PIE Braised lamb & root vegetables, puff pastry, buttery mash, low & slow red cabbage, gravy	17.50
CRISPY SALT & PEPPER CHICKEN Lemon & coriander rice, katsu curry sauce, glazed pak choi, sesame cucumber & house pickles	17.35
PAN ROASTED COD RISOTTO Pulled ham hock, buttered leek, spinach & Parmesan risotto, crispy poached hens egg	21.00
BBQ FULL RACK OF RIBS Low & slow roasted baby back ribs, corn on the cob, fries topped with bacon bits & aioli	22.00
10oz RUMP STEAK Confit shallot, cherry tomatoes, roasted mushroom, garlic butter & parmesan chips	26.00

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	2.75

Sauces: Aioli +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.

SALADS

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

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

SUNDAY ROAST

Available Sundays 12-8pm

BRITISH ROAST BEEF 17.00

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

ROAST CHICKEN & STUFFING 17.50

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

ROAST PORK BELLY 17.50

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

SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL (ve) 17.50

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 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
BUTTERMILK CHICKEN BURGER Streaky bacon, crispy hash brown, hot honey drizzle, aioli, pickles, shredded lettuce, brioche bun, slaw, fries	15.50
HALLOUMI KATSU BURGER (v) Crispy fried halloumi, aioli, pickles, shredded lettuce, brioche bun, slaw, fries, katsu dipping sauce	15.50
LAMB KOFTA BURGER 6oz lamb kofta, roasted goats cheese, chilli jam, tomato, red onion, pickles, shredded lettuce, brioche bun, slaw, 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	14.75
VEG PATCH (ve) Marinara sauce, roasted butternut squash, smoked cheese, roasted cauliflower, caramelised red onion, forest mushrooms	13.75
GOATS CHEESE (v) Marinara sauce, Fior Di Latte Mozzarella, red onion marmalade, olives, dressed rocket	13.75
PEPPERONI & 'NDUJA Marinara sauce, Fior Di Latte Mozzarella, fresh oregano, black pepper	14.75

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



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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
(v) = vegetarian 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 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