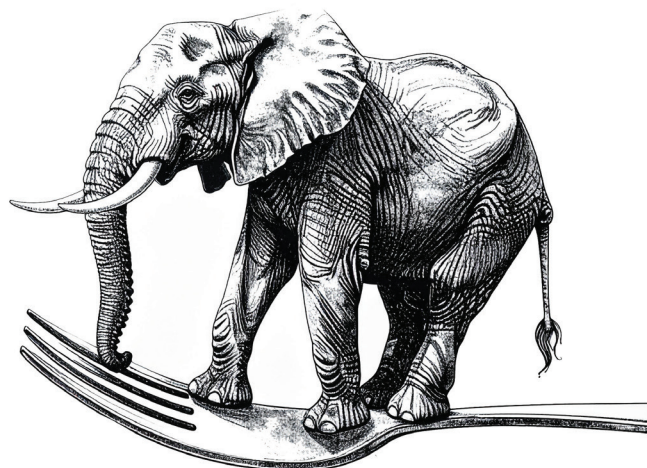




ELEPHANT AND BARREL

WITH ALLERGENS





STARTERS

EUROPE, OLD WORLD TRADITIONS

French onion soup

Caramelised sweet onions cooked in wine & rich beef stock with cheese gratin *GLUTEN, DAIRY*

7.50

Prawn cocktail **V**

Toasted bread, marie-rose sauce, gem lettuce & pickled cucumber

DAIRY, GLUTEN, EGG, CRUSTACEAN, SULPHATE

8.50

Grilled Halloumi Brusehetta

Topped with tomatoes, red onion, basil, balsamic and olive oil *DAIRY, GLUTEN, SULPHATE*

7.00

Crispy salt & pepper squid

served with our spicy virgin mary dip, aioli & prawn cracker *GLUTEN, DAIRY, MOLLUSC, EGG, CRUSTACEAN*

9.50

Gambas al ajillo

Pan seared prawns with garlic, chilli & olive oil

CRUSTACEAN, GLUTEN

12.50

Pollo pinchos

Smoked paprika chicken skewer with onions & peppers glazed in teriyaki sauce

DAIRY, GLUTEN, SOYA

7.50

INDIAN, SPICES & STORIES

Poppadum basket **V**

Assortment of poppadums for sharing *GLUTEN, DAIRY*

3.50

Crispy onion bhajis **Vg**

with tamarind and date chutney.

7.00

Vegetable samosa **Vg**

With chilli garlic *DAIRY, GLUTEN*

7.50

Chicken Cheese Seekh Kebabs **,**

Minced chicken kebabs, mint chutney

GLUTEN, DAIRY

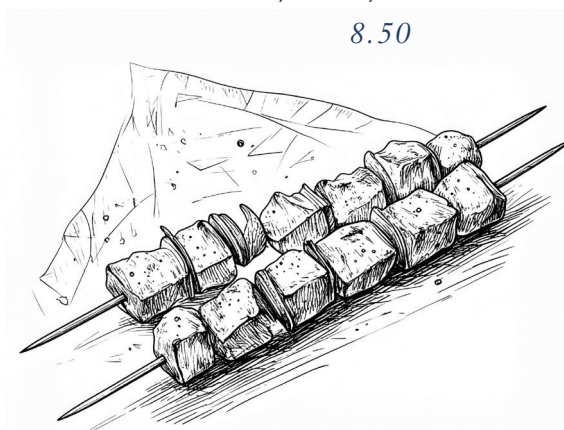
7.50

Hot & tangy goan crispy pork belly **,**

Crispy pork belly tossed in dates & lime chutney

MUSTARD, SESAME, MAY CONTAIN NUTS

8.50



SIGNATURE MIX

South Indian Coconut Dhal

served with chilli-cheese naan bread and coriander oil

DAIRY, MUSTARD, GLUTEN

7.50

MAIN COURSES

EUROPE, OLD WORLD TRADITIONS

Creamy Butternut Squash Risotto **V**

with sage and parmesan *DAIRY, SOYA*

15.50



Traditional Fish & Chips

served with tartar sauce and garden peas

FISH, GLUTEN, EGG 16.50

Cod Loin

Grilled cod loin with red pepper
velouté and potato rosti *FISH, DAIRY*

22.50

Salmon

Grilled salmon with creamed
creole sauce, quinoa salad *FISH, DAIRY*

19.50

Australian Style Chicken Parma & Chips

Crispy breaded chicken schnitzel,
tomato sauce, melted cheese *DAIRY, GLUTEN, EGG*

15.50

Braised Pork Belly

Served with mash potato, root vegetables and Cider

JUS *DAIRY, SULPHITE*

17.50

Lamb shank

Slow cooked lamb shank, creamy mushroom sauce,
dauphinoise potatoes & tender stem broccoli *DAIRY*

24.50

SIGNATURE MIX

ALFAHAM CHICKEN

Chicken thighs cooked arabic style and glazed with chimi churri sauce
served with mandi rice, home made garlic sauce & fattoush

DAIRY, SULPHITES, EGG

19.50

BURGERS



Classic Burger & Chips

Premium beef mince, cheese, gherkin, lettuce, served with chips *GLUTEN, DAIRY, EGG, SULPHITES* 15.50

Southern Fried Chicken Burger

Buttermilk chicken, cheese, gherkin, lettuce, served with chips *DAIRY, GLUTEN, EGG, SULPHITES* 15.50

SIGNATURE MIX

The Elephant stack burger & chilli chips

Brioche bun, beef patty, cheese, onion bhaji, chilli mayo, bacon, fried egg 19.50 *GLUTEN, DAIRY, EGG*

SOUR DOUGH PIZZAS

Mediterranean Veggie V

artichokes, sun-dried tomatoes, olives, spinach, feta *GLUTEN, DAIRY* 14.50

Chilli & Garlic Margherita V

traditional margherita topped with chilli flakes and fresh garlic *GLUTEN, DAIRY* 13.50

Prosciutto & Rocket

cured ham & fresh rocket *GLUTEN, DAIRY* 15.50

SIGNATURE MIX

Chicken Tikka Masala

chicken tikka, masala sauce, jalapenos and red onions *GLUTEN, DAIRY, NUTS* 15.00



INDIAN SPICES & STORIES

Served plated with rice, bombay potatoes, poppadum & parotta

Cauliflower & lentil curry **Vg**

Crispy cauliflower in a lentil & coconut curry

GLUTEN 15.50

Prawn Bhuna

prawns in a onion, tomato masala **CRUSTACEAN, GLUTEN**

19.50

Chicken Korma

Mild chicken curry with coconut milk & turmeric

GLUTEN, DAIRY, NUTS, MUSTARD 16.50

Chicken Tikka Masala

Chicken in a rich curry with tomatoes & almond puree **GLUTEN, DAIRY, NUTS**

16.50

Hot & Sour Pork Vindaloo

Spicy & tangy goan pork curry **GLUTEN**

17.50

Lamb Roganjos

Kashmiri lamb curry with fennel seeds & dry ginger

GLUTEN 18.00

Kerala Beef Masala Fry

Stir fry beef with coastal Indian spices **GLUTEN**

18.50

EXTRAS

Chilli Naan | Plain Naan | Parotta

3.50

SIGNATURE MIX

Paneer Shashlik

Marinated skewer of paneer cheese, onions & peppers, served with saffron rice

DAIRY, NUTS 16.50

Chicken Jhalfrezi Naanwich, Masala Chips & Mango Chutney

Indian spicy chicken & peppers stir fry in a naan bread roll **GLUTEN**

16.50



DESSERTS



Apple Crumble

Homemade crumble with ice cream *GLUTEN, DAIRY*

7.50

Eton mess

Crunchy meringue, whipped cream and mixed berry compote *DAIRY, EGG*

7.00

Homemade Chocolate Brownie (Gluten Free)

DAIRY, EGG

8.00

Bread and Butter Pudding

GLUTEN, DAIRY, EGG

7.50

Sticky Toffee Pudding With Ice Cream

a classic favourite *GLUTEN, DAIRY, EGG*

7.50

Mango Crème Brulee

Light & refreshing *GLUTEN, DAIRY*

7.00

Lemon Sorbet **Vg**

6.00

WORLD EXPLORER KIDS MEALS

mini portions, big flavours

Little Italy Pizza Bites V

mini margherita slices with
gooey cheese and fries **GLUTEN, DAIRY**
7.50

Mini Fish and Chips

golden fish bites with fries and
garden peas **FISH, GLUTEN**
7.50

Junior Curry Plate)

mild butter chicken or mixed vegetable curry
with naan soldiers and rice **GLUTEN, DAIRY, NUTS**
7.50

