



ELEPHANT & BUN
DELICATESSEN

FOOD & DRINK



CHEESE

BATH BLUE

Made on a family-run farm to a traditional Stilton recipe. Creamy with even blue veining. Voted best in world 2014.

Bath / O / P / C

BRIE DE MEAUX

Full flavoured, with a Camembert like fruitiness. Perfect at room temperature, smelly and running away from the plate!

France / UP / C

BRIE DE PAYS

Rustic well rounded, classic bloomy mould with soft centre, offers a gentler taste than the Brie de Meaux.

France / UP / C

BUCHE DER CHEVRE

This ripened goat's log is creamy with a sharp tanginess that lasts on the palate. Perfect for salads and cooking.

France / P / V / C

CHAUMES

A mild washed rind cheese with a meaty nutty flavour and texture.

France / P / C

COMTE

From the Jura mountains region, this cheese has a smooth mellow nutty taste with a long finish.

France / UP / C

CORNISH YARG

Wrapped in nettles, it has a creamy citrusy taste with a soft and slightly crumbly texture.

Cornwall / P / V / C

CROPWELL BISHOP STILTON

Rich and creamy with slight spice and long lingering notes and a true strong blue finish.

Nottinghamshire / P / C

DELICE DE CREMIERE

Translates to 'delicious cream' and lives up the name. Made from full fat milk with cream added twice to the process. Rich, salty and luxurious.

France / P / C

DOLCELATTE

Renowned blue-veined Italian soft cheese with a slightly sweet finish. Translates to 'sweet milk'.

Italy / P / V / C

DOUBLE GLOUCESTER

Smooth buttery texture with a rich and nutty yet mellow flavour. Uses full fat milk.

Gloucestershire / UP / P / V / C

GORWYDD CAERPHILLY

A first-class Welsh artisan, raw milk, naturally rinded cheese. Fresh and clean tasting with slight citrus notes.

Cambrian Mountains, Powys / UP / C

GRUYERE

Distinct mildly nutty flavour with a smooth yet firm texture. Ideal for cooking and melting.

Switzerland / UP / O / C

HAFOD

Hafod 'summer pasture' is an organic Welsh 'cheddar'. Strong, buttery, rich and nutty, occasionally with a natural blue vein.

Lampeter / O / UP / C

P: PASTEURISED
UP: UNPASTEURISED
V: VEGETARIAN
O: ORGANIC
C: COW'S MILK
E: EWES MILK
G: GOAT'S MILK

HARLECH

Mature cheddar with horseradish and parsley. From the Y Fenni and Tintern 'stable'.

Abergavenny / P / V / C

MANCHEGO CURADO

Firm, quite crumbly cheese with an intensely piquant and herby flavour with a hint of sheep.

Spain / P / O / E

MONTGOMERY'S SOMERSET CHEDDAR

Aged in cloth but stripped after a long maturing, this hard nutty cheese has a real depth of flavour and often a natural blue vein.

Somerset / UP / C

PARMEGGIANO REGGIANO

Matured for more than 30 months; perfect after dinner cheese, salty, nutty and well rounded.

Italy / UP / C

PECORINO ROMANO

Used to be in the Roman soldier's ration packs. Now perfect in the kitchen for cooking. Firm, salty and nutty. Ideal for grating.

Italy / P / E

PERL LAS

Golden in colour this Welsh blue has a creamy slightly salty finish that grows with maturity. Same stable as Perl Wen.

Cenarth - Cardigan / P / O / V / C

PERL WEN

Perfect organic soft cheese with a pale yellow paste coated in an edible bloomy white rind. Wales' answer to Brie.

Cenarth - Cardigan / P / O / V / C

PONT GAR

A Welsh soft-textured cheese when young, becoming smooth and creamy as it matures. Slight blue vein adds a subtle piquancy.

Carmarthenshire / P / V / C

RAYPENAER VSOP TWO-YEAR GOUDA

Deep caramel flavour with a salty-sweet crunch from crystals formed during the maturing process.

Holland / P / C

RHYD Y DELYN MON LAS

Award winning blue cheese from Anglesey. Beautiful blue moulding with creamy finish.

Anglesey / P / C

RICHARD III WENSLEYDALE

Traditionally cloth-bound; moist and creamy with a honeyed flavour and low acidity.

Yorkshire / P / V / C

ROQUEFORT

Fantastically sharp, sweet and salty blue made from ewe's milk.

Roquefort - France / UP / E

SHARPHAM TICKLEMERE

Crumbly-textured goat's cheese with a mellow subtle flavour.

Devon / P / V / G

SMOKED NORTHUMBERLAND

Traditionally smoked over oak-chippings; lovely mellow flavour with a slightly giving texture.

Northumberland / P / V / C



CHEESE

SNOWDONIA BLACK BOMBER

Beneath the black wax coating lies a moist smooth texture with an intense vintage cheddar taste.
Snowdonia / P / V / C

SPARKENHOE RED LEICESTER

Britain's only unpasteurised Red Leicester. Wonderfully creamy and mellow with a slight flaky texture.
Leicestershire / UP / C

STINKING BISHOP

Washed in Perry, it has a sticky, meaty, buttery texture with a rich, creamy yet sweet taste. Not as strong as it smells!
Gloucestershire / P / V / C

TINTERN

Mature cheddar with chives and shallots. From the Y Fenni and Harlech 'stable'
Abergavenny / P / V / C

TWO HOOTS BARKHAM BLUE

This on the mild side blue cheese is made from Guernsey and Jersey cow milk to give it a buttery creaminess. Named top British cheese of 2015
Berkshire / P / V / C

Y FENNI

Mature cheddar infused with mustard seeds and real ale. Creamy and full of flavour
Abergavenny / P / V / C

CALL (01446) 773545 TO ORDER

CHEESE WEDDING CAKES

IDEAL BASE LAYERS:

Table with 2 columns: Cheese name and Price. Includes Brie de Meaux (£70), Brie de Pays (£60), Sparkenhoe Red Leicester (£100), Montgomery Somerset Cheddar (£150), Gorwydd Caerphilly (£100), Cornish Yarg (£70).

(Nos 5 & 6 could potentially act as a second level on cheeses 1-4)

LEVEL 2

Table with 2 columns: Cheese name and Price. Includes Per Las (£45), Bath Blue (£100 full/£50 half), Rhyd Y Delyn Mon Las (£55), Perl Wen (£25), Double Gloucester (£70), Smoked Northumberland (£60), Black Bomber cheddar (£65).

LEVEL 3

Table with 2 columns: Cheese name and Price. Includes Sharpham Ticklemore goat (£40), Baby Stilton (£50 full/£25 half), Richard III Wensleydale (£50 full/£25 half), Two Hoots Barkham Blue (£40), Delice de Cremiere (£25), Baby Yarg (£22.50).

LEVEL 4

Table with 2 columns: Cheese name and Price. Includes Tunworth (£9), Langres (£6), Tynsboro Goat pyramid (£8.50), Baby vacherin (seasonal) (£10.50), Snowdonia truckles (£4.50), Sharpham Brie heart (£8.50), Mini heart bries (£3.50 for 2).

Note: These cheeses are brilliant cake toppers but also ideal to dot around the cake as decoration

WEDDING CAKE EXTRAS

Table with 2 columns: Description and Price. Includes Mixed case of classic cheese biscuits including oatcakes, bath ovals and charcoal squares (approx. 240 crackers) (£35), A choice of four jars of Welsh Roots chutneys (£12), Fresh seasonal fruit, flowers and ribbon (£25).

Delivery charge based on mileage.

HOW TO CREATE YOUR PERFECT WEDDING CHEESE CAKE USING OUR VERY OWN 'PICK N MIX' CAKE BUILDER.



QUICHES

ALL OUR QUICHES INCLUDE, PASTRY, EGGS, SINGLE CREAM, CHEESE, SEASONING, PLUS FILLINGS

MEAT

- Bacon & leek
- Bacon & mushroom
- Bacon & Brie
- Bacon & cauliflower
- Smoked bacon, courgette & thyme
- Quiche Lorraine
- Parma Ham & Parmesan
- Parma Ham & Caramelised red onion
- Parma Ham & mushroom

FISH

- Chorizo & red peppers
- Salmon & asparagus
- Salmon & broccoli
- Salmon & dill
- Smoked salmon, cream cheese & horseradish
- Peppered mackerel & samphire
- Crab & saffron*
- Crayfish & rocket*
- Tuna & sweetcorn

VEGETARIAN

- Asparagus & Parmesan
- Brie & red peppers
- Broccoli & Stilton
- Goats cheese & caramelised red onion
- Goats cheese & roasted vegetables
- Roasted vegetables
- Pea, mint & Feta cheese
- Dauphinoise potato
- Cauliflower cheese

PRICES PER PORTION £3.30
 HALF QUICHES: £12.50
 WHOLE QUICHE: £24.25
 * SPECIALS: £30

Whole/half quiches need to be ordered a minimum of 48 hours before collection

PIES

CORNED BEEF PIE

- Portion - £2.80
- Whole pie - £21.95

CHEESY CORNED BEEF PIE

- Portion - £3.25
- Whole pie - £23.95
- Minis - £2.50

CHICKEN & HAM PIE

- Portion - £3.50
- Whole pie - £27.25

SCOTCH EGGS

- £2.95 each
- Four for £10

PIEMINISTER PIES

- £3.80 each
- Two for £7.25
- Four for £14

CALL (01446) 773545
TO ORDER

LARGE SAUSAGE ROLLS

ALL CONTAIN SAUSAGE MEAT, PUFF PASTRY & SEASONING

TRADITIONAL

£2; canape £1

CHORIZO & RED PEPPER

£2.50; canape £1.25

BLACK PUDDING, ROSEMARY & APPLE

£2.50; canape £1.25

PULLED PORK, APPLE & BBQ SAUCE

£2.50; canape £1.25;

HAM HOCK, PEA & MUSTARD

£2.50; canape £1.25

RUGBY SPECIAL (LEEK, CAERPHILLY CHEESE & HOT MUSTARD)

£2.50; canape £1.25

CANAPE MINIMUM
ORDER 20 FOR ALL
SAUSAGE ROLLS

SALADS

SMALL TUB: £1.60
 MEDIUM £2.50
 LARGE £3.90
 TERRINE £17

- Classic chunk coleslaw
- Classic potato salad
- Pesto pasta salad
- Waldorf salad
- Mushrooms, chives & dressing
- Beetroot, orange & Balsamic vinegar
- Red cabbage, Thai slaw & sweet chilli
- Wild rice salad
- Grated carrot, Coriander & Sesame seeds
- Roasted cauliflower & carrot
- Broadbean, pea, mint & Feta cheese
- Spinach, Parmesan, almonds & sun-blushed tomatoes



CAKES

CARROT CAKE

Whole (20 portions) £24.95
Half (10 portions) £13
Per portion £1.70

BROWNIE/BLONDIE

Whole (20 portions) £24.95
Half (10 portions) £13
Per portion £1.70

WHITE CHOCOLATE & RASPBERRY

Whole (20 portions) £24.95
Half (10 portions) £13
Per portion £1.70

DARK CHOCOLATE & CHERRY BROWNIE

Whole (20 portions) £24.95
Half (10 portions) £13
Per portion £1.70

LEMON OR ORANGE DRIZZLE

Whole (20 portions) £22.95
Half (10) £12
Per portion £1.50

WELSH CAKES

TRADITIONAL

55p each
Four for £1.75

CHOCOLATE CHIP

55p each
Four for £1.75

ORANGE & CRANBERRY

55p each
Four for £1.75

WEDDING FAVOURS

(heart shape or round, plus bags & ribbon)
POA

DESSERTS

TART AU CITRON

Large £23.95
Small £8.25

LEMON MERINGUE PIE

Large £23.95
Small £8.25

PLUM & ALMOND TART

Large £23.95
Small £8.25

STICKY TOFFEE

Large £22.95
Small £7.50

LEMON & ALMOND TART

£20.95

FRESH SEASONAL BERRY PAVLOVA

£23.95

LARGE PLAIN MERINGUE BASE

£5.50

LARGE NUT MERINGUE BASE

£6.50

TIRAMISU

£3.25 a head (min order six portions)

CORONATION CHICKEN

SMALL £2.95

MEDIUM £3.95

LARGE £6.25

HOT MEALS

All our meals are cooked on the premises and then frozen in individual portions. Some people may find our portions are big enough for two people but we also freeze larger portions. No nuts or artificial additives are used in our cooking process of ready meals, but we do cook in an environment where nuts could be used for other food processes. Please ask for a list of allergens.

All our hot meals can be made to order for dinner parties and events with a 10% discount on individual prices (minimum six portion order with 72-hours notice)

BEEF, PORK & CHICKEN DISHES

Individual portions £5; meals for two: £8.75

LAMB DISHES

£6.95; meals for two: £10.50

FISH DISHES

£5.95; meals for two: £9.50

VEGETABLE DISHES

£4.50; meals for two: £8.25

BEEF DISHES

Beef lasagne
Beef Bourguignon
Beef in Ale
Cottage Pie
Chilli con Carne
Bolognese sauce

PORK DISHES

Pork & prunes in cider
Spanish pork, chorizo & butterbean

CHICKEN DISHES

Chick & leeks in white wine
Chicken & mushrooms in cider
Thai green chicken curry

LAMB DISHES

Lamb Tagine (£6.95 a portion)
Moussaka (£5.95 a portion)
Shepherds pie (£5.95 a portion)

FISH DISHES

Salmon, smoked white fish and prawns pie
Thai fishcakes (£3.95 for 2)

VEGETABLE DISHES

Mushroom Stroganoff
Mediterranean vegetable lasagne
Cauliflower & potato curry
Vegetable Tagine

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