



est. 1841

ELEPHANT & CASTLE

PUB GRUB MENU

SNACKS

CHICKEN WINGS	£8
SERVED WITH STICKY BBQ SAUCE	
HALLOUMI FRIES	£6
SWEET POTATO FRIES (V)	£5

MAINS

HOMEMADE BEEF BURGER	£18
SERVED IN A BUN WITH MELTED CHEESE, LETTUCE, TOMATO AND GARLIC ALIOLI.	
PLANT BASED BURGER (V)	£17
A PLANT-BASED BURGER SERVED IN A BUN WITH VEGAN CHEESE, LETTUCE AND TOMATO.	
HAND BATTERED FISH AND CHIPS	£18
SERVED WITH CHIPS, TARTAR SAUCE, AND YOUR CHOICE OF GARDEN PEAS OR MUSHY PEAS.	
RIBEYE STEAK	£23
SERVED WITH CHUNKY CHIPS, ONION RINGS, MUSHROOM AND GRILLED TOMATO.	
SAUSAGE AND MASH	£17
SERVED WITH BUTTERY MASHED POTATO, BRAISED RED CABBAGE AND GRAVY.	

SUNDAY ROASTS

SERVED WITH BUTTERY MASHED POTATO, CRISPY ROAST POTATOES, YORKSHIRE PUDDING, CAULIFLOWER CHEESE, GRAVY, ALONGSIDE SEASONAL VEGETABLES.

SIRLOIN OF BEEF £22

LOIN OF PORK £22

ROAST CHICKEN £22

ROAST DUCK £22
(TRIMMINGS & DUCK SAUCE)

VEGETARIAN WELLINGTON (V) £20

PLEASE BE ADVISED THAT OUR DISHES MAY CONTAIN GLUTEN, CRUSTACEANS, MOLLUSCS, EGGS, FISH, PEANUTS, NUTS, SOYA BEANS, MILK, CELERY, MUSTARD, SESAME SEEDS, LUPIN, AND SULPHUR DIOXIDE. IF YOU HAVE ANY FOOD INTOLERANCES AND/OR ALLERGIES AND/OR ANY DIETARY REQUIREMENTS, PLEASE ASK A MEMBER OF THE TEAM BEFORE PLACING YOUR ORDER AND WE WILL BE MORE THAN HAPPY TO WORK AROUND IT. PLEASE ASK A MEMBER OF STAFF FOR GLUTEN FREE (GF) AND VEGETARIAN (V) OPTIONS.



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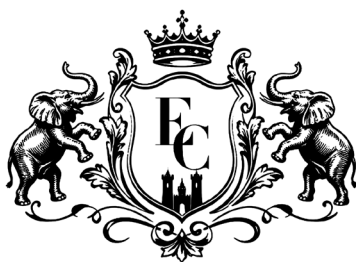
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STARTERS

CRISPY DUCK, WITH DRESSING AND DUCK SAUCE	
QUARTER (BREAST)	£15
HALF (SHARING)	£22
PORK DUMPLING SERVED WITH A GINGER VINEGAR SAUCE	£10
SALT AND PEPPERY SQUID	£12
PORK SPARE RIBS WITH CAPITAL SAUCE (GF)	£12
NEW ZEALAND GREEN-BACKED MUSSELS WITH BLACK BEAN SAUCE	£12
SCALLOPS WITH GARLIC AND SCALLIONS (GF)	£14
OYSTERS WITH LEMON (GF)	
4	£12
6	£15

MAINS

RIBEYE STEAK ON A BED OF SEASONAL VEGETABLES, SERVED WITH BLACK BEAN SAUCE	£25
CRISPY ROASTED PORK BELLY, SERVED WITH SEASONAL VEGETABLES AND CAPITAL SAUCE	£20
CHICKEN THAI GREEN CURRY WITH JASMINE RICE (GF)	£15
SEA BASS SERVED WITH THAI RED CURRY AND FRAGRANT JASMINE RICE	£22
GRILLED OCTOPUS SERVED WITH THAI RED CURRY SAUCE AND JASMINE RICE	£28
SALMON SERVED ON A BED OF CAVOLO NERO, BABY CARROTS WITH A COCONUT BASED CREAMY MALAYSIAN MOILEE SAUCE	£22
SEAFOOD NOODLES WITH GINGER AND GARLIC	£18
SINGAPORE RICE NOODLES (GF)	£15
SPECIAL FRIED RICE, SUNNY SIDE UP	£15



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D E S S E R T S

STICKY TOFFEE PUDDING £8
SERVED WARM WITH CUSTARD OR ICE CREAM

PISTACHIO CHEESECAKE £8
AN ITALIAN SMOOTH PISTACHIO CHEESECAKE
ON A BISCUIT BASE WITH A WHITE CHOCOLATE
GANACHE, TOPPED WITH PISTACHIOS

WHITE CHOCOLATE COOKIE DOUGH £8
SERVED WARM WITH CHOCOLATE SAUCE AND
ICE CREAM

CHOCOLATE BROWNIE £8
SERVED WARM WITH ICE CREAM

RASBERRY MATCHA £8

SUSPENSE £8

TEAS & COFFEES

ESPRESSO £3

AMERICANO £3

LATTE £3.25

CAPPUCINO £3.25

MOCHA £3.25

HOT CHOCOLATE £3.25

ENGLISH BREAKFAST TEA £2.75

MINT TEA 3.25

FRENCH COFFEE £7

IRISH COFFEE £7



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White Wine

175ml 250ml Bottle

Valdemoreda Macabeo 6.20 8.50 24.50
Spain

This fresh dry Macabeo displays well-defined fruity aromas of peach and apple, with floral notes. Fresh and rounded in the mouth, with a long, smooth aftertaste of flowers and fruit.

First Fleet Chardonnay 6.50 9.00 26.50
South-Eastern Australia

A delicious Chardonnay in a crisp, modern style. Red apple and melon fruit fills a palate that is dry yet well rounded, making this a versatile accompaniment to food.

Wild Iris Chenin Blanc 6.70 9.50 27.50

South Africa

This Chenin Blanc is filled with juicy stone fruits, melon and grapefruit. There is a slight roundness to the texture, with a crisp, refreshing finish.

A Great Find

Kleinkloof Sauvignon Blanc 7.10 9.90 28.50
Western Cape, South Africa

A zesty Sauvignon offering lime compote, passionfruit liqueur, herbal spice and florals. Smooth, crisp and velvety, balanced by bright acidity. A perfect match for seafood, salads and goat's cheese.

Pinot Grigio delle Dolomiti 7.10 9.90 28.50
Terre del Noce

Trentino-Alto Adige, Italy

Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.

Featherdrop Sauvignon Blanc 8.90 12.50 36.00

South Island, New Zealand

Lively aromas of gooseberry, passionfruit, grapefruit and crisp red capsicum. Bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish.

White Rabbit Riesling 36.00

Rhein, Germany

A multifaceted Riesling, versatile with or without food. Redolent of cut grass and herbs with notes of white blossom and tropical fruit. Balanced and beautifully refreshing.

Picpoul Mont Clair, Luvignac 38.00

Languedoc-Roussillon, France

Elegant aromas of citrus, pear and white flowers, and a crisp, mineral palate ideally suited to seafood.

Gavi di Gavi La Meirana, Broglia 48.00

Piedmont, Italy

Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh, dry and full of characterful.

Legendary Producer

Chablis, Domaine Jean-Marc Brocard 55.00

Burgundy, France

The nose is precise, pure and mineral, with additional notes of citrus. The palate is classic Chablis: structured, crisp and delicious, with flavours echoing the nose.

Sancerre La Croix du Roy, Crochet 65.00

Loire, France

Notes of citrus fruits, blossom, peach and pear on the nose. Nice pure entry, fruity and crisp on the palate. Good length and classic mineral flavours.

WINE MENU

Sparkling Wine & Champagne

Cá del Console
Prosecco Extra Dry
Veneto, Italy
A classic Prosecco. Fresh, not too dry, with a clean sparkling finish.
125ml 6.95 Bottle 32.00

Prosecco Extra Dry,
Serena 1881
Veneto, Italy
Fresh and elegant, this Prosecco has bright acidity, with notes of crisp apples, pears, citrus and white flowers.
20cl Bottle 9.90

Cá del Console
Prosecco Rosé
Veneto, Italy
The delicate pink colour gives every suggestion of the scents of summer berries that follow. The fine mousse gives way to a crisp, refreshing finish.
125ml 7.25 Bottle 33.00

Champagne
Testulat Carte d'Or Brut
Blanc de Noirs
Champagne, France
Rich and fruity with notes of vanilla and peaches. Elegant and well-balanced.
Bottle 65.00

Veuve Clicquot
Yellow Label Brut
Champagne, France
The House's signature style: fresh with an aromatic richness and silkiness.
Bottle 80.00

Rosé Wine

Pinot Grigio Rosé Nina
Abruzzo, Italy
With an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.
175ml 6.50 250ml 9.00 Bottle 26.50

Zinfandel Rosé Golden State
California, USA
Fruity aromas and flavours. The palate has a gentle sweetness with a refreshing acidity.
175ml 6.90 250ml 9.70 Bottle 28.00

Saint-Roch Les Vignes Rosé,
Les Maitres Vignerons
Provence, France
Aromas of peach and lychee. Fresh and lively on the palate with a refreshing dry finish.
175ml 9.90 250ml 13.50 Bottle 38.50

Lady A Rosé
Provence, France
A light, crisp and zesty rosé, offering notes of ripe lemon, pink grapefruit, peach and raspberry. The finish is long and refreshing, with a mineral edge.
Bottle 48.00

Red Wine

175ml 250ml Bottle

Candidato Tempranillo 6.10 8.50 24.50
Castilla-La Mancha, Spain
Bursting with berry fruits and a creamy note on the nose. Full-bodied and fresh with a long, complex finish.

Arkeno Merlot 6.50 9.00 26.50
Valle Central, Chile
An inviting deep ruby-red in colour, this wine is packed full of blackberry and plum aromas with delicate hints of spice. Succulent, soft and fruity.

First Fleet Shiraz 6.60 9.20 27.00
South-Eastern Australia
Mulberry and plum fruit mixes with spice on the smooth-textured palate.

Grenache/Pinot Noir 7.20 10.20 29.50
Joie de Vigne
France
A juicy, medium boded wine combining the soft raspberry and strawberry character of Grenache with the bright cherry fruit and floral aromatics of Pinot Noir.

Punta de Vacas Malbec, Norton 7.20 10.20 29.50
Mendoza, Argentina
The palate is dominated by ripe red fruit, with smooth, harmonious tannins that give the wine a balanced and appealing texture.

Promesa Rioja Tempranillo 7.50 10.50 31.00
Rioja, Spain
Bold aromas of cassis and blackberry are reiterated on the palate, with a dense core of pure red and black fruits. Medium-bodied with hints of chocolate on the finish.

Montipagano Montepulciano, 38.00
Umani Ronchi (Organic)
Abruzzo, Italy
Plentiful fresh red berries lead onto pleasing herbal flavours and subtle notes of spice from the oak. The palate is medium-bodied, with elegant. **Recommended**

Côtes-du-Rhône Samorèns Rouge, Ferraton 40.00
Rhône, France
Medium to full-bodied, the bright, fresh cherry and berry fruit is followed by a savoury earthy note. The tannins are silky and well rounded and the finish is fresh.

Biosphere Pinot Noir, Lothian Vineyards 44.00
Cape South Coast, South Africa
Inviting bursts of strawberries and cherries initiate the palate. The finish is savoury and game-like, emphasising the structure of this medium-bodied Pinot Noir.

Château Montaignillon, 50.00
Montagne-Saint-Emilion
Bordeaux, France
An expressive nose of roasted plums, dried herbs and fresh earthy notes leads to a medium-full, currant-infused palate of both breadth and focus.

Conde Valdemar Rioja Reserva 52.00
Rioja, Spain
Complex aromas with subtle spicy notes and ripe black fruit touches, leading to a generous, intense palate full of plums, raisins and chocolate. **Great Value**

Barolo, Prunotto 85.00
Piedmont, Italy
Complex nose with notes of rose, strawberry and forest fruits. Delicately floral, perfumed yet persistent on the palate, this is Barolo at its best.