



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 Parsley Crumb With Red Onion Marmalade.	£7.25
Smoked Fish Cakes (Mackerel, Salmon & Haddock) 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	£4.95
Tuna, Spring Onion and Hellman's Mayonnaise	£4.95
Prawns in Marie-Rose Sauce	£5.50
Grilled Cumbrian Minute Steak Sandwich with Beetroot & Horseradish Chutney	£7.25
Hot Filled Roll with Home Roast Beef in Onion gravy	£6.25
Hot Filled Roll with Chef's Recipe Cumberland Sausage With homemade Red Onion Marmalade	£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	£10.00
Extra Toppings: Cheddar Cheese, Stilton and Bacon (each)	50p
A basket of Chips With Mature Cheddar	£3.40 £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.	£11.50
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.	£11.95
Homemade Wild and Button Mushroom Stroganoff Flavoured with Paprika, Brandy and French Mustard in a Creamy sauce, served on a bed of Rice.	£10.95
Cumbrian Lamb Henry Braised shoulder of Lamb marinated in Mint and Spices, served with Red Wine Gravy.	£13.95
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	£11.95

** 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 Mayonnaise with Spring Onion or Egg sandwich on white/brown bread, bag of Crisps (Plain, Salt and Vinegar or Cheese and Onion), Kit-Kat and a Banana.	£5.00
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	£1.90
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. **Sauvignon Blanc, Finca El Picador, Chile** **£16.50**
175ml Glass **£4.80**
A great New World Sauvignon, classy and elegant with typical gooseberry and elderflower flavours. Light, clean and fresh.
2. **Pinot Grigio, Pure Veneto, Italy** **£18.00**
175ml Glass **£5.20**
Soft and stylish with a nice hint of lemon and almond butter and a crisp finish.
3. **Chardonnay El Picador, Chile** **£16.50**
175ml Glass **£4.80**
A ripe, soft buttery yet elegant New World Chardonnay.

ROSE WINES BY THE GLASS

8. **Cabernet Sauvignon Rose Finca El Picador, Chile** **£16.50**
175ml Glass **£4.80**
Off-dry, rounded and full of dried strawberry and cream soda flavours.
9. **Richelieu Blush, Vin de Pays, Southern France** **£16.50**
175ml Glass **£4.80**
Pale, delicate yet full of creamy strawberry fruit – dry but not too crisp.

RED WINES BY THE GLASS

10. **Merlot Finca El Picador, Chile** **£16.50**
175ml Glass **£4.80**
Dark dense and choc full of concentrated mocha and cherry fruit, overlaid with the merest hint of vanilla oak.
11. **Malbec / Shiraz, Las Manitos Mendoza, Argentina** **£18.00**
175ml Glass **£5.20**
Purplish red colour with aromas of fresh red fruits and notes of coffee.

WHITE WINES

Bottle

4. **Semillon Chardonnay Eagles Point, SE Australia** **£17.45**
Soft, tropical scented and full of ripe white fruits and a hint of oak.
5. **Chardonnay / Torrontes, Las Manitos Mendoza, Argentina** **£17.45**
Fruity soft white with hints of mango and apricot.
6. **Macon Lugny, Domaine Louis Llatour Burgundy, France** **£21.50**
A rich, soft and complex white Burgundy from a great producer – nicely toned white stone fruit and gentle oak.
7. **Sauvignon Blanc Kuki, New Zealand** **£23.95**
Intense gooseberry fruit and piercing intensity, ranked in the top ten Marlborough Sauvignons by non other than Oz Clarke.

CHAMPAGNE

Bottle

18. **Moet et Chandon, Brut Imperial NV** **£42.95**
A bottle opened every 3 seconds somewhere in the world...today it's Elterwater! A consistently good biscuity, non-vintage style.

SPARKLING WINES

19. **Prosecco Vetriano Veneto, Italy** **£20.95**
Crisp, delightfully fizzy and soft with hints of melon, grapes and lemon – foaming brilliance!

Intense gooseberry fruit and piercing intensity, ranked in the top ten Marlborough Sauvignons by non other than Oz Clarke.

RED WINES

Bottle

12. **Cabernet Sauvignon, Domaine Baron Philip Vin de Pays, France** **£19.50**
Dark, fruity red with hints of blackcurrant, spice and herbs, warming and generous.
13. **Pinot Noir, Aristocrate Vin de Pays, France** **£18.25**
Soft black fruits, a hint of damson and mild rounded tannins –very soft and silky.
14. **Pinotage, Drakensberg Estate Paarl, South Africa** **£19.50**
Dark, dense and lush, showing textured black fruits, damson and some spice.
15. **Rioja Crianza Bodegas Vega, Spain** **£23.50**
Awarded Red Wine of the Year at the annual gathering of Rioja producers (against 500 other wines), this is a fabulously fruity, seamless, mellow red.
16. **Shiraz, Pitch Fork, SE Australia** **£23.95**
Dense, jammy, full of creamy black fruits and pepper – wonderfully rich and warming red.
17. **Malbec 'Lunta' Bodegas Mendel, Argentina** **£24.00**
Opaque, dark and dense with nice flecks of black fruits, coffee and liquorice.

DESSERT WINES

20. **Muscat Blanc, Avondale Estate Paarl, South Africa** **£16.00**
½ bottle of Organic golden nectar, sweet, luscious and honeyed.

HALF BOTTLES

21. **Sauvignon Blanc, Hawkes Bay Estate** **£13.00**
22. **Rioja Crianza, Bodegas, Spain** **£12.50**