



THE ELEPHANT HOTEL

FROM THE FARM TO THE FORK

Proud to be affiliated with Vicars Game Meat & Game Specialists

TO GRAZE

Pot of mixed olives £3.50
Garlic scented olive oil, lemon & herbs (v)

Bread Board Half £4 Full £7.50
Olives, olive oil & balsamic vinegar (v)

Chicken Half £7 Full £13
House chilli & salt spiced chicken wings with aioli dip

Mezze Half £6 Full £10
Hummus, tzatziki, house marinated olives, feta & pitta bread (v)

TO START

Soup of the day £5.50
With crusty bread (v)

Fried Breaded Brie £6.90
Petit Salad

Chicken Satay £8.00
Coriander, lime noodles, coconut & peanut butter

Cod Goujons £7.50
Red Chilli & Lime mayonnaise

Asparagus £6.50
Poached egg & rocket (v)

SUNDAY ROASTS & MAINS

All of our roasts are served with duck fat & thyme roasted potatoes, orange glazed Chantenay carrots, honey roast parsnips, buttered Savoy cabbage and homemade giant Yorkshire puddings & Chefs gravy

Roast Topside of Red Sussex Beef £13.95
Thyme & balsamic rub, creamed beetroot horseradish

Vicar's Game Roast Chicken £15
(20 min cooking time)
Cranberry relish, orange & sage stuffing

Veg Roast £9.95
All the roasted veggies, pesto roasted new potatoes, an extra Yorkshire pudding and veggie gravy (v)

Elephant Garden Burger £10.50
Portobello mushroom, spinach, halloumi, garlic aioli

Catch of the day £13.95
Lemon crush new potato cake, Beurre blanc sauce

"The Herd Burger" £14.00
Bacon, gouda cheese, lettuce, tomato, pickle relish, brioche bun, chips and house slaw

THE ELEPHANT SHARING ROAST

*A joint to carve yourselves, unlimited veg, homemade Yorkies & gravy!
Minimum of 10 people & Pre-order is essential, please speak to a member of staff for more details.*

STEAK

Cooked on our open fire using locally sourced wood. All of our steaks are matured on the bone for a minimum of 30 days and all animals are naturally fed using the Farms' own crops. We have chosen the Red Sussex from the royal Windsor farms as our house herd. It produces a wonderful marbled beef whilst having a very relaxed temperament ideal for a tender steak.

12OZ rib eye £26.50

The steak lovers' steak, tender and full-bodied classic

7OZ Fillet £28.00

The knockout steak, very tender with little or no fat

8OZ Sirloin £21.00

The trendy steak – well marbled with tasty fat

SHARING STEAKS

Chateaubriand £12.50 per 100G

Similar to T-Bone but this one is huge (2-3 people)

Tomahawk £9.00 per 100G

Full rib on the bone, dramatic steak experience (2-3 people)

SAUCES

Red wine – pepper sauce – Creamed mushroom with truffle oil

RUBS

*Blackened cajun – Rosemary & garlic –
Honey & wholegrain mustard — Sea salt & mixed cracked peppercorn*

ON THE SIDE £3.50

*Sautéed green beans
Rocket & parmesan salad
Hand cut chips
Summer salad*

All our food is prepared in a kitchen where nuts, gluten and other food allergens 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

(V) – Suitable for Vegetarians | Fish may contain bones