



The
ELEPHANT

EST. 1934

MOTHER'S DAY 2020

3 COURSE £30.00

TO START

PEA, MINT & COURGETTE SOUP (ve)
Bread roll & whipped butter

PRAWN COCKTAIL
Marie Rose sauce, brown bread & butter

CHICKEN LIVER PÂTÉ
Red onion marmalade & toasted door stop brioche

FISH CAKE
Sun blushed tomato, lemon, chive, scorched
green onion & fried hen's egg

WHIPPED GOATS CHEESE (v)
Blood orange, maple, smoked almonds,
garlic & thyme crostini

MAINS

ROAST CHICKEN OR BEEF
Whole roasted carrot, honey glazed parsnips,
buttered spring greens, roast potatoes,
Yorkshire pudding & gravy

BRAISED BEEF WELLINGTON
Braised beef, whole roasted carrot,
crispy kale, carrot puree, creamy
mash & gravy

PAN FRIED SEA BASS
Asparagus, spring peas & caramelised pearl onions
in a mussel, chorizo and crème fraîche sauce,
finished with fresh herbs & samphire

VEGAN BUDDAH BOWL (ve)
Roasted cauliflower, tahini, salsa verde,
pomegranate, roast butternut squash, cous cous
tabbouleh, avocado & garlic flatbread

CHEESE & ONION PIE (v)
Spiced pear chutney, apple, walnut & celery
salad, lemon mustard dressing

ROAST VEGAN PARCEL (ve)
Whole roasted carrot, parsnips, spring greens,
roast potatoes & vegan gravy

ADD: Fries (v) +4.50 / Posh chips with parmesan & truffle oil (v) +4.50 /
Pigs in blankets +4.50 / Cauliflower cheese (v) +4.50

DESSERTS

VEGAN DESSERT AVAILABLE ON REQUEST

MILLIONAIRE BROWNIE (v)
Toasted marshmallow, caramel sauce,
honeycomb & vanilla ice-cream

STRAWBERRIES & ICE-CREAM (v)
Vanilla ice-cream, fresh strawberries
& honeycomb

BAKEWELL TART (v)
Clotted cream, sweet cherries & mint

STICKY TOFFEE PUDDING (v)
Butterscotch sauce, clotted cream ice-cream

If you have any allergies, intolerances or dietary requirements
please notify your server when placing your order. Thank you.