

COCKTAILS

NEGRONI 7.50

Tanqueray gin, Martini Rosso, Campari, orange twist

ELEPHANT FIZZ 9.50

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

SHARE

BREAD PLANK HALF 4.00 FULL 7.50

home baked fresh bread, olives, olive oil & balsamic vinegar

CHICKEN PLANK HALF 7.00 FULL 13.00

smoked paprika & thyme chicken wings, garlic dip

GRAZE

SOUP 5.50

house soup of the day, fresh cut bread

WILD MUSHROOM ARANCINI 7.00

tomato & red chilli relish

TERIYAKI SALMON 8.00

toasted sesame seeds, crunchy vegetables

MR KIPLING 6.95

Amaretto, cherry brandy, cranberry juice, glacier cherry

THE OLD FASHIONED 8.00

Makers Mark Bourbon, bitters, sugar syrup, orange peel

PORK PLANK HALF 9.00 FULL 17.50

pork pie, home cooked ham, BBQ pulled pork, crispy belly pork

MEZZE PLANK HALF 6.00 FULL 10.00

humus, tzatziki, pita, marinated olives, feta

GRILLED ASPARAGUS 6.50

poached egg, rocket

COD GOUJONS 7.50

wasabi & lime mayonnaise

CHICKEN SATAY 8.00

coriander & lime noodles, coconut & peanut butter

STEAK

Cooked on our open fire using locally sourced apple wood & oak. 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. All steaks are served with hand-cut chips or garlic & thyme roast potatoes, flat mushroom, balsamic roasted tomato, watercress & a choice of one of our house rubs & sauces.

12 OZ RIB-EYE 26.50

the steak lovers steak, tender and full bodied classic

7 OZ FILLET 28.00

the knockout steak, very tender with little or no fat

T-BONE 38.50

part sirloin part fillet, the original on the bone

8 OZ SIRLOIN 21.00

the trendy steak - well marbled with tasty fat

SAUCES

choose your complimentary house sauce

bearnaise - blue cheese

red wine - green peppercorn

creamed mushrooms with truffle oil

PORTER HOUSE 8.00 PER 100G

perfect for 2-3 to share

similar to the t-bone but this one is huge

TOMAHAWK 9.00 PER 100G

perfect for 2-3 to share

full rib on the bone, a dramatic steak experience

CHATEAUBRIAND 12.95 PER 100G

perfect sharing steak

the knockout steak in its sharing form

RUBS

choose your complimentary house rub

blackened Cajun - rosemary & garlic

honey & wholegrain mustard - thyme & balsamic

sea salt & mixed cracked peppercorn

PLEASE SEE OUR SPECIAL'S BOARD FOR OUR GUEST CUTS

NOT STEAK

LOBSTER HALF 19.50 FULL 39.50

garlic & herb butter, hand cut chips, dressed salad

CAESAR SALAD 13.00

grilled chicken, crispy pancetta, Caesar dressing

ROAST RUMP OF LAMB 18.00

potato pave, red wine & mint sauce

RISOTTO 13.50

honey roasted beetroot & rosary goat cheese risotto, pea shoots

ELEPHANT GARDEN BURGER 12.50

portobello mushroom, spinach, halloumi, garlic aioli, house slaw, chips

TUNA STEAK 18.00

warm potato & olive salad, berry capers, lemon butter

HERD BURGER 14.00

bacon, Gouda cheese, lettuce, tomato, pickled relish, brioche bun, chips

ROAST CHICKEN HALF 15.00 FULL 30.00

house stuffing, hand cut chips, house slaw, pan juices

SALAD 12.50

cous cous, tomato, herbs, roasted courgette

VEGETARIAN FAJITA SKILLET 13.50

sweet peppers, onions, sour cream, guacamole, salsa, halloumi

SIDES

sautéed green beans

summer salad

chunky rustic onions

roasted Mediterranean vegetables

hand cut chips

garlic & thyme roast potatoes

mac & cheese

all 3.50

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. Fish may contain bones.