



THE ELEPHANT HOTEL

LUNCH MENU

SHARE

Bread Plank

Half 4.50 Full 8.00

Fresh baked bread, olives, olive oil & balsamic vinegar

Chicken Plank

Half 7.50 Full 14.00

Honey mustard whisky glazed chicken wings & barbecue dip

Mezza Plank

Half 6.50 Full 12.00

Hummus, tzatziki, feta, olives & sliced bread

Ploughman Board

Half 9.50 Full 18.00

Scotch egg, home cooked ham, mature cheddar, belly pork & piccalilli

GRAZE

Soup of the Day 6.50

Please ask a member of staff

Herb crusted baked goats cheese 8.00

Tomato, basil salad

Cheesy fishcake 8.50

Smoked haddock, Atlantic prawns, mature cheddar

FROM THE KITCHEN

Herd Burger 14.00

Bacon, gouda cheese, lettuce, tomato, pickle relish, brioche bun, chips, and house slaw

Elephant Garden Burger 12.50

Portobello mushroom, spinach, halloumi, chips, garlic aioli

Chicken Caesar Salad 13.00

Grilled chicken, crispy pancetta & Caesar dressing

Greek Salad 12.00

Feta cheese, red & green peppers, cucumber, olives, tomato & dressing

8oz Sirloin 21.00 - add sauce 2.00

The trendy steak – well marbled with tasty fat.

Served with hand cut chips, balsamic glazed tomato, mushroom and water cress

Choice of sauce – red wine / creamed mushroom / peppercorn sauce

All of our steaks are matured on the bone for a minimum of 30 days & all animals are naturally fed using the farms own crops.
We are proud to be affiliated with Vicar's Game butcher.

NOT FINISHED YET?

Hot Dessert of the Day £6.50
Please ask your server for more information

Dark Chocolate Gooey Cake £6.90
Clotted cream ice cream, berry compote

Raspberry Crème Brûlée £6.50
Vanilla shortbread

Selection of Homemade Ice creams 4.00 two scoops
Please ask your server for more information

Selection of Cheeses' 8.00
All boards are served with grapes, crackers, celery & chutney

Oxford Blue: Strong taste yet delicate with a rounded flavour with a creamy, blue overtones.
The Lancashire Black Bomb: Due to maturation it has a deeply creamy taste with full flavour & beautiful texture.
Bath Soft Cheese: A creamy taste & texture, mushroomy with a hint of lemon.