



Thank you for choosing The Britannia Inn, and a warm welcome from us all. You have found an incredibly 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 will 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 are working as fast as we can!

STARTERS (served 12-2pm & 5:50pm-8:30pm)

Homemade Soup With Granary Bread and Butter.	£5.75
Cumberland Pate With Cumberland Sauce & Toasted Wholemeal Bread	£8.50
Grilled Haggis With leaves & Cumberland Sauce.	£8.50
Potted Cray fish Tails Chive & Mace Butter, Pickled Cucumber, toasted Bloomer	£9.00
Battered Halloumi Pea shoot & Radish Salad, Balsamic Glaze	£8.50

SANDWICHES

(SERVED 12-2PM)

Served in a locally baked Ciabatta Roll.

All served with Salad and Crisps

Filled with a choice of:

Mature Cheddar and Hawkshead Chutney	£7.50
Home cut Roast Ham with Wholegrain Mustard	£8.00
Tuna Savoury - Red Onion and Cucumber bound in Hellman's Mayonnaise	£8.00
Hot Filled Roll with Home Roast Pork Loin - Homemade Sage & Onion Stuffing, Apple Sauce	£8.50
Hot Filled Roll with Cumberland Sausage with Homemade Red Onion Marmalade	£8.50
Hot Filled Roll with Grilled Falafel with Red Onion, Leaves, Tomato & Houmous	
Hot Filled Roll with grilled Bacon Brie & Cranberry	£8.50
Basket of Chips With Mature Cheddar	£4.50 £4.80

Additional specials menu available

Evening only

(5:30pm-8:30pm)

MAIN DISHES (served 12-2pm & 5:50pm-8:30pm)

Chefs Recipe Traditional 8oz Cumberland Sausage and Mash With Onion Gravy and Vegetables	£15.00
Homemade Cumbrian Steak, Ale and Mushroom Pie* Tender Steak and Real Ale Gravy encased with light Suet Pastry with Vegetables	£16.50
6oz Cumbrian Beef Burger Served in a fresh Ciabatta with Bacon, Cheese & Salad with Chips	£15.00
Home Beer-Battered Fillet of fresh Haddock With homemade Chips, Mushy Peas & Tartar sauce.	£15.00
Homemade Wild and Button Mushroom Stroganoff(V) Flavoured with Paprika, Brandy and French Mustard in a Creamy sauce, served on a bed of Rice.	£15.00
Homemade Five Bean and Vegetable Chilli(V) served with Rice, Chive Soured Cream, Nachos and Salad	£15.00
Battered Halloumi* Pea shoot & Radish Salad, Balsamic Glaze	£15.00
The Britannia Inn Ploughman's Lunch Cumbrian Cheeses: Westmoreland Smoked, Black Dub Blue & Kendal Creamy, Pork Pie, Home Cut Ham, Hawkshead Piccalilli, Apple, Pickled Onion, Salad & Chunky Granary Bread	£16.00

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

CHILDREN'S MENU

Chefs Recipe 4oz Cumberland Sausage with Onion Gravy*	£7.50
Fresh home-battered Half Haddock Fillet*	£7.50
4oz Cumbrian Beef Burger* With Cheese	£7.50 £7.75
Half Portion of homemade Mushroom Stroganoff With Rice	£7.50
Half Portion of homemade Cumbrian Steak, Ale and Mushroom Pie*	£7.50

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

DESSERTS

Britannia Brulee Please ask at the Bar for today's variety.	£7.00
Sticky Toffee Pudding with hot Toffee sauce	£8.00
Homemade Profiteroles With warm, Rich Dark Chocolate sauce	£8.00

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

Trio of English Lakes' Vanilla, Blackcurrant & Thunder 'n' Lightning Ice Creams	£6.50
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BEVERAGES

Mug of Tea	£2.50
Cup of freshly brewed ground Coffee	£3.00
Hot Chocolate topped with Whipped Cream	£3.50

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

WHITE WINES BY THE GLASS

- | | Bottle |
|--|---|
| 1. Carta Vieja Sauvignon Blanc
Chile | £23.00
125/175/250ml £4.00/5.60/8.00 |
| <i>Aromas of grapefruit and passionfruit with a fresh, light palate.</i> | |
| 2. Pinot Grigio, La Delfina
Veneto, Italy | £23.00
125/175/250ml £4.00/5.60/8.00 |
| <i>Acacia flower aromas and a light, fresh citrus character.</i> | |
| 3. Chardonnay, Solander
Australia | £23.00
125/175/250ml £4.00/5.60/8.00 |
| <i>Soft tropical fruit flavours with a touch of vanilla oak.</i> | |

ROSÉ WINES BY THE GLASS

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| 9. Canaletto Pinot Grigio Rose
Italy | £23.00
125/175/250ml £4.00/5.60/8.00 |
| <i>Citrus fruit overtones and plenty of refreshing berry flavours.</i> | |
| 10. White Zinfandel, Burlesque
California | £23.00
125/175/250ml £4.00/5.60/8.00 |
| <i>Bright pink with strawberry fruits and a delicious jam character.</i> | |

RED WINES BY THE GLASS

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| 11. Viña Alarde Tempranillo Rioja
Spain | £23.00
125/175/250ml £4.00/5.60/8.00 |
| <i>Medium-bodied, soft and round with oak hints and plum character.</i> | |
| 12. Merlot, Santa Helena
Chile | £23.00
125/175/250ml £4.00/5.60/8.00 |
| <i>Plum, red fruit and spice aromas with plum flavours.</i> | |
| 13. Solander Shiraz
Australia | £23.00
125/175/250ml £4.00/5.60/8.00 |
| <i>Soft and fruity with spicy dark berry fruit flavours.</i> | |

PROSECCO – A FLUTE AND A HALF

Enjoy one of our individual 200ml bottles of Prosecco all to yourself. 200ml Bottle just £9.00

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

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

SPARKLING WINES

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| 22. Prosecco Canaletto
Veneto, Italy | £27.00 |
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Apple, lemon and grapefruit characters with wisteria and acacia aromas.

WHITE WINES

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| 4. Chenin Blanc, Franschoek Cellar
South Africa | £24.00 |
| <i>Tropical mango, peach and honey blossom with a smooth texture.</i> | |
| 5. Viognier, Domaine de Vedilhan
France | £25.00 |
| <i>Grassy hay notes with peach, rose, pineapple and mango.</i> | |
| 6. El Coto Rioja Blanco
Spain | £26.50 |
| <i>Vibrant unoaked Rioja with light, dry citrus characters</i> | |
| 7. Nika Tiki Marlborough Sauvignon Blanc
New Zealand | £29.00 |
| <i>Zingy lime, lemon and tropical fruit characters, thoroughly refreshing..</i> | |
| 8. Sancerre 'La Chenaye'
France | £32.00 |
| <i>An Old World classic, full bodied with floral hints and a typically crisp finish.</i> | |

RED WINES

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| 14. Cabernet Sauvignon, Franschoek Cellar
South Africa | £24.00 |
| <i>Rich red berry flavours and complex coffee notes, firm yet silky.</i> | |
| 15. Pinot Noir, Emiliana Reserva
Chile, Bio-Bio Valley | £25.50 |
| <i>Bright, fresh red cherry characters with fine tannins.</i> | |
| 16. Malbec, Vistamar 'Sepia' Reserva
Chile | £27.50 |
| <i>Black cherry, blueberry and blackberry characters with vanilla and toffee.</i> | |
| 17. Vina Alarde Crianza Rioja
Spain | £28.00 |
| <i>Bramble fruit and fresh redcurrants, an easy drinking wine.</i> | |
| 18. Saint-Émilion, Château Petit Bois
France, Bordeaux | £29.50 |
| <i>A fruit-driven, approachable Bordeaux with plum characters and soft tannins.</i> | |
| 19. The Black Craft, Shiraz
Barossa Valley, Australia | £31.00 |
| <i>A genuine slice of Barossa, earth and spice with accurate tannins and honest, blackberry-soaked fruit.</i> | |

HALF BOTTLES

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| 23. Sauvignon Blanc, Hawkes Bay Estate | £14.00 |
| 24. Rioja Crianza, Bodegas, Spain | £14.00 |

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