



ELEPHANT & BUN  
DELICATESSEN

FOOD & DRINK



## QUICHES

ALL OUR QUICHES INCLUDE, PASTRY, EGGS, SINGLE CREAM, MATURE CHEDDAR CHEESE, SEASONING, PLUS NAMED 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
- Mushroom & basil
- Roasted vegetables
- Pea, mint & Feta cheese
- Cauliflower cheese

**PRICES PER PORTION £3.50**  
**HALF QUICHES: £13.50**  
**WHOLE QUICHE: £26.00**  
**\* SPECIALS: £33.00**

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

## PIES

### CORNED BEEF PIE

- Portion - £3.20
- Whole pie - £24.00

### CHEESY CORNED BEEF PIE

- Portion - £3.50
- Whole pie - £26.50
- Minis - £3.00

### CHICKEN & HAM PIE

- Portion - £3.75
- Whole pie - £29.00

### SCOTCH EGGS

- £3.00 each
- Four for £11.50

### PIEMINISTER PIES

- £4.00 each
- Two for £7.50

CALL (01446) 773545  
TO ORDER

## LARGE SAUSAGE ROLLS

ALL CONTAIN SAUSAGE MEAT,  
PUFF PASTRY & SEASONING

### TRADITIONAL

£2.20; canape £1.10

### CHORIZO & RED PEPPER

£2.60; canape £1.30

### BLACK PUDDING, ROSEMARY & APPLE

£2.60; canape £1.30

### PULLED PORK, APPLE & BBQ SAUCE

£2.75; canape £1.30

### GLAMORGAN (V)

£2.70; canape £1.30

### RUGBY SPECIAL (LEEK, CAERPHILLY CHEESE & HOT MUSTARD)

£2.75; canape £1.30

**CANAPE MINIMUM  
ORDER 20 FOR ALL  
SAUSAGE ROLLS**

## SALADS

**SMALL TUB: £1.70**  
**MEDIUM £2.70**  
**LARGE £4.20**  
**TERRINE £17.50**

- Classic chunky 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



## 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 WITH TRUFFLE

Classic French Brie filled with a layer of soft cream cheese and truffle flakes

France / UP / C

### BUCHE DE 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

### COLSTON BASSET 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

### CAWS CENARTH CAERPHILLY

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

Caws Cenarth, West Wales / UP / C

### GOLDEN CENARTH

Rind-washed soft cheese with a springy supple texture and buttery flavours

West Wales / C / P / V

### 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

### 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

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

### 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

### OLD WINCHESTER

18 month mature Gouda-style cheese with caramelised smokey notes and crystalised crunch

New Forest C / V / P

### OGLESHEILD

Washed rind cheese using Jersey cow milk. Great British substitute for Raclette.

Somerset / P / C

### PARMEGGIANO REGGIANO

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

Italy / UP / C

### PECORINO SARDO

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

### RAYPENAER VSOP TWO-YEAR GOUDA

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

Holland / P / C

### ROQUEFORT

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

Roquefort - France / UP / E

### SMOKED NORTHUMBERLAND

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

Northumberland / P / V / C

### SNOWDONIA BLACK BOMBER

Beneath the black wax coating lies a moist smooth texture with an intense vintage cheddar taste.

Snowdonia / P / V / 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



# CHEESE

## VACHERIN

Seasonal cheese wrapped in spruce bark; rich, buttery and creamy texture  
France / UP / C

## WIJNGAARD GOAT GOUDA

Soft, deep, complex flavours of wood, walnuts, sea salt and herbs.  
Dutch / P / G

## 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

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

### IDEAL BASE LAYERS:

Brie de Meaux	£75
Brie de Pays	£65
Montgomery Somerset Cheddar	£160
Gorwydd Caerphilly	£120
Cornish Yarg	£80

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

### LEVEL 2

Per Las	£50
Bath Blue	£120 full/£60 half
Perl Wen	£30
Double Gloucester	£75
Smoked Northumberland	£70
Black Bomber cheddar	£75

### LEVEL 3

Sharpham Ticklemore goat	£50
Baby Stilton	£60 full/£30 half
Richard III Wensleydale	£60 full/£30 half
Two Hoots Barkham Blue	£50
Delice de Cremiere	£30
Baby Yarg	£25

### LEVEL 4

Tunworth	£10
Langres	£8
Tymsboro Goat pyramid	£10
Baby vacherin (seasonal)	£12
Snowdonia truckles	£5
Sharpham Brie heart	£10
Mini heart bries	£4 for 2

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

### WEDDING CAKE EXTRAS

Mixed case of classic cheese biscuits including oatcakes, bath ovals and charcoal squares (approx. 240 crackers) £35

A choice of three jars of Usk River chutneys £12

Fresh seasonal fruit, flowers and ribbon £30

Delivery charge based on mileage.