



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, 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!

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

<b>Homemade Soup</b> 5,6,7,8,10,12	£6.50
With Granary Bread and Butter.	
<b>Cumberland Pate</b> 5,6,7,8,9,13	£8.50
With Cumberland Sauce & Toasted Wholemeal Bread	
<b>Grilled Haggis</b> 5,6,13	£8.50
With leaves & Cumberland Sauce.	
<b>Potted Cray fish Tails</b> 1,2,6,7,8,10	£10.00
Chive & Mace Butter, Pickled Cucumber, toasted Bloomer	
<b>Battered Halloumi</b> V 6,7	£9.00
Pea shoot & Radish Salad, Balsamic Glaze	

#### SANDWICHES

(SERVED 12-4PM)

Served in a locally baked Wholemeal Roll 5,6,7,8,11.

All served with Salad and Crisps

Filled with a choice of:

<b>Mature Cheddar</b> and Hawkshead Chutney V 5,6,7,8,11,13	£8.00
<b>Home cut Roast Ham</b> with Wholegrain Mustard 5,6,7,8,11,13	£8.50
<b>Tuna Savoury</b> - Red Onion and Cucumber bound in Hellman's Mayonnaise 5,6,7,8,11,13	£8.50
<b>Hot Filled Roll with Home Roast Pork Loin</b> - Homemade Sage & Onion Stuffing, Apple Sauce 5,6,7,8,9,11,13	£9.00
<b>Hot Filled Roll with Cumberland Sausage</b> with Homemade Red Onion Marmalade 5,6,7,8,9,11,13	£9.00
<b>Hot Naan Bread with Grilled Falafel</b> with Red Onion, Leaves, Tomato & Houmous V VE 6,10	£9.00
<b>Hot Filled Roll with grilled Bacon</b> Brie & Cranberry 5,6,7,8,11,13	£9.00
<b>Basket of Chips</b> V VE	£5.00
With Mature Cheddar V 7	£5.30

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

<b>Chefs Recipe Traditional Cumberland Sausage and Mash</b> With Onion Gravy and Vegetables 6,7,8,9	£16.50
<b>Homemade Cumbrian Steak, Ale and Mushroom Pie*</b> Tender Steak and Real Ale Gravy encased with light Suet Pastry with Vegetables 6,11,12	£18.00
<b>6oz Beef Burger</b> 5,6,7,8,9,10,11	£16.00
Brioche Bun, Smokey Bacon, Emmental Cheese, Salad, Chips and homemade Burger Sauce	
<b>Battered fresh Haddock</b> 3,6,11 (GF Available)	£17.00
With Chips, Homemade Mushy Peas, Tartar sauce and Lemon.	
<b>Homemade Wild and Button Mushroom Stroganoff</b> V	£17.00
Flavoured with Paprika, Brandy and French Mustard in a Creamy sauce, served on a bed of Rice. 7,9,12,13	
<b>Homemade Five Bean and Vegetable Chilli</b> V VE 7,12,13	£17.00
served with Rice, Chive Soured Cream, Nachos and Salad	
<b>Homemade Chicken, Ham &amp; Leek Pie*</b>	£17.50
Chicken Breast and Gammon Ham in a Creamy Leek Sauce encased in Light suet Pastry. With fresh vegetables 6,7,11	
<b>The Britannia Inn Ploughman's Lunch</b> 5,6,7,8,11,13	£17.00
Cumbrian Cheeses: Westmoreland Smoked, Black Dub Blue & Kendal Creamy, Pork Pie, Home Cut Ham, Hawkshead Piccalilli, Apple, Pickled Onion, Salad & Chunky Granary Bread	
<b>The Brit Plant Burger</b> V VE 6,10,11,13	£16.00
Brioche Bun, Smoked Cheese, Salad, Chips and homemade Burger Sauce	

\* With a choice of Chips or New Potatoes.

Please state your preference when ordering

#### CHILDREN'S MENU

<b>Chefs Recipe 4oz Cumberland Sausage</b> (Gravy available) 5,6,8,9	£8.50
<b>Fresh home-battered Half Haddock Fillet</b> 3,6,11	£8.50
<b>Cumbrian Beef Burger*</b> 5,6,7,8,9,10,11	£8.00
With Cheese £8.25	
<b>Half Portion of homemade Wild Mushroom Stroganoff</b> with rice 7,9,12,13	£8.50
<b>Half Portion of homemade Cumbrian Steak, Ale and Mushroom Pie or Chicken, Ham &amp; Leek Pie</b> 6,7,11,12	£8.50
Served with Chips and Garden Peas (Potatoes available)	

#### LUNCHTIME DESSERTS

<b>Homemade Brulee</b> 7,11	£7.50
Please ask at the Bar for today's variety.	
<b>Sticky Toffee Pudding with hot Toffee sauce</b> 5,6,7,8,11	£9.00
<b>Homemade Profiteroles</b> 5,6,7,11	£8.00
With warm, Rich Dark Chocolate sauce	

(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> 7,8	£6.50
--	-------

#### BEVERAGES

<b>Mug of Tea</b>	£2.50
<b>Cup of freshly brewed ground Coffee</b>	£3.00
<b>Hot Chocolate topped with Whipped Cream</b> 7	£3.50

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

#### Allergen Index

No. 1 & 2 Shellfish	No. 9 Sulphur dioxide
No. 3 Fish	No. 10 Sesame seeds
No. 4 Peanuts	No. 11 Egg
No. 5 Nuts	No. 12 Celery & celeriac
No. 6 Cereal containing gluten	No. 13 Mustard
No. 7 Milk/milk products	No. 14 Lupin
No. 8 Soya	

Next to the menu items in **RED**

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

## WHITE WINES BY THE GLASS

Bottle

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

## ROSÉ WINES BY THE GLASS

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

## RED WINES BY THE GLASS

- Viña Alarde Tempranillo Rioja** £23.00  
Spain 125/175/250ml £4.00/5.60/8.00  
*Medium-bodied, soft and round with oak hints and plum character.*
- Merlot, Santa Helena** £23.00  
Chile 125/175/250ml £4.00/5.60/8.00  
*Plum, red fruit and spice aromas with plum flavours.*
- Solander Shiraz** £23.00  
Australia 125/175/250ml £4.00/5.60/8.00  
*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.*



## CHAMPAGNE

Bottle

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

## SPARKLING WINES

- Prosecco Canaletto** £27.00  
Veneto, Italy

*Apple, lemon and grapefruit characters with wisteria and acacia aromas.*

## WHITE WINES

Bottle

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

## RED WINES

Bottle

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

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