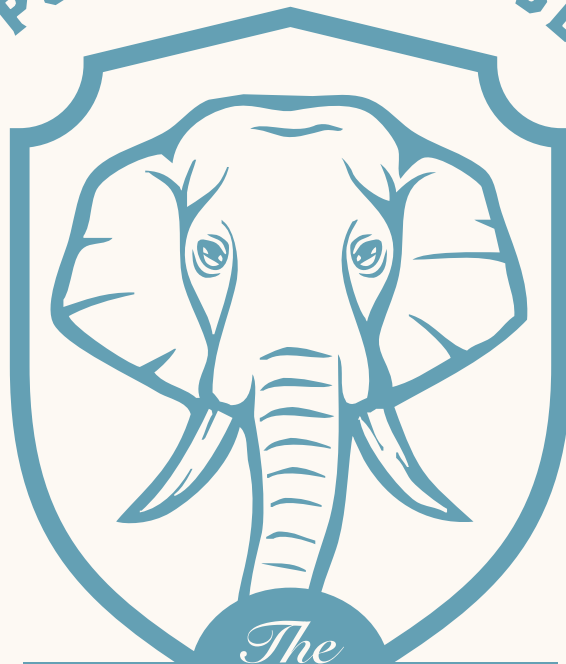


PUB & BAKEHOUSE



The

ELEPHANT

EST. 1934

SUNDAY MENU

BREAKFAST

Served from 9am to 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 AND GRANOLA N

Roasted peaches, Greek yoghurt, granola, honey and 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

Peanut butter or strawberry jam.

2.50

EXTRAS 1.50

MUSHROOMS

BACON

HASH BROWNS

TOMATOES

EGG

SAUSAGE

SNACKS & STARTERS

Served from 12pm – 8.30pm.

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

FETA, HAZELNUT & POMEGRANATE SALAD V N

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

6.00

HUMMUS FLATBREAD VE

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

4.50

GARLIC FLATBREAD V

Garlic & green herb butter.

3.50

Add cheese +1.00

SALMON FISHPASTE

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

5.95

PRESSED HAM HOCK & PICCALILLI

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

6.00

MUSHROOM ON TOAST V

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

5.50

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, house dressing.

BUTTERED BABY NEW POTATOES V

3.50

Lemon, herb & garlic butter.

SEASONAL GREEN VEGETABLES V

3.75

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.

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** **VE N**

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

MAIN DISHES

Served from 12pm – 8.30pm.

FISH & CHIPS

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

13.50

SEA BASS NICOISE

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

14.50

DOUBLE CHEESE BURGER

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

12.00

BUTTERMILK FRIED CHICKEN BURGER

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

11.50

SALMON & BUTTERNUT SQUASH SALAD

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

14.95

CHARRED CAULIFLOWER SALAD **N**

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

10.50

Add chargrilled chicken breast or grilled halloumi +2.50

PIZZAS

All handmade to order.

CHILLI BEEF

Tomato, mozzarella, spicy beef, jalapeño, coriander.

11.50

CHICKEN & PESTO **N**

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

11.50

SPICY 'NDUJA

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

11.50

MARGHERITA **V**

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

9.00

PEPPERONI

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

11.00

PORTOBELLO MUSHROOM **V**

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

11.00

BROCCOLINI, KALAMATA OLIVE, GRILLED ZUCCHINI **VE**

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

11.50



THE ELEPHANT PIES



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

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.

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
TERRAZZE 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
DOMENICO DE BERTIOL PROSECCO MAGNUM Veneto, Italy.		55.00
MONTRESOR ROSÉ ROYAL PINOT NOIR MAGNUM. Veneto, Italy.		55.00
CHAMPAGNE GREMILLET SELECTION BRUT. Champagne, France.		39.00
LAURENT PERRIER ROSÉ. Champagne, France.		75.00

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