



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!

#### LUNCHTIME STARTERS (served 12-2pm)

<b>Homemade Soup</b> With a thick wedge of malted Granary Bread and Butter.	<b>£5.50</b>
<b>Cumberland Pate</b> With Cumberland Sauce & Toasted Wholemeal Bread	<b>£7.50</b>
<b>Home breaded Somerset Brie in Crisp Crumb</b> With Red Onion Marmalade.	<b>£8.00</b>
<b>Smoked Fish Cakes (Mackerel, Salmon &amp; Trout)</b> With Dressed Lettuce & Garlic Mayonnaise	<b>£8.00</b>
<b>Grilled Haggis</b> With Dressed Leaves and homemade Plum Jam.	<b>£7.75</b>

#### LIGHT SNACKS

SANDWICHES(SERVED 12-5PM)

(Served on wholemeal brown roll, locally baked)

Filled with a choice of: <b>Free Range Cumbrian Egg</b> and Hellman's Mayonnaise	<b>£5.95</b>
<b>Mature Cheddar</b> and Hawkshead Chutney	<b>£5.95</b>
<b>Home Cut Roast Ham</b> with Homemade Coleslaw	<b>£5.95</b>
<b>Tuna Savoury</b> - Sweetcorn, Red Onions and Cucumber bound in Hellman's Mayonnaise	<b>£6.25</b>
<b>Greenland Prawns</b> – Leaves and Marie Rose Sauce	<b>£7.00</b>
<b>Home Roast Pork Loin</b> - Homemade Sage & Onion Stuffing, Apple Sauce	<b>£7.00</b>
<b>Hot Filled Roll with Chef's Recipe Cumberland Sausage</b> with Homemade Red Onion Marmalade	<b>£7.00</b>
<b>Bacon &amp; Brie</b> with Cranberry Sauce	<b>£7.00</b>
<b>Vine Tomato &amp; Buffalo Mozzarella</b> , with Basil Oil Served Hot or Cold	<b>£6.00</b>
<b>6oz Cumbrian Beef Burger</b> served in a freshly Baked Burger Bun with Crispy Leaves, Vine Tomatoes and Chips	<b>£12.50</b>
<b>Extra Toppings:</b> Cheddar Cheese, Stilton and Bacon (each)	<b>95p</b>
<b>A basket of Chips</b> With Mature Cheddar	<b>£3.90</b> <b>£4.40</b>

#### LUNCHTIME MAIN DISHES (served 12-2pm)

<b>Chefs Recipe Traditional 8oz Cumberland Sausage and Mash*</b> With Onion Gravy and Vegetables	<b>£13.50</b>
<b>Homemade Cumbrian Steak, Ale and Mushroom Pie*</b> Tender Steak and Real Ale Gravy encased with light Suet Pastry with Vegetables	<b>£14.95</b>
<b>Homemade Chicken, Ham &amp; Leek Pie*</b> Chicken Breast, Ham & Creamy Leek sauce encased in light Suet Pastry, with Vegetables	<b>£14.50</b>
<b>Home Beer-Battered Fillet of fresh Haddock</b> With homemade Mushy Peas & Tartar sauce.	<b>£13.25</b>
<b>Homemade Wild and Button Mushroom Stroganoff(V)</b> Flavoured with Paprika, Brandy and French Mustard in a Creamy sauce, served on a bed of Rice.	<b>£13.75</b>
<b>Homemade Five Bean and Vegetable Chilli(V)</b> served with Rice, Chive Soured Cream, Nachos and Salad	<b>£13.75</b>
<b>The Britannia Inn Ploughman's Lunch</b> Cumbrian Cheeses: Westmoreland Smoked, Black Dub Blue & Kendal Creamy, Pork Pie, Home Cut Ham, Hawkshead Piccalilli, Apple, Pickled Onion, Salad & Chunky Granary Bread	<b>£14.95</b>

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

#### CHILDREN'S MENU

<b>Brit Kid's Platter</b> Ham, Cheese Tuna Savoury or Egg sandwich on white/brown bread, bag of Crisps (Plain, Salt and Vinegar or Cheese and Onion), Kit-Kat and a Banana.	<b>£5.95</b>
<b>Chefs Recipe 4oz Cumberland Sausage</b> with Onion Gravy*	<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> With Cheese	<b>£7.50</b> <b>£7.75</b>
<b>Half Portion of homemade Mushroom Stroganoff</b> With Rice	<b>£7.50</b>
<b>Half Portion of homemade Cumbrian Steak, Ale and Mushroom Pie*</b>	<b>£7.50</b>
<b>Half Portion of homemade Chicken, Ham &amp; Leek Pie*</b>	<b>£7.50</b>

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

#### LUNCHTIME DESSERTS

<b>Britannia Brulee</b> Please ask at the Bar for today's variety.	<b>£6.25</b>
<b>Sticky Toffee Pudding with hot Toffee sauce</b>	<b>£7.50</b>
<b>Homemade Profiteroles</b> With warm, Rich Dark Chocolate sauce	<b>£7.50</b>
<b>Homemade warm Chocolate Brownie</b> Served with Raspberry Pavlova Ice Cream	<b>£7.50</b>

(The above are served with a choice of English Lakes' vanilla ice cream or whipped cream)

<b>Trio of English Lakes' Vanilla, Blackcurrant &amp; Thunder 'n' Lightning Ice Creams</b>	<b>£5.50</b>
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#### BEVERAGES

From Farrer's of Kendal <b>Mug of Tea</b>	<b>£2.25</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>

SOME OF OUR PRODUCTS MAY NOT BE SUITABLE FOR PEOPLE WITH ALLERGIES—PLEASE ASK FOR OUR ALLERGY MENU

THE BRITANNIA INN

ELTERWATER • AMBLESIDE • CUMBRIA • LA22 9HP

WWW.BRITINN.CO.UK • INFO@BRITINN.CO.UK  
TELEPHONE: 01539 437210

**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  
*Citrus fruit overtones and plenty of refreshing berry flavours.*
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** £21.00  
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. **Solander Shiraz** £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.*



## 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.*

## 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.*

## RED WINES

Bottle

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

## HALF BOTTLES

23. **Sauvignon Blanc, Hawkes Bay Estate** £13.00
24. **Rioja Crianza, Bodegas, Spain** £13.00

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