



THE ELEPHANT
at Pangbourne

Dear guest,

Many thanks for choosing to dine with us here at The Elephant Hotel, whether you join us as an individual or with a group of family, friends or colleagues you are most welcome.

We are delighted to bear an AA Rosette for Culinary Excellence, an independent award given to fewer than 10% of restaurants in the UK in recognition of the quality of our dining experience and of course the excellence of our food.

The ethos of our food service approach is to offer a sensible choice of dishes, cooked to order using the very finest locally sourced seasonal produce in a simple yet flavourful way. All of our meat and fish have traceable provenance and we ensure we have the best possible working relationship with all our suppliers and source our produce as locally as possible. This helps us to do our part to ensure our local growing and farming community flourishes and reduce food miles ensuring the best quality possible.

We are always delighted to hear your comments and suggestions, please speak with the Restaurant Manager or any member of the management team if you wish to discuss any aspect of our service, we genuinely appreciate feedback.

Enjoy your meal.

Dale Winrow

General Manager

Mihaela Bratu

Head Chef





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To Start

Bowl of seasonal soup, homemade bread	5.50
Bacon wrapped pork and prune terrine, apple & apricot chutney, toasted brioche	6.85
Oxford blue cheese & chive soufflé, rustic salad (v)	6.75
Smoked salmon roulade, orange, fennel & celery slaw	8.25
Potted duck liver parfait, red onion marmalade & toasted brioche	*5.85
Crayfish & haddock fishcake, tomato & olive salsa	*7.50

The Main Event

Pan seared Venison steak, sweet potato & beetroot gratin, buttered broccoli sprouts, red currant jus	*18.95
Roasted belly pork & pork fillet stuffed with black pudding, almondine potato, cabbage ball, butternut squash puree, honey & mustard sauce	16.50
21 day aged Vicar's Game sirloin steak, grilled flat mushroom, balsamic roasted tomato, watercress, hand-cut chips, house rustic onions	*21.00
Add a sauce for 2.00 – green peppercorn, creamy wholegrain mustard or red wine jus	
Seared salmon fillet, cauliflower, truffle & purple potato ragout, sautéed kale	*17.95
Honey glazed gressingham duck breast, thyme potato fondant, celeriac puree, Chambord sauce	18.50
Spinach & goats cheese filled Portobello mushroom, roasted plum tomato sauce, sautéed new potatoes (v)	13.00

On the Side

All 3.50

Hand-cut chips
Garlic mashed potatoes
Rocket & parmesan salad
Sautéed green beans
Chunky rustic onions
Cauliflower gratin

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have an allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details

(v) – Suitable for Vegetarians

Fish may contain bones