



Thank you for choosing The Britannia Inn, and a warm welcome from us all. You've 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 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'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!

LUNCHTIME STARTERS

Homemade Soup With a thick wedge of malted Granary Bread and Butter.	£4.95
Homemade Cumberland Pate with Port Sauce With Red Onion Marmalade & Toasted Wholemeal Bread	£6.75
Home breaded Somerset Brie in crisp Crumb With Red Onion Marmalade.	£7.25
Smoked Fish Cakes (Mackerel, Salmon & Trout) With Dressed Lettuce & Garlic Mayonnaise	£7.50
Grilled Haggis With Dressed Leaves and homemade Plum Jam.	£6.95

LIGHT SNACKS

SANDWICHES

(Served on wholemeal brown roll, baked by Peggy's Bakery in Ambleside)

Filled with a choice of: Free Range Cumbrian Egg and Hellman's Mayonnaise	£4.95
Mature Cheddar and Hawkshead Chutney	£4.95
Home Cut Roast Ham and Coleman's Whole Grain Mustard	£5.50
Tuna Savoury - Sweetcorn, Red Onions and Cucumber bound in Hellman's Mayonnaise	£5.50
Smoked Salmon - Cucumber and Chive Crème Fraiche	£6.50
Grilled Cumbrian Minute Steak with Beetroot & Horseradish Chutney	£6.95
Roast Pork Loin - Homemade Sage & Onion Stuffing, Apple Sauce	£6.50
Hot Filled Roll with Chef's Recipe Cumberland Sausage With homemade Red Onion Marmalade	£6.25
Bacon & Brie with Cranberry Sauce	£6.25
Vine Tomato & Buffalo Mozzarella , with Basil Oil & Crisp Leaves Served Hot Or Cold	£5.25
Plumgarths of Kendal 6oz Beef Burger Chargrilled, served in a Seeded Burger Bun with Crispy Leaves, Vine Tomatoes, Red Onion Marmalade and Chips	£11.00
Extra Toppings: Cheddar Cheese, Stilton and Bacon (each)	75p
A basket of Chips With Mature Cheddar	£3.50 £4.00

PLEASE HAVE YOUR TABLE NUMBER READY
WHEN YOU PLACE YOUR ORDER AT THE BAR

LUNCHTIME MAIN DISHES

Chefs Recipe Traditional 8oz Cumberland Sausage and Mash With Onion Gravy.	£12.50
Homemade Cumbrian Steak, Ale and Mushroom Pie Tender Steak and Real Ale Gravy encased with light Suet Pastry	£14.25
Homemade Chicken, Ham & Leek Pie Chicken Breast, Ham & Creamy Leek sauce encased in light Suet Pastry.	£13.25
Home Beer-Battered Fillet of fresh Haddock With homemade Mushy Peas & Tartar sauce.	£12.50
Homemade Wild and Button Mushroom Stroganoff Flavoured with Paprika, Brandy and French Mustard in a Creamy sauce, served on a bed of Rice.	£12.95
Cumbrian Lamb Henry Braised shoulder of Lamb marinated in Mint and Spices, served with Red Wine Gravy.	£15.95
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	£12.50

** With a choice of Chips or New Potatoes plus fresh seasonal vegetables or a salad bowl. Please state your preference when ordering*

CHILDREN'S MENU

Brit Kid's Platter Ham, Cheese Tuna Savoury or Egg sandwich on white/brown bread, bag of Crisps (Plain, Salt and Vinegar or Cheese and Onion), Kit-Kat and a Banana.	£5.50
Chefs Recipe 4oz Cumberland Sausage with Onion Gravy	£7.00
Fresh home-battered Half Haddock Fillet	£7.00
Plumgarths of Kendal 4oz Beef Burger With Cheese	£7.00 £7.25
Half Portion of homemade Mushroom Stroganoff With Rice	£7.00
Half Portion of homemade Cumbrian Steak, Ale and Mushroom Pie	£7.25
Half Portion of homemade Chicken, Ham & Leek Pie	£7.25

All served with a choice of Chips or New Potatoes, and Vegetables or Salad

LUNCHTIME DESSERTS

Britannia Brulee Please ask at the Bar for today's variety.	£5.95
Sticky Toffee Pudding with hot Toffee sauce	£6.50
Homemade Profiteroles With warm, rich Dark Chocolate sauce	£6.50
Homemade Dark Chocolate & Mixed Berry Tart served with Black Currant Ice Cream	£6.50

(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	£5.50
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BEVERAGES

From Farrer's of Kendal	
Mug of Tea	£2.00
Cup of freshly brewed ground Coffee	£2.50
Hot Chocolate topped with Whipped Cream	£2.95

SOME OF OUR PRODUCTS MAY NOT BE SUITABLE FOR PEOPLE WITH ALLERGIES—PLEASE ASK FOR A FURTHER INFORMATION

THE BRITANNIA INN

ELTERWATER • AMBLESIDE • CUMBRIA • LA22 9HP

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WHITE WINES BY THE GLASS

- Bottle
1. **Carta Vieja Sauvignon Blanc** **£18.00**
Chile **125/175/250ml £3.50/4.80/6.80**
Aromas of grapefruit and passionfruit with a fresh, light palate.
 2. **Pinot Grigio, La Delfina** **£19.00**
Veneto, Italy **125/175/250ml £3.60/5.00/7.00**
Acacia flower aromas and a light, fresh citrus character.
 3. **Chardonnay, Solander** **£18.00**
Australia **125/175/250ml £3.50/4.80/6.80**
Soft tropical fruit flavours with a touch of vanilla oak.

ROSÉ WINES BY THE GLASS

9. **Canaletto Pinot Grigio Rose** **£18.00**
Italy **125/175/250ml £3.50/4.80/6.80**
Citrus fruit overtones and plenty of refreshing berry flavours.
10. **White Zinfandel, Burlesque** **£19.00**
California **125/175/250ml £3.60/5.00/7.00**
Bright pink with strawberry fruits and a delicious jam character.

RED WINES BY THE GLASS

11. **Vina Alarde Crianza Rioja** **£19.50**
Spain **125/175/250ml £3.60/5.00/7.00**
Bramble fruit and fresh redcurrants, an easy drinking wine.
12. **Merlot, Santa Helena** **£18.00**
Chile **125/175/250ml £3.50/4.80/6.80**
Plum, red fruit and spice aromas with plum flavours.

PROSECCO – A FLUTE AND A HALF

Enjoy one of our individual 200ml bottles of Prosecco all to yourself. 200ml Bottle just **£7.50**

22. **Lunetta Prosecco, Italy**
Light and fruity with apple, peach and stone fruit hints.
23. **Lunetta Prosecco Rosé, Italy**
Dry with red berry characters, lively and delicious.



CHAMPAGNE

- Bottle
19. **J Lemoine Brut NV, by Laurent Perrier** **£45.00**
France
Fruity and light with citrus notes and a lengthy finish.
 20. **Bollinger Special Cuvée NV** **£60.00**
France
A Rich weighty Champagne with toasty hints and a long finish

SPARKLING WINES

21. **Prosecco Canaletto** **£26.00**
Veneto, Italy
Apple, lemon and grapefruit characters with wisteria and acacia aromas.

WHITE WINES

- Bottle
4. **Chenin Blanc, Franschoek Cellar** **£19.50**
South Africa
Tropical mango, peach and honey blossom with a smooth texture.
 5. **Viognier, Domaine de Vedilhan** **£21.00**
France
Grassy hay notes with peach, rose, pineapple and mango.
 6. **Sauvignon Blanc, Nobilo Orca Bay** **£23.50**
New Zealand
Gooseberry, peach and melon flavours with a crisp off-dry finish.
 7. **Torrontes, La Posada** **£26.50**
Argentina
Fresh grape aromas with floral hints, full bodied and dry.
 8. **Sancerre 'La Chenaye'** **£29.50**
France
An Old World classic, full bodied with floral hints and a typically crisp finish.

RED WINES

- Bottle
13. **Cabernet Sauvignon, Franschoek Cellar** **£19.50**
South Africa
Rich red berry flavours and complex coffee notes, firm yet silky.
 14. **Malbec, Vistamar 'Sepia' Reserva** **£21.50**
Chile
Black cherry, blueberry and blackberry characters with vanilla and toffee.
 15. **Côtes du Rhône, Honoré Lavigne Cuveé Speciale** **£22.50**
France
Deep fruit, good concentration with bramble characters.
 16. **Pinot Noir, Emiliana Reserva** **£23.00**
Chile, Bio-Bio Valley
Bright, fresh red cherry characters with fine tannins.
 17. **Rioja Reserva, Marques de la Concordia** **£24.50**
Spain
Deep ruby with ripe plum, cedar notes and firm acidity.
 18. **Saint-Émilion, Château Petit Bois** **£28.00**
France, Bordeaux
A fruit-driven, approachable Bordeaux with plum characters and soft tannins.

HALF BOTTLES

25. **Sauvignon Blanc, Hawkes Bay Estate** **£13.00**
26. **Rioja Crianza, Bodegas, Spain** **£13.00**

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