



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. 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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TELEPHONE: 01539 437210

EVENING MEALS

5.30pm to 8.30pm

Homemade Soup	£7.00
With Granary Bloomer and Butter.	
Cumberland Pate	£9.00
With Homemade Onion Marmalade, Leaves & Toasted Bloomer	
Grilled Haggis	£9.00
With Leaves & Cumberland Sauce.	
Potted Crayfish Tails	£10.50
In Chive & Mace Butter with Pickled Cucumber and Toasted Bloomer	
Battered Halloumi	£9.50
Served with Pea shoot & Radish Salad, Balsamic Glaze and Sweet Chilli Sauce	
<u>Main Courses</u>	
Battered fresh Haddock Fillet (GF Available)	£18.00
With Chips, homemade Mushy Peas, Tartar Sauce and Lemon	
Homemade Cumbrian Steak, Ale and Mushroom Pie*	£19.00
Tender Steak and real Ale Gravy encased with light Suet Pastry, with fresh Vegetables	
Homemade Chicken, Ham & Leek Pie*	£18.00
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	£18.00
With Mash & Onion Gravy with fresh Vegetables	
Homemade Wild and Button Mushroom Stroganoff V	£18.00
Flavoured with Paprika, brandy and French Mustard in Creamy sauce, served with Rice.	
Homemade Five Bean and Vegetable Chilli V	£18.00
Topped with Cheese, served with Rice, Chive Soured Cream, Nachos and Salad	
6oz Cumbrian Beef Burger	£17.50
Brioche Bun, Smokey Bacon, Emmental Cheese, Salad, Chips and homemade Burger Sauce	
The Brit Plant Burger	£17.50
Brioche Bun, Vegan Cheese, Salad, Chips and homemade Burger Sauce V VE	
Portion of Chips	£5.00
Mushy Peas	£3.00

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

EVENING MEALS continued

Children's Meals:

Penne Pasta	
With Bolognese Sauce topped with Cheese	£9.00
Half Portion:	
Chefs Recipe 4oz Cumberland Sausage* (ask for Gravy)	£9.00
Battered fresh Haddock Fillet*	£9.00
Homemade Steak, Ale and Mushroom Pie*	£9.00
Homemade Chicken, Ham and Leek Pie*	£9.00
Homemade Wild & Button Mushroom Stroganoff & Rice V	£9.00

**All with Chips and Garden Peas (New Potatoes or mash available please ask)*

EVENING DESSERTS

Homemade Sticky Toffee Pudding	£9.00
With hot Toffee Sauce and Vanilla Ice 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	£12.50

BEVERAGES

From Pennington's of Kendal

Mug of tea	£2.75
Cup of freshly brewed ground Coffee	£3.25
Hot Chocolate topped with Whipped Cream	£3.75

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

WHITE WINES

- 1. Cloud Island Sauvignon Blanc*** S** £30.00
New Zealand
Fresh, Light bodied and pleasantly fruity dry white wine
- 2. Ponte Pinot Grigio*** S** £28.50
Veneto, Italy
Very light and neutral, revealing just a hint of green fruit
- 3. Chenin Blanc, Freedom Cross VE V S** £29.50
South Africa
Crisp and zesty wine with flavour of tropical fruits.
- 4. Pitchfork, Chardonnay S** £29.50
Australia
Light yet creamy with tropical flavours of peach and pineapple
- 5. Picpoul de Pinet, Terre d'Eole V VE S** £31.00
France
Fresh, light, and refreshing with citrus and lemongrass flavours.
- 6. Kuraka, Sauvignon Blanc S** £35.00
New Zealand
Zesty, zingy, and refreshing.
- 7. Sancerre 'La Chenaye' S** £37.00
France
An Old-World classic, full bodied with floral hints and a typically crisp finish.

ROSÉ WINES

- 8. Vignana Pinot Grigio Rose*** S** £28.50
Italy
Crisp with flavours of Red Berry and Apple
- 9. Canyon Road White Zinfandel*** S** £28.50
California
Bright pink with strawberry fruits and a delicious jam character.

***** Available By the Glass**

125ml £5.00

175ml £7.00

250ml £10.00

V- Vegetarian

VE-Vegan

S-Sulphaites

RED WINES

- 10. Viña Alarde Tempranillo Rioja*** S** **£28.50**
Spain
Medium-bodied, soft and round with oak hints and plum character.
- 11. Caliterra Merlot Reserva*** S** **£28.50**
Chile
A ripe, forward, mid-bodied, gentle fruity merlot
- 12. Dead Mans Dice Malbec*** S** **£30.00**
Argentina
Deep and Vibrant Malbec with an intense nose of plum.
- 13. Cabernet Sauvignon, S** **£29.50**
Big Beltie, France
Juicy, full bodied with blackcurrant notes.
- 14. Pinot Noir, Les Argelieres S V VE** **£30.50**
France
Round and juicy with aromas of spiced raspberries and strawberries.
- 15. Malbec, Santa Rosa S** **£31.00**
Argentina
Dark fruit aromas and flavours with a hint of spice.
- 16. Nero d'Avola, Rupe Secca V VE S** **£31.50**
Sicily
Intense and smooth wine full of ripe red berries aromas with plum and peppery flavours.
- 17. Saint-Emilion Grand Cru, Chateau Puy-Razac S** **£35.00**
France, Bordeaux
Rich, bold and robust. Aromatics of strawberry and red plum mingled with vanilla, leather and hints of mint.
- 18. 229 SYRAH (Shiraz) V VE S** **£37.00**
France
A charming southern French wine named after number of days between Summer and Autumn

SPARKLING WINES & CHAMPAGNE

- 19. Lignana Prosecco S** **£31.00**
Veneto, Italy
Extra dry with hints of Apple, lemon and grapefruit characters
- 20. J Lemoine Brut NV, by Laurent Perrier S** **£51.00**
France
Fruity and light with citrus notes and a lengthy finish.
- 21. Bollinger Special Cuvée NV S** **£76.00**
France
A Rich weighty Champagne with toasty hints and a long finish

BAR DRINKS

Real Ale:

£5.80	Elterwater Gold (Golden and Hoppy)
£5.80	Britannia Blonde (Blonde, Zesty and Fruity)
£5.80	Bluebird (Classic Bitter, Zesty + Orange Finish)
£5.80	Wainwrights Ale
£5.80	Guest Beer`s (please ask)

Draught:

£5.80	Carlsberg
£5.80	Hobgoblin Stout
£5.80	Somersby Cider
£6.90	Poretti
£6.70	San Miguel

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

Bottled Beers and Ciders:

£6.70	Crabbies Ginger Beer
£6.70	Kopparberg Mixed Fruit or Strawberry & Lime
£4.80	Estrella Damm
£4.80	San Miguel GF
£4.80	Corona
£4.00	San Miguel 0%
£5.00	Kopparberg Mixed Fruit (non alcoholic)

Soft Drinks:

£5.00	Pint of OJ & Lemonade
£3.70	Orange Juice 250ml
£3.70	Apple Juice 250ml
£4.00	Ginger Beer
£3.70	J2O (flavours available)
£3.50	Fever Tree Tonic (flavours available)
£4.00	Appletiser
£3.00	Fanta
£2.50	Small Mineral/Sparkling Water (330ml)
£5.00	Large Mineral/Sparkling Water (750ml)
£3.00	Fruit Shoot (orange or blackcurrant)

DRAFT SOFT DRINKS

£2.50/3.00	12 oz Diet/Full Sugar
£4.20/5.00	20 oz Pint Diet/Full Sugar

