

ELEPHANT BANK PIZZERIA & BAR

60-14-39

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OUR MENU

- NIBBLES | STARTERS -

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MARINATED OLIVES | 3.5
A bowl of Nocellara & Kalamata olives.

PROSCUITTO DI PARMA | 4.25
Authentic Italian Prosciutto Di Parma with torn Buffalo Mozzarella.

- STARTERS -

GARLIC & ROSEMARY DOUGHBALLS | 3.95
Dough rolled into balls and seared in lashings of garlic & rosemary.

LEMON & GARLIC TIGER PRAWNS | 5.75
Black tiger prawns warmed in garlic & lemon infused oil, served with a dough twist.

AUTHENTIC MEATBALLS | 6.25
Premium locally sourced beef rolled into an authentic meatball and served with an arribiatta.

TRADITIONAL ARANCINI | 5.75
Risotto balls rolled in a crispy breadcrumb, flavoured with basil and served with a house-made tomato chilli jam.

CAPRESE SALAD | 4.5
A simple Italian salad, made up of fresh buffalo mozzarella, tomatoes and basil.

COURGETTE CARPACCIO | 5.45
Thin courgette slices dressed in cold-press rapeseed oil. Seasoned with lemon, parmesan & pepper.

- PASTA | RISOTTO | SIDES -

- PASTA -

LASAGNE | 10.95

Made using premium locally sourced beef and handmade fresh pasta sheets.

PENNE ARRIBIATTA | 10.25

Fresh rigatoni in a traditional, fresh arribiatta sauce (slightly spicy), made from tomatoes, garlic, chilli & olive oil.

RAGU ALLA BOLOGNESE | 10.75

Fresh tagliatelle in a classic beef Bolognese sauce, finished with grated parmesan.

SPAGHETTI CARBONARA | 10.5

Spaghetti in a fresh carbonara-style sauce made up of egg, cream, pepper, parmesan & crispy pancetta.

TUNA PUTTANSECA | 12.95

Fresh spaghetti with a classic Italian sauce made from tomatoes, chilli, olives and fresh tuna.

- RISOTTO -

MUSHROOM & TRUFFLE RISOTTO | 10.95

Wild mushroom and truffle cooked with traditional Italian rice, into a classic creamy risotto.

- SIDES -

FUNKY CHIPS | 3.5

SIDE SALAD | 3.5

SEASONAL GREENS | 3.5

- STONE-BAKED PIZZA -

| NOTE: ALL PIZZAS WITHOUT (VE) ARE TOPPED WITH GRANA PADANO & BASIL OIL |

GARLIC & ROSEMARY (V) | 6.95

Lashings of garlic and rosemary infused butter.
(add buffalo mozzarella)

CLASSIC MARINERA (VE) | 9.95

San Marzano tomatoes, oregano, garlic, basil oil.

MARGHERITA (V) | 10.95

San Marzano tomatoes, mozzarella, basil leaves.

SPINACH, FETA & BLUSHED TOMATOES (V) | 12.5

San Marzano tomatoes, mozzarella, spinach, feta, tomatoes.

ITALIAN MEATS | 13.25

San Marzano tomatoes, mozzarella, pepperoni, salami, coppa.

TRADITIONAL PEPPERONI | 11.5

San Marzano tomatoes, mozzarella, pepperoni.

AUTHENTIC NAPOLETANA | 12.25

San Marzano tomatoes, mozzarella, olives, anchovies, red onion.

SOUTH DEVON CHILLI FARM (HOT) | 13.5

San Marzano tomatoes, mozzarella, South-Devon chillies,
tomatoes, nduja sausage.

FIRE ROASTED PEPPER & GOATS CHEESE (V) | 12.5

San Marzano tomatoes, mozzarella, peppers, goats cheese.

CHILLI CON CARNE | 13

San Marzano tomatoes, mozzarella, chilli con carne, oregano.

FOND OF CHEESE (V) | 12.5

San Marzano tomatoes, mozzarella, gorgonzola, parmesan.

FOREST HAM & MUSHROOM | 12.95

San Marzano tomatoes, mozzarella, forest ham, mushrooms,

EXTRA TOPPINGS | 0.95

Sun Blushed Tomatoes
Buffalo Mozzarella
Roasted Peppers
Spinach
Feta
Pineapple
Mushrooms
Pepperoni
Salami Milano

Parma Ham
Coppa
Forest Ham
Gorgonzola
Fresh Chillies
Anchovies
Green Olives
Garlic
Goats Cheese

- DESSERTS | DIGESTIFS -

CITRUS POSSET | 5.5

Served with an orange crumb.

BROWNIE WITH SALTED CARAMEL & GELATO | 5.75

Served with vanilla gelato.

GELATO TRICOLORE (CHOOSE YOUR THREE) | 4.95 VANILLA, PISTACHIO, CHOCOLATE or STRAWBERRY.

ESPRESSO AFFROGATO | 5.5

Double elephant espresso shot with vanilla gelato & amaretto.

LIMONCELLO ON ICE | 3.95

House-made Limoncello from fresh lemon, sugar & vodka.

MONKEY SHOULDER BLENDED SINGLE MALT | 4 / 8

Premium Monkey Shoulder whiskey on ice.

ASBACH ORIGINAL 3 YEAR AGED BRANDY | 3 / 6

COURVOISIER XO COGNAC | 8 / 16

BULLEIT KENTUCKY BOURBON | 3.5 / 7

ALCOHOLIC COFFEE | 3.95

Irish Coffee (Whiskey)

Coffee Royale (Brandy)

Calypso Coffee (Tia Maria)

Amaretto Coffee

Baileys Coffee

- HISTORY OF THE BANK -

**BELIEVE IT OR NOT, ELEPHANT BANK WASN'T
ALWAYS A PIZZERIA & BAR.**

Plans date back to 1934 when the building located on the historic Neston Cross was actually converted from Mr Swift's Butchers Shop to the Westminster Bank. The original crest can still be seen on the front of the building. The Westminster Bank then merged with the National Provincial Bank and formed what everyone would call NatWest.

Unbelievably, when trading as NatWest, this building was robbed twice. The first robbery occurred in November 14th 2013, when a group of masked raiders entered through a back door, gaining access to the safe and leaving with thousands.

The second robbery followed just over a year later on December 10th 2014. This time however, the masked group entered through the roof. If you would like to see more information about the second robbery, the whole story has been depicted up our staircase in the form of our own BANKSY style artwork by Joseph Venning.

On March 25th 2015, the NatWest Bank closed its doors to the public for the final time and was due to be auctioned off. This auction fell on December 7th 2015 with Emma and Adam Mitchell placing the highest bid and the journey of Elephant Bank began.

The Mitchells had their sights set on a completely unique and innovative design with quirks that give it that Elephant feel. The roof is from the original build and has been completely restored to its former glory. The original vaults have been converted into both a walk-in cold room and a private dining room. A hidden room was actually found when a hammer accidentally burst through a wall. This was then converted into what you can see is the kitchen. Even more mysteriously, a secret night safe was uncovered behind another wall, with no key to open it to this date.

After 12 months of painstaking renovation, Elephant Bank was finally ready.

**We opened our doors on December 15th 2016,
Ready to make our own history.**

60-14-39