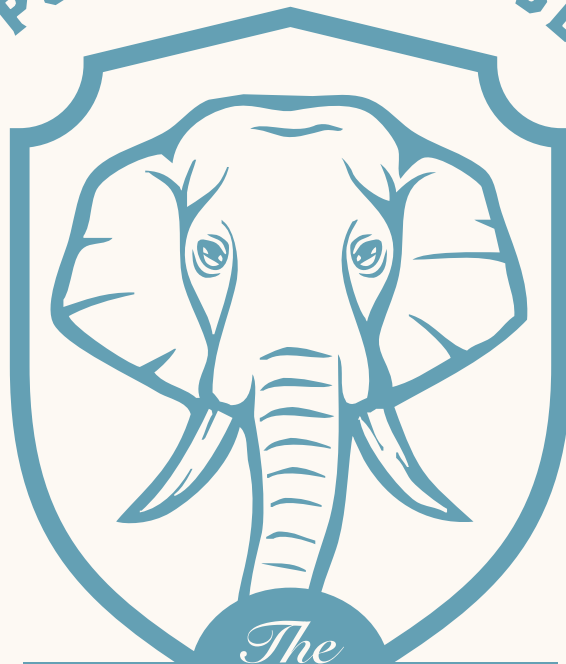


PUB & BAKEHOUSE



The

ELEPHANT

EST. 1934

FOOD MENU

WHAT'S ON



GARDEN GIN FESTIVAL

Saturday 8th June

WIMBLEDON GARDEN PARTY

Saturday 13th & 14th July

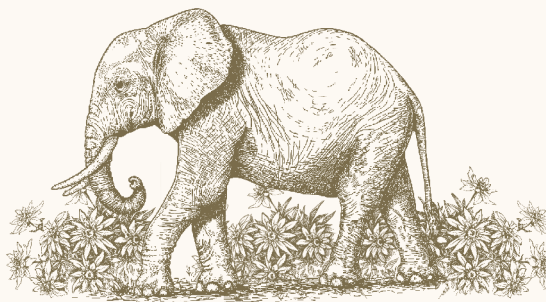
SUMMER FETE

Saturday 20th July

ELEPHANT DOG SHOW

Saturday 14th August

Ask in the pub for more information on any of our upcoming events or email us on info@theelephantwoolton.co.uk



The ELEPHANT

“Spring into Summer at The Elephant. As the days get longer & the nights become lighter, we’ve taken inspiration from the new season, working with our finest local suppliers to create a menu perfect for the warmer months.”

Love
Simon X

OUR REGULARS



EVERY MONDAY BURGER & BUBBLES

10.00

EVERY TUESDAY 2-4-1 PIZZAS

All day.

QUIZ NIGHT

From 8.30pm.

EVERY WEDNESDAY OPEN MIC NIGHT

EVERY THURSDAY LIVE MUSIC

EVERY DAY COFFEE & CAKE

THE ELEPHANT SUNDAY ROAST

Every Sunday from 12pm – 8.30pm.

CHOOSE FROM

SLOW ROASTED TOPSIDE OF BEEF CHESHIRE CHICKEN BREAST PORK BELLY & CRACKLING

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

OR

MUSHROOM & BUTTERNUT SQUASH NUT ROAST

Served with 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

BREAKFAST

Served from 9am – 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 V

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

9.50

GREEN SAUSAGE HASH V

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

PEACHES & GRANOLA V N

Roasted peaches, Greek yoghurt, granola, honey & toasted pistachio.

6.00

SMASHED AVOCADO & POACHED EGGS ON TOAST V

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

8.50

BREAKFAST BAGEL

Sausage patty, sunny-side fried egg, smoked bacon, cheddar, red chilli jam.

7.00

SAUSAGE OR BACON BUTTY

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

4.50

TOASTED SOURDOUGH V N

Peanut butter or strawberry jam.

2.50

EXTRAS 1.50

MUSHROOMS

BACON

HASH BROWNS

TOMATOES

EGG

SAUSAGE

SNACKS & STARTERS

Served from 12pm – 9.30pm.

BREAD TIN V

Sourdough, focaccia, ciabatta, whipped butter.

3.00

MARINATED OLIVES & SPICED NUTS V N

Ask your server for today's pantry specials.

2.50

SPICY SESAME CHICKEN

Crispy fried chicken, Gochujang sauce, coriander, toasted sesame seeds.

6.50

SALMON FISHPAKE

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

6.75

STICKY PORKIES

Honey glazed chipolatas, sweet mustard dip.

5.50

PRESSED HAM HOCK & PICCALILLI

Smoked ham hock, piccalilli, sourdough & apple, radish & pea shoot salad.

6.00

FETA, HAZELNUT & POMEGRANATE SALAD V N

Edamame beans, radish, sun blush tomatoes, radicchio, puy lentils, rocket & tahini.

6.00

ROASTED TOMATO SOUP V

Crème fraîche, chives, cheese on toast.

5.75

BAKED CAMEMBERT

Baked camembert, honey, spiced pear chutney, crispy shallots, sourdough.

Great for sharing.

11.95

MUSHROOMS ON TOAST V

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

5.50

GARLIC FLATBREAD V

Garlic & green herb butter.

3.50

GARLIC & CHEESE FLATBREAD V

Garlic, veggie parmesan.

4.50

HUMMUS FLATBREAD VE

Pomegranate, smoked paprika, nigella seeds, coriander, harissa.

4.50

Food allergies & intolerances – please ask your server about the ingredients in your meal when you are making your order. Thank you.

V Vegetarian dishes. VE Vegan dishes. N Contains nuts.

MAIN DISHES

Served from 12pm – 9.30pm.

FALAFEL BOWL **VE**

Sweet potato falafel, hummus, tabbouleh, spiced roasted cauliflower, smashed avocado, pomegranate, pumpkin seeds, mint & tahini dressing, flatbread.

13.00

ROAST CHICKEN VINAIGRETTE

Pan roasted chicken breast, roasted baby potatoes, tenderstem broccoli, vine tomato & herb vinaigrette.

13.50

FISH & CHIPS

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

13.50

JERK CHICKEN KEBAB

Marinated chicken breast, mango, lime & chilli salsa, yoghurt aioli, coriander, flatbread.

12.95

WILD BOAR BOLOGNESE

Fresh pasta, wild boar ragu, curly kale, chilli & parmesan.

11.95

CHARRED CAULIFLOWER SALAD **VE N**

Spiced & roasted cauliflower, pearl barley, red chicory, pistachio, preserved lemon, pomegranate.

10.50

Add chargrilled chicken breast or grilled halloumi +2.50

SEA BASS NICOISE

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

14.50

SALMON & BUTTERNUT SQUASH SALAD

Seared salmon, roasted squash, garden pea, radish, cucumber, feta & citrus dressing.

14.95

STEAK & CHIPS

Pan seared 8oz rump, herb butter, grilled mushroom, roasted tomato, chunky chips.

17.50

Add pepper or béarnaise sauce +2.00



THE ELEPHANT PIES

OVEN BAKED & HANDMADE

14 HOUR BRAISED BEEF & ALE

Swaledale beef rare breed, dark ale, roast carrot.

LANCASHIRE CHEESE & ONION **V**

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

Ask your server for pie of the week.

Served with mash, minted mushy peas & gravy.

13.50 EACH

LITTLE ELEPHANTS

This menu is for kids under 12. Last orders 7.30pm.

BREAKFAST

9am – 11.30am

BEANS ON TOAST **V**
3.50

SAUSAGE OR BACON SARNIE
3.25

MINI ELEPHANT BREAKFAST
4.95

FRENCH TOAST
Fresh berries, vanilla ice cream.
2.00

MAIN MENU

From 12pm

GRILLED CHICKEN, MASH & BEANS

MINI BURGER & CHIPS

BANGERS, MASH & PEAS

MARGHERITA PIZZA **V**

FISH GOUJONS, CHIPS & PEAS
4.95 EACH

PUDDING

From 12pm

KIDS' ICE CREAM
Vanilla, chocolate, strawberry.
2.00

KIDS' BROWNIE & ICE CREAM
3.50

SIDES

FRIES **VE** 3.00

SWEET POTATO FRIES **V** 4.00

CHUNKY CHIPS **V** 4.00

POSH CHUNKY CHIPS **V** 4.75
Truffle oil & veggie parmesan.

SPICY SLAW **V** 3.00

HOUSE SALAD **V** 4.00

Rocket, sunblush tomato, veggie parmesan, dressing.

BUTTERED BABY NEW POTATOES **V** 3.50

Lemon, herb & garlic butter.

SEASONAL GREEN VEGETABLES **V** 3.75

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PIZZAS

All handmade to order.

CHICKEN & PESTO N

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

11.50

SPICY 'NDUJA

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

11.50

PORTOBELLO MUSHROOM V

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

11.00

PEPPERONI

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

11.00

MARGHERITA V

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

9.00

BROCCOLINI, KALAMATA OLIVE, GRILLED ZUCCHINI VE

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

11.50

CHILLI BEEF

Tomato, mozzarella, spicy beef, jalapeño, coriander.

11.50



SANDWICHES

All served with fries.

STEAK SANDWICH

5oz seared flat iron steak, caramelised onions, béarnaise, watercress, warm ciabatta.

11.95

CHICKEN, BACON & AVOCADO BAGEL

Poached chicken breast, smoked streaky bacon, avocado, lemon & black pepper mayo, cucumber, seeded bagel.

9.95

GRILLED CHEESE SANDWICH V

Mature cheddar, veggie parmesan & mozzarella, chive, roast tomato chutney, Dijon mustard, toasted sourdough.

8.50

Add honey roast ham +1.50

THE PLOUGHMAN'S BOARD V

Mrs Kirkham's cheese, pickles, soft boiled egg, apple & radish salad, sourdough.

10.50

Add ham hock +1.50



BURGERS

All served with fries.

MOROCCAN LAMB BURGER

Lamb patty, mint yoghurt, butterhead lettuce, grilled courgette & red pepper, feta, brioche bun.

12.50

DOUBLE CHEESE BURGER

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

12.00

CRISPY HALLOUMI BURGER V

Polenta crumbed halloumi, sticky chilli jam, butterhead lettuce, lemon mayo, house slaw, brioche bun.

11.00

BUTTERMILK FRIED CHICKEN BURGER

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

11.50

SPICY CHICKEN BURGER

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

12.00

EXTRAS

AMERICAN CHEESE
+1.75

PIMP YOUR FRIES
+2.00

CRISPY BACON
+1.75

AVOCADO
+1.75

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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
VILA NOVA VINHO VERDE. Vinho Verde, Portugal.			21.50
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

ROSÉ WINES	175 ^{ML}	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
TERRAZZEL DELLA LUNA PINOT GRIGIO ROSATO. Trentino, Italy.	6.20	7.70	25.00

RED WINES	175 ^{ML}	250 ^{ML}	BOTTLE
BORSAO GARNACHA. Campo de Borja, Spain.	4.65	5.90	16.95
DOMAINE MAS BAHOURAT MERLOT. Gard, France.	5.20	6.50	18.95
THE LISTENING STATION SHIRAZ. Victoria, Australia.	5.30	6.70	19.95
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

SPARKLING	125 ^{ML}	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 SELECTION BRUT. Champagne, France.		39.00
DOMENICO DE BERTIOL PROSECCO MAGNUM. Veneto, Italy.		55.00
MONTRESOR ROSÉ ROYAL PINOT NOIR MAGNUM. Veneto, Italy.		55.00
LAURENT PERRIER ROSÉ. Champagne, France.		75.00

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