

Main Menu



THE ELEPHANT AT THE MARKET

Nº 8

Welcome to

*The Elephant
at the Market*

A stylish country pub and restaurant with boutique bedrooms where you can escape, switch off and enjoy our carefully sourced and curated food & drinks.

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. We only state allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk (*) next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. We regret that we cannot guarantee that our fish, chicken, pork or beef dishes do not contain bones.

Please speak to a member of our team should you have any concerns. Full allergen information is available from a member of our team or on our website.

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

Main Menu

STARTERS

HALLOUMI FRIES (V*) 5.50

spring onion, Gotcha ketchup, spicy mayonnaise

FRIED BUTTERMILK CHICKEN 6.50

spicy mayonnaise, jalapeños, micro coriander

CARAMELISED ONION, THYME & CIDER SOUP (V) 5.50

giant Butler's Mature Cheddar crouton

SPRING SALAD (VE) 5.95

maple-glazed carrots, orange segments, avocado, spinach leaves, mustard dressing, chilli toasted seeds

SIDES

Skinny fries (VE*) 3.50

Sweet potato fries (VE*) 3.50

Skin-on chips (VE*) 3.50

Charred vegetables & marinated Mozzarella salad (V) 3.50

Chorizo mac & cheese, sourdough crust 5.00

LOOKING FOR OUR

Drinks Menu?

Simply scan the QR code using the camera app on your phone



MAINS

BACON & CHEESE BURGER 13.25

dry-aged beef patty, maple-glazed bacon, smoked flat mushroom, Monterey Jack cheese, smoky ketchup, seeded brioche bun, skinny fries, truffle & herb mayonnaise

CURRIED CAULIFLOWER BURGER (V*) 10.95

cucumber raita, mango chutney, seeded brioche bun, skinny fries

BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 11.50

braised rice, cucumber & coconut yogurt tzatziki, charred flatbread

LEMON & THYME ROASTED CHICKEN BREAST 13.95

marinated Mozzarella, roasted carrots, sautéed new potatoes, crispy prosciutto, gravy

ALE-BATTERED FISH & SKIN-ON CHIPS 13.25

sweet mushy garden peas, chunky tartare sauce

CHARRED VEGETABLES, MARINATED MOZZARELLA & OAK-SMOKED TOMATO SALAD (V) 9.50

balsamic dressing

Add Grilled Chicken 4.00

STONE-BAKED PIZZAS

Our crispy sourdough pizzas have a rich tomato sauce, marinated buffalo Mozzarella & grated Mozzarella base which we top with the finest ingredients and cook to perfection.

MARGHERITA (V) 8.95

with marinated buffalo Mozzarella, oak-smoked tomatoes, basil

SALAMI PEPPERONI 9.95

with Peppadew® peppers, red chillies, jalapeños

KOREAN-STYLE SPICY CHICKEN 10.25

with Peppadew® peppers, red onion, goat's curd, fresh chillies

SPICY KING PRAWNS 12.50

with chorizo Ibérico, anchovies, rocket, lemon zest, fresh chillies

CHESTNUT MUSHROOMS (V) 9.75

with white crème fraîche base (no tomato), Blue Monday cheese, pickled shallots, rocket, balsamic glaze, lemon zest

SMOKED PORK BELLY 11.25

with lime ricotta, spring onion, sweet chilli sauce, lime zest

BEEF RAGU 11.95

with salami pepperoni, chorizo Ibérico, prosciutto ham

PROSCIUTTO HAM 9.75

with caramelised pineapple, oak-smoked tomatoes

Swap half of any pizza for our house salad with a balsamic dressing.

GARLIC DOUGH BALLS (V) / TOMATO & PARMESAN DOUGH BALLS 4.00 EACH

CHAR-GRILL OVEN-COOKED STEAKS

We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days. All our steaks are served with skin-on chips, a smoked flat mushroom topped with tomato rarebit and watercress.

8OZ RUMP 17.95

Recommended medium. One of the tastiest cuts; the rump isn't as tender as other cuts but it's all about the flavour with this one

8OZ SIRLOIN 20.95

Recommended medium rare. Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling

8OZ RIB EYE 23.95

Recommended medium. You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling

8OZ FILLET 26.95

Recommended medium rare. The most prized cut of all, the fillet is incredibly tender

Béarnaise / Chimichurri / Peppercorn sauce 1.95 each

DESSERTS

BAKED LEMON CURD CHEESECAKE (V) 6.50

clotted cream, crème anglaise

GOOEY CHOCOLATE BROWNIE (V) 6.50

vanilla pod ice cream, caramel sauce, honeycomb

Lunch Menu

Available Monday - Friday 12-3pm

MAINS

MAPLE-GLAZED HAM 8.95

crispy fried egg, pineapple slaw, skin-on chips

VEGETABLE FLATBREAD (V) 7.95

charred courgette, asparagus & whipped goat's cheese flatbread, rocket, green pesto

PANZANELLA SALAD (VE) 7.95

roasted red peppers, cucumber, pickled onions, basil leaves, capers, crusty sourdough bread

PAN-FRIED SMOKED HADDOCK FISH CAKES 8.50

poached egg, tartare Hollandaise, pea shoots

BAGUETTES & SANDWICHES

Served with Tyrrell's crisps and a house salad; rocket, radish, spring onion & cherry tomatoes.

SMOKED SALMON 8.50

lemon & dill cream, radish, pickled fennel, sourdough open sandwich

ROASTED VEGETABLES (VE) 7.50

hummus, harissa-roasted chickpeas, sourdough open sandwich

CORONATION CHICKEN 8.50

rustic white baguette

GRILLED RUMP STEAK 9.50

Béarnaise sauce, crispy shallots, rustic white baguette