



THE ELEPHANT

PUB & INDIAN RESTAURANTS



PRE-STARTERS

Plain Pappadoms	£0.95
Spicy Pappadoms	£1.50
Condiments Tray	£3.25
Panipuri Shots (4)	£6.50

Mumbai's favourite Street Food. Eaten like a 'shot'.

APPETISERS

Honey Naga Wings	£6.50
<i>Mouth-watering spicy Hot Naga Wings.</i>	
Onion Bhajee (Vegan Option Available)	£5.75
<i>Deep fried onions Pattie with battered herbs and spices.</i>	
'Ellie'-Tikki (Aloo Tikki)	£6.50
<i>Classic street fare with our own twist. Potato Pattie, stuffed with olive. date and dried fruit, laced with tangy sweet sauce of molasses.</i>	
Murg 65 (Vegan Option Available)	£6.50
<i>Hyderabad style spicy battered goujons.</i>	
Paneer Spring Roll (V) *	£6.00
<i>Filled with Indian Feta, veg and fresh kale.</i>	
Vegetable Samosa (V) (Vegan)	£5.50
<i>Locally sourced seasonal vegetables, lightly spiced, wrapped in a traditional triangular pastry.</i>	
Tiger Prawn Puree	£7.50
<i>Succulent Tiger Prawns sauteed in medium spices, served on a crispy puree bread.</i>	

GRILLED APPETISERS

Chicken Nazakat (Mild)	£6.95
<i>Tender soft Chicken escalopes in 'Saffron Malai' (curd) marinade, a hint of garlic, and delicate spices.</i>	
Honey Garlic Jinga (King Prawns)	£8.50
<i>Mouth-watering King Prawns with a hint of garlic, pink salt, delicate spices with a tamarind honey glaze.</i>	
Chicken Tikka / Lamb Tikka	£6.50 / £7.50
<i>Marinated and grilled with medium spices and homemade 'Tikka' paste.</i>	
Tandoori Chicken	£6.50
<i>Quarter spring chicken with our 'Tandoori' spices. Grilled in Tandoor.</i>	
Nilgiri Lamb Chops	£8.50
<i>From the hill tops of Tamil Nadu. tender Lamb Chops flavoured with crushed, fresh herbs, sundried chillies and Jaggery. Slow roasted in the Tandoor oven.</i>	

TANDOORI GRILL BOARDS

Chicken Tikka / Lamb Tikka	£12.95 / £13.95
<i>Marinated and grilled with medium spices and homemade 'Tikka' paste.</i>	
Chicken Nazakat (Mild)	£13.95
<i>Tender soft Chicken escalopes in 'Saffron Malai' (curd) marinade, a hint of garlic, and delicate spices.</i>	
Tandoori Chicken	£12.95
<i>Half spring chicken with our 'Tandoori' spices, grilled in Tandoor.</i>	
Mixed Grill Platter	£18.95
<i>'Ultimate' Grill, consists of Chicken Tikka, Lamb Tikka, Tandoori Chicken, Lamb Chops and Homemade Naan Bread.</i>	
Nilgiri Lamb Chops	£16.95
<i>From the hill tops of Tamil Nadu. tender Lamb Chops flavoured with crushed, fresh herbs, sundried chillies and Jaggery. Slow roasted in the Tandoor oven.</i>	
Chicken Shashlick	£13.95
<i>Marinated in 'shashlick' spices, skewered with chunks of capsicum, tomatoes and onions, barbecued in our Clay Tandoor.</i>	
Shashlick Platter (Chicken & Lamb)	£15.95
<i>Marinated in 'shashlick' spices, skewered with chunks of capsicum, tomatoes and onions, barbecued in our Clay Tandoor, served with a Homemade Naan Bread.</i>	
Honey Garlic Jinga (King Prawns)	£17.95
<i>Mouth-watering King Prawns with a hint of garlic, pink salt, delicate spices with a tamarind honey glaze.</i>	
Royal Bengal Bream	£21.95
<i>Whole Sea Bream, marinated in Bengali hand ground spices, hung yoghurt, Tandoor roasted. Served with Cabbage & Kale Bhajee.</i>	

SUNDAY BUFFET: 12:30 PM - 8:30 PM

Join us for a culinary journey that blends the rich flavours of India with global delights, perfect for a leisurely Sunday indulgence. Our buffet features a sumptuous selection, from authentic curries, wide selection of appetisers, to vibrant salads and irresistible desserts, ensuring a delightful experience for every palate.

- Adults: £17.95
- Kids (6 - 12): £9.00
- Under 6's Eat Free

Bring your family and friends to savour a delightful array of dishes that promise to make your Sunday truly special.

GOURMET FROM THE REGIONS			
Kerala Murg	£13.95	Achari Lamb *	£14.95
<i>Escalopes of marinated chicken breast, chargrilled, cooked with toasted South Indian spices, and fresh curry leaves in a spicy coconut sauce.</i>		<i>Tender cubes of Spring Lamb cooked with tantalising and slightly piquant pickling spices.</i>	
Kasundi Chicken *	£13.95	Railway Lamb	£15.95
<i>A mango forager's favourite in the monsoon season from Bengal. A truly original, mango, mustard and chilli combination.</i>		<i>Earthy, on-the-bone meat curry with potatoes, made famous with the Indian railway network by the hawker food traders. A meat-lover's delight.</i>	
Chicken Chettinad **	£13.95	Awadi Lamb Saffron	£15.95
<i>A Tamil Nadu favourite, chicken Escalopes cooked with an array of hand-ground spices, tamarind, fennel, and grated coconut.</i>		<i>The Regal slow cooked lamb dish with whole made ghee, Saffron and rose water, flavoured with whole spices. Fit for a king. (On-the-bone)</i>	
Chicken Naga Special ***	£13.95	Hyderabad 'Dum' Biryani	£17.95
<i>Escalopes of fiercely hot grilled chicken, rich in spices with 'Naga', the famous Bangladeshi chilli, cumin seeds and selected aromatic spices.</i>		<i>Old style Hyderabad Lamb Biryani, traditionally cooked in a sealed pot to retain the aroma of Saffron and rare spices. A must-try legendary Biryani. Served with the house veg curry.</i>	
Sabji Panir (V)	£12.95		
<i>Select seasonal vegetables, cooked with cubes of Indian Feta cheese, medium spiced..</i>			

SEAFOOD GOURMET			
Tiger Prawn Saag-Mirchi *	£15.95	Mixed Seafood Bhuna	£17.95
<i>Bay of Bengal Tiger Prawns, garlic tempered with medium spices, cooked with spinach, sundried red chillies and aromatic herbs.</i>		<i>An infusion of succulent seafood; Tiger Prawns, King Prawns, Asian White Fish fillet, cooked in our chef's speciality stock, a medium blend of 'Bhuna' spices and a distinct aromatic herb.</i>	
Seabass Sensation	£21.95	Goan Jinga **	£17.95
<i>Kolkata style Seabass fillet with subtle spices, mango-mustard blend, garlic tempered spinach.</i>		<i>Whole Emporer King Prawns cooked in authentic 'Goan' Style, in a hot spiced coconut sauce with toasted cumin, sundried chillies and curry leaves. Simply Fabulous.</i>	
Pondicherry Fish Curry	£16.95		
<i>A classic fisherman's staple from the old French Colony, East coast of Indian, subtle spices, peppery curry with coconut gravy.</i>			

HOUSE SPECIALS	
1) Choose a Produce:	
Chicken (Tikka Grilled)	£11.50
Lamb	£13.50
King Prawns	£15.95
Vegetables	£11.50
2) Choose a Cooking Style:	
Tikka Masalla <i>(Mild)</i>	
Korma <i>(V. Mild)</i>	
Korai <i>(Rich spice with peppers)</i>	
Balti <i>(Spicy. Piquant)</i>	
Jalfrezy * <i>(Hot with fresh chillies)</i>	

OLD CLASSICS	
1) Choose a Produce:	
Chicken	£10.50
Lamb	£12.50
Tiger Prawns	£13.95
Vegetables	£10.50
2) Choose a Cooking Style:	
Bhuna <i>(Medium Spiced)</i>	
Dopeaza <i>(Medium Spiced)</i>	
Rogan Josh <i>(with Tomatoes)</i>	
Dhansak * <i>(with Lentil Gravy)</i>	
Madras ** <i>(Classic Hot Curry)</i>	
Vindaloo *** <i>(Very Hot)</i>	

BIRYANI <i>Aromatic Basmati rice cooked with following produce. Served with the house veg curry.</i>
Chicken £13.95 Lamb £15.95 Vegetables (V) £13.95
Elephant Special <i>(Chicken, Lamb and Tiger Prawns)</i> £16.95

SIDES	
C.K Bhajee * <i>(Cabbage and Kale)</i>	£5.75
Niramish Veg <i>(House Veg)</i>	
Bombay Aloo <i>(Sauteed Potato)</i>	
Saag Aloo <i>(Spinach & Potato)</i>	
Saag Ponir <i>(Spinach & Feta Cheese)</i>	
Tarka Dall <i>(Lentils, garlic tempered)</i>	
Bindi Bhajee <i>(Okra)</i>	
Chana Massala <i>(Chickpeas)</i>	
Mushroom Bhajee	
Onion Bhajee	
House Salad	

HAND MADE BREADS	
Plain Naan/Chapati/Rota/Porota	£3.25
Garlic Naan/Chilli Naan *	£3.95
Keema Naan/Peshwari Naan/Cheese Naan	£4.95
Saag Naan/Olive & Chilli Naan*	£5.95

RICES	
Plain Rice (Basmati)	£2.95
Pulau Rice (Aromatic Basmati)	£3.75
Special Rice/Mushroom Rice/Coco Rice	£4.75

slightly hot = * / quite hot = ** / fiery hot = ***