



ELEPHANT AND BARREL



STARTERS

EUROPE, OLD WORLD TRADITIONS

Crispy Salt & Pepper Squid
with virgin mary spiced dipping sauce
7.50

Crispy Pork Belly
served with dates and lime chutney
8.00

Tuscan Panzanella Salad
fresh tomato, cucumber, and bread with olive oil & vinegar
6.50

Prosciutto & Tomato Bruschetta
toasted bread with cured ham and fresh tomato
7.50



ASIA, UMAMI & STREET EATS

Prawn Gyoza Dumplings
served with hoisin dipping sauce
8.00

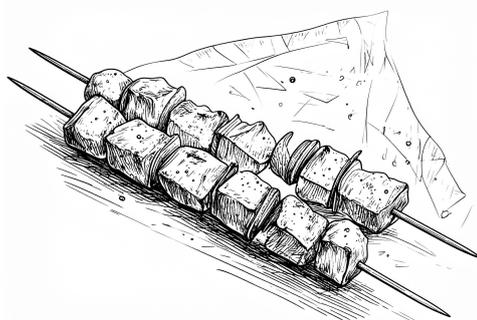
Korean BBQ Chicken Strips
chicken tossed in a sweet, sticky
and spicy sauce
7.50

Soft Beef Bao Buns
asian-style beef in fluffy steamed buns
8.50

INDIAN, SPICES & STORIES

Chicken Seekh Kebabs
Minced chicken kebabs, mint chutney
7.50

Crispy Onion Bhajis
thinly sliced onions coated in
chickpea flour batter and fried
6.50



MAIN COURSES

EUROPE, OLD WORLD TRADITIONS

Traditional Fish & Chips

served with tartar sauce and garden peas

15.50

Spaghetti Frutti Di Mare

mixed seafood in a tomato and wine sauce
with chilli garlic spaghetti

16.50

Salmon Fillet

salmon in a creamy creole sauce with quinoa salad

18.50

Duck Confit

served with hasselback potato and broccoli

17.50

Chicken Piccata Linguine

chicken cutlets, golden-fried with a classic lemon and
caper sauce, all served over a bed of linguine

15.50

Lamb shank

slow cooked lamb shank, served with mashed potato,
mushroom gravy and braised red cabbage

18.50

Lasagna al forno

layers of fresh pasta sheets, slow cooked beef ragu,
creamy bechamel, and parmesan.

15.50

Sicilian Pasta alla Norma

with aubergine and fresh ricotta.

14.50



BURGERS



Classic Burger & Chips

premium beef with cheese, tomato, gherkins and lettuce in a sourdough bun

14.00

Beyond Meat Burger & Chips

plant based yet meaty and juicy with cheese, tomato, gherkins and lettuce in a sourdough bun

12.00

SOUR DOUGH PIZZAS

Frutti di Mare

mixed seafood pizza

15.50

Chicken Tikka Masala

chicken tikka, masala sauce, jalapenos and red onions

15.00

Prosciutto & Rocket

cured ham, fresh rocket, and mozzarella

15.50

Meat Feast

tomato sauce, mozzarella, pepperoni, ham, italian sausage and ground beef

15.50

Mediterranean Veggie

artichokes, sun-dried tomatoes, olives, spinach, feta

14.00

Margherita

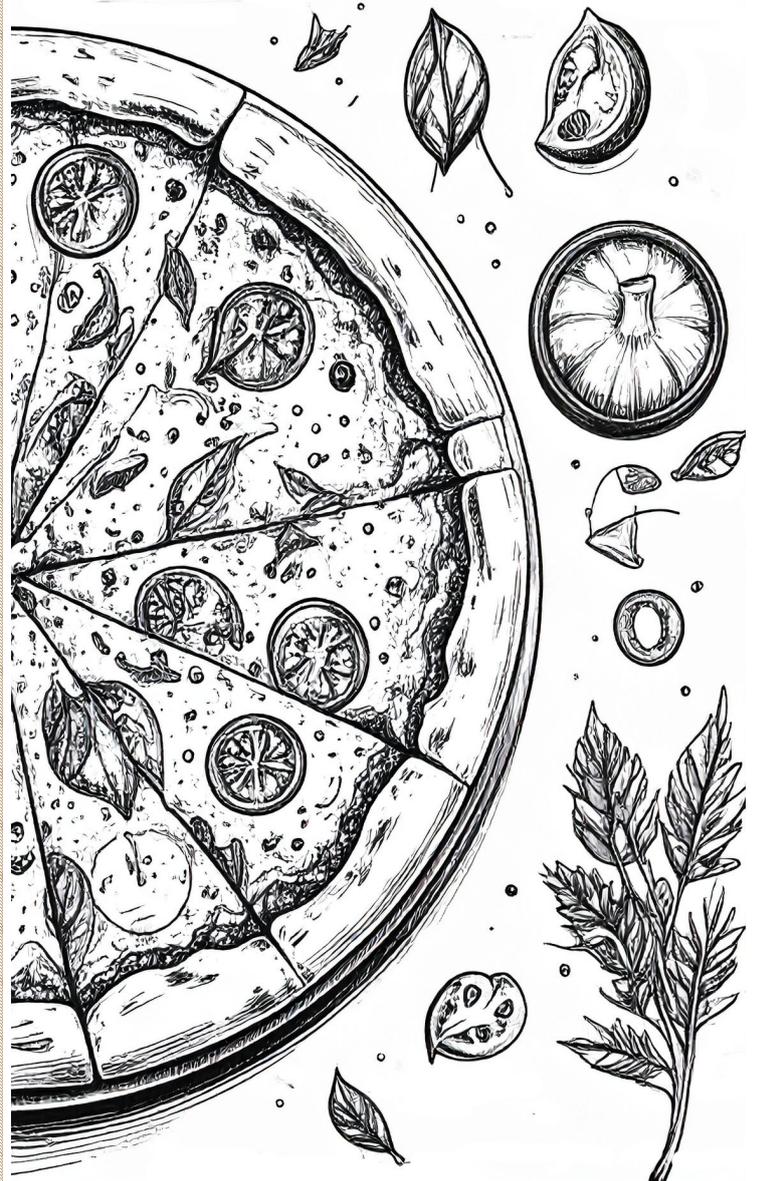
tomato sauce, mozzarella, fresh basil

12.50

Chilli & Garlic Margherita

traditional margherita topped with chilli flakes and fresh garlic

13.50



INDIAN SPICES & STORIES

Prawn Bhuna

prawns in an onion tomato masala, served with coconut rice and parotta bread

19.50

Chicken Tikka Masala

creamy tomato and fenugreek curry, served with basmati rice and sourdough naan bread

16.50

Chicken Korma

velvety and creamy mild curry, served with basmati rice and sourdough naan bread

16.50

Lamb Roganjosh

slow braised lamb cooked with kashmiri chilli and fennel, served with rice and toasted naan fingers

18.00

Kerala Beef Masala Fry

south Indian style, spiced beef with flaky parotta bread

18.50

Pork Vindaloo

fiery Goan style, red chilli, vinegar and warming spice curry with basmati rice and garlic chilli naan

17.50

Vegetable Jhalfrezi

seasonal vegetables in a fiery curry with charred peppers and onions, with tumeric rice and spiced roti rolls

14.50



DESSERTS



Panna Cotta with Mixed Berries

light, silky and fruity

6.00

Dubai Chocolate Bomb

rich chocolate sphere with a melt in the mouth chocolate and pistachio filling

7.50

Sticky Toffee Pudding with Ice Cream

a classic favourite

6.50

Gulab jamun cheese cake

classic cheese cake with Indian gulab jamun

7.00

WORLD EXPLORER KIDS MEALS

mini portions, big flavours all served with a soft drink or juice

Little Italy Pizza Bites

mini margherita slices with
gooey cheese and fries

7.50

Mini Fish and Chips

golden fish bites with fries and
garden peas

7.50

Junior Curry Plate

mild butter chicken or mixed vegetable curry
with naan soldiers and rice

7.50

