



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)

Homemade Soup 6,7,10,12,13	£7.50
With Granary Bread and Butter.	
Cumberland Pate 6,7,8,9,13	£9.75
With Red Onion Marmalade, Dressed leaves & Toasted Wholemeal Bread.	
Grilled Haggis 5,6,13	£9.75
With Dressed leaves & Cumberland Sauce.	
Potted Crayfish Tails 1,2,6,7,10	£11.00
Chive & Mace Butter, Pickled Cucumber Salad, toasted Bloomer	
Battered Halloumi V 6,7	£10.00
Pea shoot & Radish Salad, Balsamic Glaze and Sweet Chilli Sauce	
Brit Mezze VE 5,6	£10.00
Falafel, Flatbread, Olives, Carrots and Houmous	

SANDWICHES

(SERVED 12-4PM)

Served in a Ciabatta Roll 6.

All served with Salad 13 and Crisps

Filled with a choice of:	
Mature Cheddar and Hawkshead Chutney V 6,7,13	£9.00
Home Cut Roast Ham with Wholegrain Mustard 6,13	£9.75
Tuna Savoury - Red Onion and Cucumber bound in Hellman's Mayonnaise 6,7,11,13	£9.75
Hot Filled Roll with Home Roast Pork Loin - Homemade Sage & Onion Stuffing and Apple Sauce 6,11,13	£10.00
Hot Filled Roll with Cumberland Sausage with Homemade Red Onion Marmalade 6,9,13	£10.00
Hot Naan Bread filled with Grilled Falafel , Red Onion, Leaves, Tomato & Houmous VE 6	£10.00
Hot Filled Roll with grilled Bacon Brie & Cranberry 6,7,13	£10.00
Free Range Cumbrian Egg Mayo with classic Cress 6,11,13	£9.00
Basket of Chips VE	£5.80
With Mature Cheddar V 7	£6.30

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

LUNCHTIME MAIN DISHES (served 12-2pm)

Chefs Recipe Traditional Cumberland Sausage and Mash	£18.50
With Onion Gravy and Vegetables 6,7,8,9	
Homemade Cumbrian Steak, Ale and Mushroom Pie*	£21.00
Tender Steak and Real Ale Gravy encased in a light Suet Pastry with Vegetables 6,7,11,12	
Cumbrian 6oz Beef Burger 6,7,9,13	£19.00
Ciabatta Bun, Bacon, Emmental Cheese, Salad, Chips and homemade Burger Sauce	
Battered fresh Haddock Fillet(8-10oz) 3,6,11 (GF Available)	£19.50
With Chips, Homemade Mushy Peas, Tartar sauce and Lemon.	
Homemade Wild and Button Mushroom Stroganoff V	£19.00
Flavoured with Paprika, Brandy and French Mustard in a Creamy sauce, served on a bed of Rice. 7,12,13	
Homemade Five Bean and Vegetable Chilli V VE 7,12,13	£19.00
served with Rice, Soured Cream, Nachos and Salad. (Vegan Available)	
Homemade Chicken, Ham & Leek Pie*	£20.00
Chicken Breast and Gammon Ham in a Creamy Leek Sauce encased in a Light suet Pastry. With fresh vegetables 6,7,11	
The Britannia Inn Ploughman's Lunch 5,6,7,8,11,13	£18.50
Cumbrian Cheeses: Applewood Smoked, Black Dub Blue & Kendal Creamy, Home Cut Ham, Hawkshead Piccalilli, Hawkshead Chutney, Apple, Pickled Onion, Salad & Chunky Granary Bread	
The Brit Plant Burger V VE 6,8,13	£19.00
Ciabatta, Vegan Cheese, Salad, Chips, and homemade Burger Sauce	

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

CHILDREN'S MENU

Chefs Recipe 4oz Cumberland Sausage (Gravy available) 6,8,9	£9.50
Fresh home-battered Half Haddock Fillet 3,6	£9.50
Penne Pasta 6,7,11(School holidays only)	£9.50
with Beef Bolognese topped with Cheese	
Half Portion of homemade Wild Mushroom Stroganoff with rice 7,12,13	£9.50
Half Portion of homemade Cumbrian Steak, Ale and Mushroom Pie or Chicken, Ham & Leek Pie 6,7,11,12	£9.50
Served with Chips and Garden Peas (New Potatoes available please ask)	

LUNCHTIME DESSERTS

Homemade Brulee 7,11	£8.50
Please ask at the Bar for today's variety.	
Homemade Sticky Toffee Pudding with hot Toffee sauce and Vanilla Ice Cream 5,6,7,8,11	£9.50
Homemade Profiteroles 5,6,7,11	£8.50
With warm, Rich Dark Chocolate sauce	
Trio of English Lakes' - Vanilla, Blackcurrant & Cream & Thunder 'n' Lightning Ice Cream 7,8	£7.50

BEVERAGES

Mug of Tea	£3.00
Cup of freshly brewed ground Coffee	£3.50
Hot Chocolate topped with Whipped Cream 7	£4.00

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	