



## THE BRITANNIA INN

Thank you for choosing The Britannia Inn and a warm welcome from us all. You've found a very special part of the Lake District, and as such, we'll endeavour to provide you with a special experience to remember, and hopefully, encourage you to return!

The Britannia is around 500 years old, and for roughly the first 300 years of its life was a gentleman farmer's house, with what is now our cellar and staff accommodation, barns for livestock. The area which we rather grandly call the 'Resident's Lounge', through the Dining Room, used to be a cobbler's shop, and separate to the farmhouse.

About 200 years ago the farmhouse became an Inn, although how it came to be known as 'The Britannia Inn' seems to be a mystery. Nonetheless, we hope that you will greatly enjoy whiling away some time either indoors amongst the oak-beamed rooms, or outside looking out across the village & Elterwater Tarns.

If you can join us for an overnight stay, we have nine double or twin-bedded rooms, all but one with en suite shower and toilet and all recently refurbished. Please ask for a brochure. If your visit is simply for refreshment, we hope that you'll sample some local real ale and have a bite to eat. Please note that all our food is fresh, mainly Cumbrian and cooked here on the premises, so at busy times, in our tiny kitchen, we beg your understanding and patience. Please be assured that we're working as fast as we can!

THE BRITANNIA INN

ELTERWATER • AMBLESIDE • CUMBRIA • LA22 9HP

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## EVENING MEALS

6.00pm to 9.00pm - Summer

6.00pm to 8.45pm - Winter

### Starters

<b>Home Made Soup</b>	<b>£5.50</b>
With malted granary bread and butter.	
<b>Classic Caprese Salad</b>	<b>£7.50</b>
Vine Tomatoes, Buffalo Mozzarella, Basil Olive Oil & Cracked Pepper	
<b>Grilled Haggis</b>	<b>£7.75</b>
With dressed leaves and homemade plum jam	
<b>Cumberland Pate</b>	<b>£7.50</b>
With Cumberland Sauce served with fresh toast	
<b>Home breaded Somerset Brie in Crisp Crumb</b>	<b>£8.00</b>
With Red Onion Marmalade	
<b>Smoked Fish Cakes (Mackerel, Salmon &amp; Trout)</b>	<b>£8.00</b>
With Dressed Lettuce & Garlic Mayonnaise	

### Main Courses

<b>Pan Seared Fresh Sea Bass Fillet*</b>	<b>£15.50</b>
With Tomato and Mixed Olive Salsa and Basil Dressing	
<b>Home Beer-Battered Fillet of fresh Haddock</b>	<b>£13.25</b>
With Chips, Mushy Peas & Tartar sauce	
<b>Homemade Cumbrian Steak, Ale and Mushroom Pie*</b>	<b>£14.95</b>
Tender Steak and real ale gravy encased with light suet pastry, with fresh Vegetables	
<b>Homemade Chicken, Ham &amp; Leek Pie*</b>	<b>£14.50</b>
Chicken Breast & Ham in Creamy Leek sauce encased in light suet pastry, with Vegetables	
<b>Chef's Recipe Traditional 8oz Cumberland Sausage*</b>	<b>£13.50</b>
With Mash & Onion Gravy with fresh Vegetables	
<b>Homemade Wild and Button Mushroom Stroganoff (V)</b>	<b>£13.75</b>
Flavoured with paprika, brandy and French mustard in creamy sauce, served with Rice. (V)	
<b>Homemade Vegetable Lasagne (V)</b>	<b>£13.75</b>
Served with Mixed Leaf Salad, Garlic Bread & Chips	
<b>Homemade Five Bean and Vegetable Chilli(V)</b>	<b>£13.75</b>
Topped with Cheese, served with Rice, Chive Soured Cream, Nachos and Salad	
<b>Plumgarth's of Kendal 6oz Beef Burger</b>	<b>£12.50</b>
With Leaves, vine tomato, & Chips	
<b>Extra Toppings: Cheddar Cheese, Stilton or Bacon (each)</b>	<b>95p</b>
<b>Salad Bowl</b>	<b>£2.60</b>
<b>Portion of Chips</b>	<b>£3.90</b>
<b>Portion of Chef's Potatoes.</b>	<b>£3.90</b>
<b>Mushy Peas</b>	<b>£1.00</b>

*\* With a choice of Chips or Potatoes.  
Please state your preference when ordering*

**Please quote your table number (if seated outside)  
when you order!**

## EVENING MEALS continued

### Children's Meals:

<b>Chefs Recipe 4oz Cumberland Sausage</b>	<b>£7.50</b>
<b>Fresh home-battered Half Haddock Fillet</b>	<b>£7.50</b>
<b>Plumgarth's of Kendal 4oz Beef Burger</b>	<b>£7.50</b>
With Cheese	<b>£7.75</b>
<b>Half Portion of:</b>	
<b>Homemade Steak, Ale and Mushroom Pie</b>	<b>£7.50</b>
<b>Homemade Mushroom Stroganoff(V)</b>	<b>£7.25</b>
<b>Homemade Chicken, Ham &amp; Leek Pie</b>	<b>£7.50</b>

*With a choice of Chips or New Potatoes served with Garden Peas*

### EVENING DESSERTS

<b>Britannia Brulee</b>	<b>£6.25</b>
Please see the specials menu for today's type	
<b>Homemade Sticky Toffee Pudding</b>	<b>£7.50</b>
With hot toffee sauce and vanilla ice cream or fresh whipped cream	
<b>Homemade Profiteroles</b>	<b>£7.50</b>
With warm, rich dark chocolate sauce	
<b>Homemade warm Chocolate Brownie</b>	<b>£7.50</b>
Served with Raspberry Pavlova Ice Cream	
<b>A Trio of English Lakes' Vanilla, Thunder 'n' Lightning and Blackcurrant Ice Creams</b>	<b>£5.50</b>
<b>A Selection of English Cheese and Biscuits</b>	<b>£8.50</b>

### BEVERAGES

From Farrer's of Kendal

<b>Mug of tea</b>	<b>£2.50</b>
<b>Cup of freshly brewed ground Coffee</b>	<b>£2.75</b>
<b>Hot Chocolate topped with Whipped Cream</b>	<b>£3.25</b>

ALL PRICES ARE +10% TO DINE IN THE DINING ROOM DUE TO HIGHER OPERATING COSTS. **THIS CHARGE IS NOT A STAFF GRATUITY!**

**Please quote your table number (if seated outside)  
when you order!**

## WHITE WINES BY THE GLASS

Bottle

- 1. Carta Vieja Sauvignon Blanc** **£20.00**  
**Chile** **125/175/250ml £3.60/4.90/6.90**  
*Aromas of grapefruit and passionfruit with a fresh, light palate.*
- 2. Pinot Grigio, La Delfina** **£21.00**  
**Veneto, Italy** **125/175/250ml £3.70/5.10/7.00**  
*Acacia flower aromas and a light, fresh citrus character.*
- 3. Chardonnay, Solander** **£20.00**  
**Australia** **125/175/250ml £3.60/4.90/6.90**  
*Soft tropical fruit flavours with a touch of vanilla oak.*

## ROSÉ WINES BY THE GLASS

- 9. Canaletto Pinot Grigio Rose** **£20.00**  
**Italy** **125/175/250ml £3.60/4.90/6.90**
- 10. White Zinfandel, Burlesque** **£21.00**  
**California** **125/175/250ml £3.70/5.10/7.00**  
*Bright pink with strawberry fruits and a delicious jam character.*

## RED WINES BY THE GLASS

- 11. Viña Alarde Tempranillo Rioja** **£20.50**  
**Spain** **125/175/250ml £3.70/5.10/7.00**  
*Medium-bodied, soft and round with oak hints and plum character.*
- 12. Merlot, Santa Helena** **£20.00**  
**Chile** **125/175/250ml £3.60/4.90/6.90**  
*Plum, red fruit and spice aromas with plum flavours.*
- 13. Shiraz, Solander** **£20.00**  
**Australia** **125/175/250ml £3.60/4.90/6.90**  
*Soft and fruity with spicy dark berry fruit flavours.*

## PROSECCO – A FLUTE AND A HALF

Enjoy one of our individual 200ml bottles of Prosecco  
all to yourself. 200ml Bottle just **£8.50**

### Lunetta Prosecco, Italy

*Light and fruity with apple,  
peach and stone fruit hints.*

### Lunetta Prosecco Rosé, Italy

*Dry with red berry characters,  
lively and delicious.*



## WHITE WINES

- Bottle
4. **Chenin Blanc, Franschoek Cellar** **£22.00**  
**South Africa**  
*Tropical mango, peach and honey blossom with a smooth texture.*
  5. **Viognier, Domaine de Vedilhan** **£23.00**  
**France**  
*Grassy hay notes with peach, rose, pineapple and mango.*
  6. **El Coto Rioja Blanco** **£24.50**  
**Spain**  
*Vibrant unoaked Rioja with light, dry citrus characters*
  7. **Nika Tiki Marlborough Sauvignon Blanc** **£27.00**  
**New Zealand**  
*Zingy lime, lemon and tropical fruit characters, thoroughly refreshing..*
  8. **Sancerre 'La Chenaye'** **£30.00**  
**France**  
*An Old World classic, full bodied with floral hints and a typically crisp finish.*

## CHAMPAGNE

- Bottle
20. **J Lemoine Brut NV, by Laurent Perrier** **£37.00**  
**France**  
*Fruity and light with citrus notes and a lengthy finish.*
  21. **Bollinger Special Cuvée NV** **£50.00**  
**France**  
*A Rich weighty Champagne with toasty hints and a long finish*

## SPARKLING WINES

22. **Prosecco Canaletto** **£26.00**  
**Veneto, Italy**  
*Apple, lemon and grapefruit characters with wisteria and acacia aromas.*

## RED WINES

Bottle

- |   |               |
|---|---------------|
| <b>14. Cabernet Sauvignon, Franschoek Cellar</b><br><b>South Africa</b><br><i>Rich red berry flavours and complex coffee notes, firm yet silky.</i>                                     | <b>£22.00</b> |
| <b>15. Pinot Noir, Emiliana Reserva</b><br><b>Chile, Bio-Bio Valley</b><br><i>Bright, fresh red cherry characters with fine tannins.</i>  | <b>£23.50</b> |
| <b>16. Malbec, Vistamar 'Sepia' Reserva</b><br><b>Chile</b><br><i>Black cherry, blueberry and blackberry characters with vanilla and toffee.</i>  | <b>£25.50</b> |
| <b>17. Vina Alarde Crianza Rioja</b><br><b>Spain</b><br><i>Bramble fruit and fresh redcurrants, an easy drinking wine.</i>  | <b>£26.00</b> |
| <b>18. Saint-Émilion, Château Petit Bois</b><br><b>France, Bordeaux</b><br><i>A fruit-driven, approachable Bordeaux with plum characters and soft tannins.</i>                          | <b>£27.50</b> |
| <b>19. The Black Craft, Shiraz</b><br><b>Barossa Valley, Australia</b><br><i>A genuine slice of Barossa, earth and spice with accurate tannins and honest, blackberry-soaked fruit.</i> | <b>£29.00</b> |

## HALF BOTTLES

- |   |               |
|---|---------------|
| <b>23. Sauvignon Blanc, Hawkes Bay Estate</b> | <b>£13.00</b> |
| <b>24. Rioja Crianza, Bodegas, Spain</b>      | <b>£13.00</b> |