

# ELEPHANT AND CASTLE

## — AMERSHAM —

This grade II listed pub, originally from the 17th century, was first a butcher's. It wasn't until 1911 when the first female innkeeper ran it as a pub, living with her son and two daughters. One of the previous residents is thought to be a ghost, which is said to have been seen on a number of occasions as a figure dressed in black disappearing through walls.

## WHILE YOU PONDER

### **Honey-&-mustard-glazed sausages 7.25**

Juicy char-grilled Gloucester Old Spot sausages, tossed in a deliciously sticky wholegrain mustard & blossom honey glaze. 650 kcal

### **Bread & olives (vg) 4.00**

Fresh marinated olives, served with rustic bread, extra-virgin olive oil and balsamic vinegar from Modena. 511 kcal

## SMALL PLATES

### **Chicken strips 6.50**

Crispy golden southern-fried chicken breast tenders, served with silky garlic mayonnaise and fresh tender green pea shoots. 572 kcal

### **Mini baked Camembert (v) 7.75**

Goosey cheese with warm toasted rustic bread and red onion marmalade. 814 kcal

### **Baked falafel bites (vg) 5.50**

Golden falafel with vegan mayo and crispy pepper & cucumber crudités. 369 kcal

### **Panko-coated calamari 6.75**

Calamari strips fried in crunchy panko breadcrumbs, served with garlic mayo, fresh tender green pea shoots and a lemon wedge for extra zing. 522 kcal

### **Hot Buffalo chicken wings 6.50**

Chicken wings tossed in tangy blue cheese dressing and Frank's RedHot® sauce, finished with chopped chives and served with crunchy celery. 458 kcal

## MAINS

### **10oz sirloin 19.00**

Tender sirloin meticulously char-grilled to your liking, with crispy triple-cooked chunky chips, beer-battered onion rings, juicy grilled tomato and flat mushroom. 1212 kcal

### **Gloucester Old Spot pork sausage and mash 12.00**

Hearty char-grilled sausages, served with fluffy buttered mashed potato, glazed seasonal vegetables and a rich beef, red wine & onion gravy – comfort food at its best. 1030 kcal

### **Steak & ale pie 15.00**

Succulent slow-cooked British beef steak and rich ale gravy, encased in golden shortcrust pastry, served with fluffy buttered mashed potato, glazed seasonal vegetables and a velvety beef & red wine gravy. 1178 kcal

### **Quorn™ sausage and mash (v) 10.50**

Plump tasty sausages, served with fluffy buttered mashed potato, glazed seasonal vegetables and a rich red wine gravy – the ultimate comfort food. 859 kcal

### **Chicken schnitzel 12.50**

Tender chicken breast, coated in crispy panko breadcrumbs, topped with a garlic & parsley glaze and served with triple-cooked chunky chips and rocket leaves, freshly dressed in lemon & olive oil. 1519 kcal

### **Fish# and chips 13.50**

Hand-battered flaky cod fillet, triple-cooked chunky chips and garden peas, with tartare sauce and zesty lemon on the side. 1209 kcal

Swap to mushy peas +36 kcal

⊕ *Add white +265 kcal or malted bloomer bread +271 kcal and butter for 1.00*

### **Quinoa & black bean chilli (vg) 12.50**

Rich smoky chilli, served with spicy rice, crunchy tortilla chips, guacamole and vegan mayo and garnished with fresh spring onion. 994 kcal

### **Caesar salad 9.00**

Carefully layered salad of crisp Cos lettuce, Caesar dressing and fresh spring onion, topped with crunchy garlic croûtons, delicate pea shoots and a boiled free-range egg. 822 kcal

⊕ *Add grilled chicken breast +198 kcal for 2.50*

### **Mac 'n' cheese (v) 10.00**

Mouth-wateringly creamy macaroni cheese, topped with Cheddar and mozzarella, grilled until golden brown and served with toasted garlic bread. 956 kcal

## BURGERS

*All of our burgers are served in a toasted soft glazed bun, packed with crisp iceberg lettuce and crunchy chopped onion and gherkin, with golden fries and sticky BBQ dipping sauce (unless stated otherwise)*

### **British beef rib steak burger 13.00**

Juicy char-grilled British beef rib steak burger, topped with a melted cheese slice, honey-glazed bacon, tangy burger sauce and tomato ketchup. 1098 kcal

### **Buttermilk chicken 13.00**

Crispy golden buttermilk-coated chicken fillet, topped with a melted cheese slice, honey-glazed bacon and rich silky mayonnaise. 1599 kcal

### **Meat-less (vg) 13.00**

Moving Mountains® plant-based burger, topped with vegan grated mature Violife, vegan mayo and tomato ketchup and served with nachos topped with vegan mayo, guacamole and sliced jalapeños – with spicy salsa on the side. 996 kcal

## SIDES

### **Fries (v) 3.50**

405 kcal

### **Triple-cooked 3.50 chunky chips (v)**

420 kcal

### **Beer-battered 3.50 onion rings (v-m)**

397 kcal

### **Rustic garlic 3.50 bread (v)**

443 kcal

### **Glazed seasonal 3.50 vegetables (v) 3.50**

Buttered roasted carrot, savoy cabbage, spinach and soya beans. 144 kcal

### **House salad (vg) 3.50**

Freshly chopped salad of mixed leaves, red pepper, spring onion, tomato, cucumber, soya beans, avocado, slow-roasted tomato and crispy onion, dressed in a zingy lemon & olive oil. 176 kcal

## DELIGHTFUL DESSERTS

### **Sticky toffee pudding (v) 6.00**

Irresistible warm sponge with lashings of homemade toffee sauce, topped with indulgent clotted cream & fudge ice cream and sprinkled with a granola & almond crumb. 982 kcal

### **Baked cheesecake (v) 6.00**

Sinfully delicious vanilla-flavour New York cheesecake. Rich, velvety topping on an oaty biscuit base, served with vanilla ice cream and fresh strawberries. 447 kcal

### **Chocolate-orange torte (vg) 6.00**

Luscious brownie base topped with smooth chocolate-orange-style mousse and chocolate crumb, served with Belgian chocolate sauce and vanilla non-dairy ice cream. 495 kcal

Adults need around 2000 kcal a day.

#### DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all dishes. Please ask a team member before ordering food and drinks, as menus do not list all ingredients.

We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are 100% free from allergens, owing to cross-contamination, as we do not have specific allergen-free zones in our kitchens; therefore, it is not possible to fully guarantee separation of allergens. Please inform a team member about any food allergies before ordering food, even if you have eaten a dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. All weights are approximate uncooked. Ingredients are based on standard product formulations, variations may occur, and calories stated are subject to change. All products and offers are subject to availability. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time. Prices include VAT, at the current rate. At Stonegate Pub Company, all tips earned by our hard-working team members, from delivering great customer service, are retained by them. As we process credit-card tips through our payroll, we are required to make statutory deductions. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. \*Fish and poultry dishes may contain bones. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands, B90 4SJ