



ELEPHANT & CASTLE



Appetizers & Sharing Dish

Spicy Chicken Wings, Celery Sticks & Blue Cheese Dressing 17.95

Dirty Chicken, Tortilla Chips, Goujons, Jalapeño, Onion, Cheddar, Hot Sauce & Aioli 17.75

Baby Back Spare Ribs, Molasses-Ginger Glaze 12.95

Hummus, Carrots, Cucumber, Black Olives, Garlic and Coriander Naan Bread 13.45

Crispy Cauliflower Wings in our famous Elephant and Castle Buffalo Sauce 13.45

Red Atlantic Prawns, Fresh Chilli, White Wine & Chorizo Sauce 11.50

Soup of the day 8.50

Main Course Salads

House Caesar Salad with Cos, Parmesan, Bacon, Croutons & Anchovy 15.45

Add Grilled Chicken...3.00, Goats Cheese...4.00 Add Shrimp...5.00

Mexican Salad, Tortilla Chips, Avocado, Chickpeas, Vinaigrette, Cheddar...13.95

Add Grilled Chicken...3.00, Goats Cheese...4.00 Add Shrimp...5.00

Beetroot & Pomegranate salad, Balsamic Vinaigrette, Deep Fried Goats Cheese and Candied Pecans 14.45



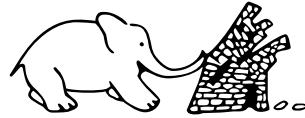
PLEASE KINDLY NOTE, PRESSUP GIFT CARDS ARE NO LONGER
ACCEPTED AT THE MAYSON HOTEL.
APOLOGIES FOR ANY INCONVENIENCE CAUSED



Customers: All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but can not guarantee the absence of allergen transfer. Please scan QR code to view allergens used in our products/dishes. Please ask our staff should you have additional queries. All of our beef is of Irish origin. Mar2022



ELEPHANT & CASTLE



Homemade Burgers

All our beef is of Irish origin, served with baby gem, tomato, red onion & pickle and skin-on hand-cut fries

Vintage Cheddar & Streaky Bacon 17.75

Tulum Burger - Homemade Guacamole, Chipotle Mayo & Vintage Cheddar 19.75

Elephant Burger - Curried Sour Cream, Streaky Bacon, Scallions, Vintage Cheddar 19.25

Home-made Veggie Burger, Lime and Chilli Mayonnaise, Vintage Cheddar Cheese 16.75

Breaded Chicken Burger served with Aioli 17.75

Add Cheddar or Streaky Bacon 2.00

Warm Dishes

Spaghetti with Goats Cheese, Black Olives, Capers and Tomato Sauce 19.75

Add Grilled Chicken ... 5.45

10oz New York Striploin, Stilton & Mushroom Croquettes, Butternut & Spinach Puree 36.45

Pan Fried Hake, Red Atlantic Prawns, Mussels, Tenderstem Broccoli, Chorizo and Baby Potatoes 25.95

Beer Battered Fish & Chips served with Tartar Sauce and Homemade Pea Puree 21.95

Moules et Frites: Steamed Rope Mussels, Fennel, Shallot and Vine Tomato in a White Wine Butter Sauce, Served With Our Home Cut Fries 17.75

Sides

Hand-Cut Fries 4.95

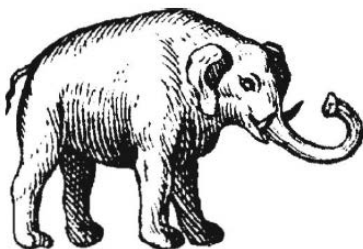
Dirty Fries Loaded with Cheddar & Hot Sauce 7.25

Plain or Scallion Mashed Potato 5.50

Garlic Greens with Lemon Zest 5.25

Homemade Guacamole 6.25

Peppercorn Sauce 3.60



For large parties of 6 or more, 12.5% service charge is added

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