



THE BRITANNIA INN

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!

THE BRITANNIA INN

ELTERWATER • AMBLESIDE • CUMBRIA • LA22 9HP

WWW.BRITINN.CO.UK • INFO@BRITINN.CO.UK

TELEPHONE: 01539 437210

EVENING MEALS

6.00pm to 9.00pm - Summer

6.00pm to 8.45pm - Winter

Starters

Home Made Soup	£4.95
With malted granary bread and butter.	
Classic Caprese Salad	£6.75
Vine Tomatoes, Buffalo Mozzarella, Fresh Basil, Cracked Pepper & Olive Oil	
Grilled Haggis	£6.95
With dressed rocket and homemade plum jam	
Homemade Cumberland Pate	£6.75
With Red Onion Chutney served with fresh toast	
Home breaded Somerset Brie in crisp Parsley Crumb	£7.25
With Red Onion Marmalade	
Smoked Fish Cakes (Mackerel, Salmon & Haddock)	£7.25
With Dressed Lettuce & Garlic Mayonnaise	

Main Courses

Grilled Fresh Sea Bass Fillet	£14.75
Served with Provençal Vegetables & Basil Oil	
Home Beer-Battered Fillet of fresh Haddock*	£11.95
With Chips, Mushy Peas & Tartar sauce	
Homemade Cumbrian Steak, Ale and Mushroom Pie	£14.25
Tender Steak and real ale gravy encased with light suet pastry	
Homemade Chicken, Ham & Leek Pie	£13.25
Chicken Breast & Ham in Creamy Leek sauce encased in light suet pastry	
Chef's Recipe Traditional 8oz Cumberland Sausage	£12.50
With mash & Onion Gravy	
Homemade Vegetable Tart	£11.95
See specials for tonight's variety (V)	
Homemade Wild and Button Mushroom Stroganoff*	£11.95
Flavoured with paprika, brandy and French mustard in creamy sauce, served with Rice. (V)	
Homemade Vegetable Lasagne*	£12.95
Served with Rocket Salad, Garlic Bread & Chips (V)	
Plumgarth's of Kendal 6oz Beef Burger*	£10.00
With Leaves, vine tomato, homemade red onion marmalade & Chips	
Extra Toppings: Cheddar Cheese, Stilton or Bacon (each)	50p

Salad Bowl	£2.60
Portion of Chips	£3.40
Portion of Chef's Potatoes.	£3.40
Mushy Peas	£0.95

*All the Main Courses are served are served with (except *) today's Chef's choice of potatoes (see facing page) or chips with a selection of fresh seasonal vegetables or a salad bowl. Please specify when ordering*

EVENING MEALS continued

Children's Meals:

*Served with either Potatoes or
Chips, and Vegetables or Salad*

Chefs Recipe 4oz Cumberland Sausage	£6.00
Fresh home-battered Half Haddock Fillet	£6.00
Plumgarth's of Kendal 4oz Beef Burger	£6.00
With Cheese	£6.50
Half Portion of:	
Homemade Steak, Ale and Mushroom Pie	£7.25
Homemade Mushroom Stroganoff(V)	£6.00
Homemade Chicken, Ham & Leek Pie	£7.25

EVENING DESSERTS

Britannia Brulee	£5.95
Please see the specials menu for today's type	
Homemade Sticky Toffee Pudding	£6.50
With hot toffee sauce and vanilla ice cream or fresh whipped cream	
Homemade Profiteroles	£6.50
With warm, rich dark chocolate sauce	
Homemade Dark Chocolate & Mixed Berry Tart	£6.50
Served with Black Currant Ice Cream	
A Trio of English Lakes' Vanilla, Thunder'n' Lightning and Blackcurrant Ice Creams	£5.50
A Selection of English Cheese and Biscuits	£7.95

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

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

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

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** **£17.45**
Eagles Point, SE Australia
Soft, tropical scented and full of ripe white fruits and a hint of oak.

- 5. Chardonnay / Torrontes, Las Manitos** **£17.45**
Mendoza, Argentina
Fruity soft white with hints of mango and apricot.

- 6. Macon Lugny, Domaine Louis Llatour** **£21.50**
Burgundy, France
A rich, soft and complex white Burgundy from a great producer – nicely toned white stone fruit and gentle oak.

- 7. Sauvignon Blanc** **£23.95**
Kuki, New Zealand
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,** **£42.95**
Brut Imperial NV
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 Vetricano** **£20.95**
Veneto, Italy
Crisp, delightfully fizzy and soft with hints of melon, grapes and lemon – foaming brilliance!

RED WINES

Bottle

- 12. Cabernet Sauvignon, Domaine Baron Philip** **£19.50**
Vin de Pays, France
Dark, fruity red with hints of blackcurrant, spice and herbs, warming and generous.
- 13. Pinot Noir, Aristocrate** **£18.25**
Vin de Pays, France
Soft black fruits, a hint of damson and mild rounded tannins –very soft and silky.
- 14. Pinotage, Drakensberg Estate** **£19.50**
Paarl, South Africa
Dark, dense and lush, showing textured black fruits, damson and some spice.
- 15. Rioja Crianza** **£23.50**
Bodegas Vega, Spain
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,** **£23.95**
SE Australia
Dense, jammy, full of creamy black fruits and pepper – wonderfully rich and warming red.
- 17. Malbec 'Lunta'** **£24.00**
Bodegas Mendel, Argentina
Opaque, dark and dense with nice flecks of black fruits, coffee and liquorice.

DESSERT WINES

- 20. Muscat Blanc, Avondale Estate** **£16.00**
Paarl, South Africa
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**