



THE BRITANNIA INN

Thank you for choosing The Britannia Inn and a warm welcome from us all. You have 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 with the fireplace, 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

WWW.BRITINN.CO.UK • INFO@BRITINN.CO.UK

TELEPHONE: 01539 437210

EVENING MEALS

5.30pm to 8.30pm

Homemade Soup £6.00

With Granary Bread and Butter.

Cumberland Pate £8.50

With Cumberland Sauce & Toasted Wholemeal Bread

Grilled Haggis £8.50

With leaves Cumberland Sauce.

Potted Crayfish Tails £9.00

Chive & Mace Butter, Pickled Cucumber, toasted Bloomer

Battered Halloumi £8.50

Pea shoot & Radish Salad, Balsamic Glaze

Main Courses

Home Beer-Battered Fillet of fresh Haddock £16.00

With Chips, Mushy Peas & Tartar sauce

Homemade Cumbrian Steak, Ale and Mushroom Pie* £17.00

Tender Steak and real ale gravy encased with light suet pastry, with fresh Vegetables

Homemade Chicken, Ham & Leek Pie* £16.50

Chicken Breast and Gammon Ham in a Creamy Leek Sauce encased in Light suet Pastry, with fresh vegetables

Chef's Recipe Traditional 8oz Cumberland Sausage* £16.00

With Mash & Onion Gravy with fresh Vegetables

Homemade Wild and Button Mushroom Stroganoff v £16.00

Flavoured with paprika, brandy and French mustard in creamy sauce, served with Rice.

Homemade Five Bean and Vegetable Chilli v £16.00

Topped with Cheese, served with Rice, Chive Soured Cream, Nachos and Salad

6oz Cumbrian Beef Burger £16.00

Brioche Bun, Smokey Bacon, Emmental Cheese, Salad, Chips and homemade Burger Sauce

The Brit Plant Burger £16.00

Brioche Bun, Smoked Cheese, Salad, Chips and homemade Burger Sauce v VE

Portion of Chips £4.80

Portion of Chef's Potatoes. £4.00

Mushy Peas £2.00

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

EVENING MEALS continued

Children's Meals:

Chefs Recipe 4oz Cumberland Sausage	£8.00
Fresh home-battered Half Haddock Fillet	£8.00
Plumgarth's of Kendal 4oz Beef Burger	£8.00
With Cheese	£8.25
Half Portion of:	
Homemade Steak, Ale and Mushroom Pie	£8.00
Half Portion of Chicken and Ham Pie	£8.00
Homemade Wild & Button Mushroom Stroganoff V	£8.00

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

EVENING DESSERTS

Britannia Brulee	£7.00
Please see the specials menu for today's type	
Homemade Sticky Toffee Pudding	£8.00
With hot toffee sauce and vanilla ice cream or fresh whipped cream	
Homemade Profiteroles	£8.00
With warm, rich dark chocolate sauce	
A Trio of English Lakes' Vanilla, Thunder 'n' Lightning and Blackcurrant Ice Creams	£6.50
A Selection of English Cheese and Biscuits	£12.00

BEVERAGES

From Farrer's of Kendal	
Mug of tea	£2.50
Cup of freshly brewed ground Coffee	£3.50
Hot Chocolate topped with Whipped Cream	£4.00

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

WHITE WINES BY THE GLASS

Bottle

- 1. El Picador Sauvignon Blanc** **£24.50**
Chile **125/175/250ml £4.25/5.95/8.50**
Flavours of citrus, melon, and herbs. Crisp and clean finish.
- 2. Pinot Grigio, La Delfina** **£24.50**
Veneto, Italy **125/175/250ml £4.25/5.95/8.50**
Acacia flower aromas and a light, fresh citrus character.
- 3. Chardonnay, Solander** **£24.50**
Australia **125/175/250ml £4.25/5.95/8.50**
Soft tropical fruit flavours with a touch of vanilla oak.

ROSÉ WINES BY THE GLASS

- 9. Canaletto Pinot Grigio Rose** **£24.50**
Italy **125/175/250ml £4.25/5.95/8.50**
- 10. White Zinfandel, Burlesque** **£24.50**
California **125/175/250ml £4.25/5.95/8.50**
Bright pink with strawberry fruits and a delicious jam character.

RED WINES BY THE GLASS

- 11. Viña Alarde Tempranillo Rioja** **£24.50**
Spain **125/175/250ml £4.25/5.95/8.50**
Medium-bodied, soft and round with oak hints and plum character.
- 12. Merlot, Santa Helena** **£24.50**
Chile **125/175/250ml £4.25/5.95/8.50**
Plum, red fruit and spice aromas with plum flavours.
- 13. Shiraz, Solander** **£24.50**
Australia **125/175/250ml £4.25/5.95/8.50**
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 **£9.00**

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



Bottle

WHITE WINE

- Bottle
4. **Chenin Blanc, Freedom Cross** **£26.50**
South Africa
Crisp and zesty wine with flavour of tropical fruits. VE V

 5. **Picpoul de Pinet, Terre d'Eole** **£28.50**
France
Fresh, light, and refreshing with citrus and lemongrass flavours. VE V

 6. **Pitchfork, Chardonnay** **£27.50**
Australia
Light yet creamy with tropical flavours of peach, pineapple, and citrus.

 7. **Kuraka, Sauvignon Blanc** **£32.00**
New Zealand
Zesty, zingy, and refreshing.

 8. **Sancerre 'La Chenaye'** **£34.00**
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** **£45.00**
France
Fruity and light with citrus notes and a lengthy finish.

 21. **Bollinger Special Cuvée NV** **£65.00**
France
A Rich weighty Champagne with toasty hints and a long finish

SPARKLING WINES

22. **Prosecco Canaletto** **£29.00**
Veneto, Italy
Apple, lemon and grapefruit characters with wisteria and acacia aromas.

RED WINES

Bottle

- 14. Cabernet Sauvignon, Turi** **£26.50**
Chile
Fresh aromas of red berries, light smokiness and chocolate hints.
- 15. Pinot Noir, Les Argelieres** **£27.50**
France
Round and juicy with aromas of spiced raspberries and strawberries.
- 16. Malbec, El Capres** **£28.00**
Argentina
Dark fruit aromas and flavours with a hint of spice.
- 17. Nero d'Avola, Rupe Secca** **£28.50**
Sicily
Intense and smooth wine full of ripe red berries aromas with plum and peppery flavours.
- 18. Saint-Emilion Grand Cru, Chateau Puy-Razac** **£32.00**
France, Bordeaux
Rich, bold and robust. Aromatics of strawberry and red plum mingled with vanilla, leather and hints of mint.
- 19. The Black Craft, Shiraz** **£34.00**
Barossa Valley, Australia
A genuine slice of Barossa, earth and spice with accurate tannins and honest, blackberry-soaked fruit.

Real Ale:

Elterwater Gold (Golden and Hoppy) £4.90

Britannia Blonde (Blonde, Zesty and Fruity) £4.90

Neddy Boggle Bitter (Light Bitter + Easy Drinking)£4.90

Britannia Special (Made in the Style of Landlord)£4.90

Bluebird (Classic Bitter, Zesty + Orange Finish)£4.90

Guest Beer (please ask)£4.90

Stella 4 £5.00

Pearl Jet Stout £5.00

Kingstone Press Cider £5.00

Birra Moretti £6.50

San Miguel £5.90

Prices are per pint and shandy is priced as base beer used.