

BAR  
BITES & JARS

# SOCIAL

## ADJECTIVE

1. RELATING TO SOCIETY OR ITS ORGANISATION
2. NEEDING COMPANIONSHIP AND THEREFORE BEST SUITED TO LIVING IN COMMUNITIES

SYNONYMS: COMMUNAL, COMMUNITY, COMMUNITY-BASED, COLLECTIVE, GROUP, GENERAL, POPULAR, CIVIL, CIVIC, PUBLIC, SOCIETAL

## NOUN

1. AN INFORMAL SOCIAL GATHERING

SYNONYMS: FUNCTION, GATHERING, SOCIAL GATHERING, SOCIAL OCCASION, SOCIAL EVENT, SOCIAL FUNCTION, GET-TOGETHER, CELEBRATION, REUNION, FESTIVITY, JAMBOREE, RECEPTION



## SOCIAL PLATES

our social plates have been created with friends in mind to enjoy a selection together or as a starter

cod goujons, wasabi & lime mayonnaise  
6.50

gin & beetroot cured salmon,  
caper berries, pickled cucumber  
7.50

smoked chicken & Godminster croquettes,  
red onion jam  
7.20

Cajun spiced chicken wings,  
blue cheese dip  
7.00

hand cut chips - spiced or plain  
3.50 **V** add cheese 1.00

chunky rustic onions  
3.50 **V**

grilled asparagus, poached egg, rocket  
4.80 **V**

crispy belly pork,  
roasted apple & cider puree  
6.90

beef brisket, soy & ginger glaze,  
summer slaw  
7.50

heritage tomato, baby mozzarella,  
basil salad  
6.90 **V**

macaroni & blue cheese  
4.50 **V** add Chorizo 1.00

marinated olives  
3.80 **V**

## FOR THE TABLE

### BREAD

home baked fresh bread, olives,  
olive oil & balsamic vinegar  
4.00 / 7.50 **V**

### CAJUN CHICKEN WINGS

blue cheese dip  
7.00 / 13.00

### BRITISH CHARCUTERIE

home cooked ham, corned beef, wild boar  
salami, pickles, house chutney, bread  
9.00 / 17.50

### MEZZE

hummus, tzatziki, marinated olives,  
feta, pita bread  
6.00 / 10.00 **V**



## SANDWICHES

served at lunch time. all served with fries & side salad

### ELEPHANT CLUB

bacon, chicken, tomato, lettuce,  
fried egg, white or brown bloomer

9.00

### BEEF BRISKET

braised beef, soya glaze, brioche bun

9.00

### REUBEN

corned beef, Monterey jack cheese,  
sauerkraut, white or brown bloomer

9.50

### MOZZARELLA

mozzarella, roasted peppers, pesto, ciabatta

7.50 V

## SALADS

### CAESAR

grilled chicken, crispy pancetta,

Caesar dressing

13.00

### SUPERFOOD

quinoa, spinach, blueberry, feta, orange

dressing

11.00 V

### CHEFS SALAD

chicken, ham, cheddar, mixed leaves, honey  
& mustard dressing

13.00

### SMOKED TROUT

rocket, green beans, red onion, olives,

poached egg, new potatoes

13.50

### HERITAGE

heritage tomatoes, roasted peppers, baby

mozzarella, mixed leaves, basil

12.50 V

### ELE WALDORF

granny smith apples, celery, roasted walnuts,  
blue cheese, rocket

10.00 V



## ELEPHANT CLASSICS

### FISH & CHIPS

West Berkshire beer batter, chips, mushy  
peas, tartare sauce  
12.50

### SAUSAGE & MASH

Vicars Game wild boar & apple sausages,  
mashed potato, gravy  
12.00

### HAM, EGG & CHIPS

home cooked ham, fried hens eggs,  
hand cut chips  
12.00

### GARDEN BURGER

portabello mushroom , spinach, halloumi,  
aioli  
10.50 ✓

### ELEPHANT CHEESE BURGER

lettuce, tomato, gherkin, home-made  
salsa, house slaw, spiced handcut chips  
12.00

### SIRLOIN STEAK

Vicars Game 28 day aged sirloin steak,  
hand cut chips, balsamic tomato  
21.00 add sauce 2.00  
Bearnaise, red wine, creamed mushroom  
with truffle oil, green peppercorn, bone marrow

### FAJITA SKILLET

sweet peppers, onions, sour cream, salsa,  
guacamole with choice of filling  
spiced chicken 13.00  
beef steak 15.00  
halloumi 13.50 ✓

## NOT FINISHED YET?

### BAKED CHEESECAKE

raspberry & vanilla baked cheesecake,  
raspberry coulis  
6.00

### PARFAIT

dark chocolate, nougatine & cherry iced  
parfait, cheery & Amaretto syrup  
6.90

### PROSECCO BERRY TRIFLE

our chefs modern take on this  
old classic  
6.50

### CHEESEBOARD

selection of British cheeses, crackers,  
grapes, chutney  
3 for 8.00 / 5 for 10.00



## COCKTAILS - BOOZY

### ELEPHANT FIZZ

Prosecco, Bombay Sapphire gin,  
elderflower cordial, mint & cucumber

9.50

### MR KIPLING

Amaretto, cherry brandy, cranberry  
juice, glacier cherry

6.95

### ESPRESSO MARTINI

Kahlua, Absolute vodka,  
sugar syrup, espresso

6.95

### THE OLD FASHIONED

Makers Mark Bourbon, bitters,  
sugar syrup, orange peel

8.00

### OCEAN LINER

Absolute vodka, Blue Bols, lemonade,  
blackcurrant

6.95

### NEGRONI

Tanqueray gin, Camapri, sweet  
vermouth, twist of orange

8.00

### BLOODY GOOD MARY

Smirnoff vodka, tomato juice,  
traditional garnish

6.95

### BRAMBLE

Creme de Mure, Tanquetry gin,  
sugar syrup, lemon puree

6.95

## COCKTAILS - NON BOOZY

### GARDEN FIZZ

Elderflower cordial, soda water,  
cucumber, mint

3.50

### MULE

Fever Tree ginger beer, soda water,  
fresh lime

3.50



## BREW & HOPS

### FROM THE PIPES

#### SHARPS PILSNER 4.8%

pale straw beer with a herbal lemon aroma  
5.00

#### GOOD OLD BOY 4%

West Berkshire Brewery – A hoppy &  
smooth bitter  
3.60

#### SHARPS HELLWEATHERS 5.2%

golden IPA, notes of citrus & tropical fruit  
4.80

#### PRAVHA 4%

beautiful crisp, light & refreshing  
4.20

#### BLUE MOON 5.4%

Belgian style wheat ale, notes of coriander &  
orange peel  
4.60

#### ASPALL CYDER 4.5%

fresh crisp taste of just bitten apples  
4.20

## BOTTLED, CANS & CRAFT

#### HOP HOUSE 13

crisp & full-flavoured lager, malty notes  
4.30

#### PISTONHEAD

malty flavor, balanced & marked bitterness  
4.00

#### DEAD PONY CLUB

pale ale session IPA by BrewDog  
4.40

#### HEINEKEN

classic Dutch pale lager  
3.80

#### GOOSE ISLAND IPA

citrus hops, biscuity malts, a smooth IPA  
4.70

#### DESPERADOS

citrus zest, woody & lime juice  
4.40



# GRAPES & BUBBLES

## BUBBLES

VIVOLI PROSECCO EXTRA DRY

125ml - 5.50

AYALA BRUT MAJEUR

125ml - 8.50

## WHITE WINE

FONTANA TREBBIANO

175ml - 5.00 250ml - 6.50

LODEZ CHARDONNAY

175ml - 5.25 250ml - 7.00

P.PLANTEE PICPOUL DE PINET

175ml - 6.00 250ml - 8.00

GREYROCK SAUVIGNON BLANC

175ml - 7.75 250ml - 10.00

PROMESSA PINOT GRIGIO

175ml - 5.50 250ml - 7.50

LAROCHE CHABLIS

175ml - 11.50 250ml - 15.50

## ROSE WINE

AVITO PINOT GRIGIO BLUSH

175ml - 5.25 - 250ml - 6.50

WINSTON HILL WHITE ZINFANDEL

175ml - 5.50 250ml - 7.00

## RED WINE

FONTANA SANGIOVESE

175ml - 5.00 250ml - 6.50

LA JOYA MERLOT GRAN RESERVA

175ml - 6.50 250ml - 8.50

LODEZ PINOT NOIR

175ml - 5.25 250ml - 6.50

SPIER SIGNATURE SHIRAZ

175ml - 5.50 250ml - 7.00

SOLAR VIEJO RIOJA CRIANZA

175ml - 6.00 250ml - 8.00

CABELLERO DE LA CEPA MALBEC

175ml - 6.50 250ml - 8.50





## TOP FIVES

### GIN

ELEPHANT - 5.00  
EAST LONDON LIQUOR - 3.90  
BATHTUB - 4.20  
TANQUERAY RANGPUR - 4.10  
WILLIAMS GB - 4.80

### VODKA

BELVEDERE - 4.40  
ABSOLUTE - 3.50  
GREY GOOSE - 4.80  
CIROC - 4.20  
CIROC PINEAPPLE - 4.50

### RUM

DEAD MAN'S FINGERS - 3.90  
RON DE JEREMY - 4.50  
HAVANA 7YR OLD - 4.50  
MOUNTGAY - 3.50  
RUMBULLION - 4.40

### BOURBON

WOODFORDS RESERVE - 4.80  
MAKERS MARK - 4.20  
GENTLEMAN JACK - 4.80  
1792 SMALL BATCH - 4.90  
REBEL YELL - 4.20

### WHISKY

MONKEY SHOULDER - 4.50  
JAMESON - 3.40  
NAKED GROUSE - 4.10  
HAIG CLUB - 6.20  
FAMOUS GROUSE - 3.10

### MALT

LAPHROAIG - 6.00  
TALISKER 10YR OLD - 5.20  
DALWHINNIE 15YR OLD - 6.00  
GLENKINCHIE 12YR OLD - 5.00  
LAGAVULIN 16YR OLD - 7.00



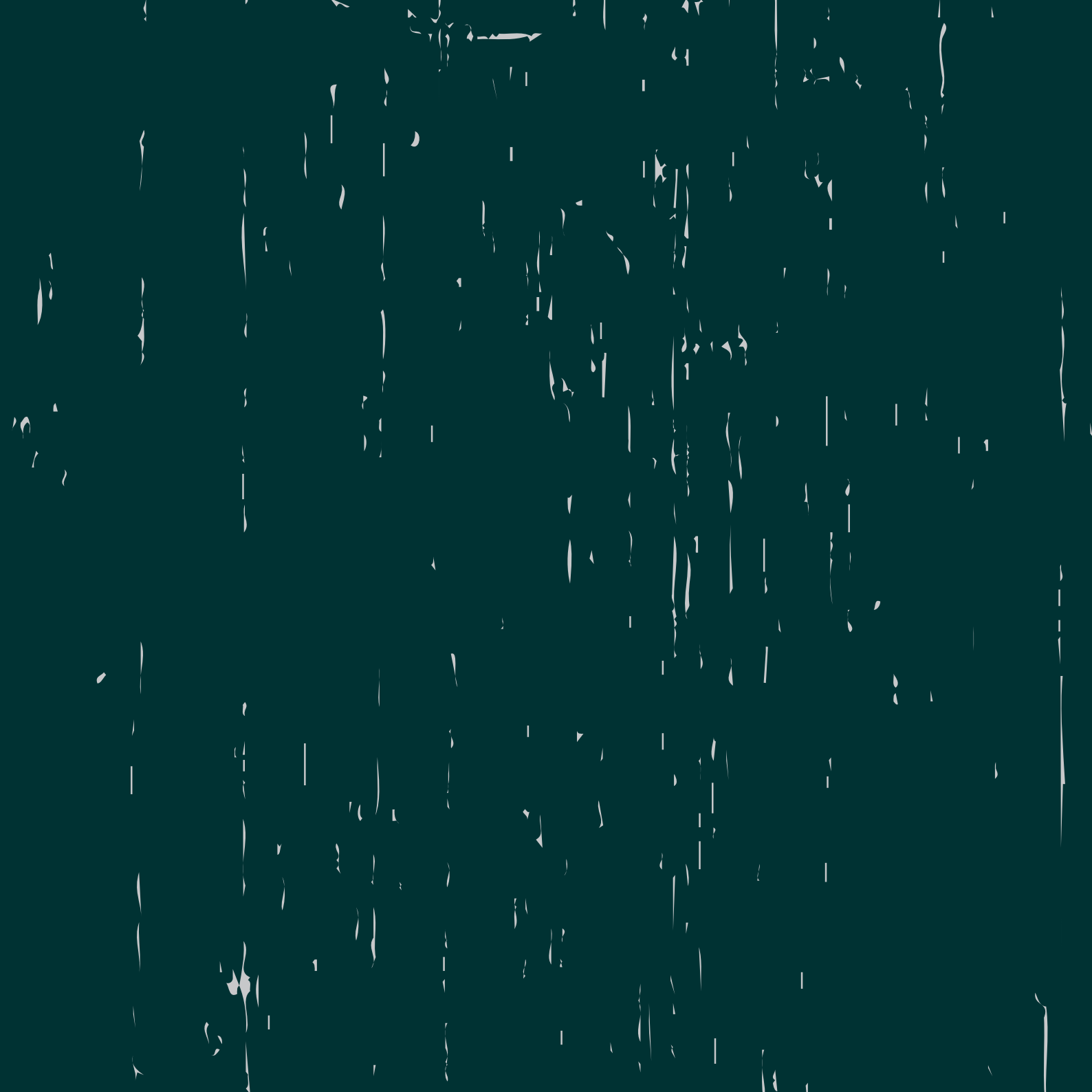
# HOT DRINKS

## COFFEE

ESPRESSO	2.30	HOT CHOCOLATE	2.80
DOUBLE ESPRESSO	3.20	LATTE	2.80
CAPPUCCINO	2.80	SMALL CAFETIERE	3.00
AMERICANO	2.40	LARGE CAETIERE	4.50
FLAT WHITE	2.60	LIQUEUR COFFEE	6.95
ENGLISH BREAKFAST TEA	2.75	SPECIALITY TEA	3.25

V - Vegetarian

All our food is prepared in a kitchen where nuts, gluten and other food allergies are present. Our menu descriptions do not include all ingredients - if you have an allergy please let us know before ordering. Full allergen information is available, please ask a team member for details. Fish may contain bones.



# ELEPHANT HOTEL

CHURCH STREET  
PANGBOURNE  
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