

THE BRITANNIA

Menu

WEVE GONE CASHLESS!

We humbly and respectfully ask our beloved guests if you wouldn't mind settling bills with cards please. Thank you in advance.

LILLET ELDERFLOWER
SPRITZ 12.95
Lillet Blanc, Prosecco,
Elderflower Tonic

CYNAR SPRITZ 12.95
Cynar Ricetta,
Prosecco, Soda

BREAD FOR THE TABLE 3.95

Sliced baguette and
Sourdough, bread
sticks, Salted Butter
(serves two)

Shellfish**

All our shellfish is ordered daily in order to guarantee their absolute best quality

ORKNEY SCALLOPS*
Cauliflower Puree
Toasted hazelnuts
14.95

ACHILL ROCK OYSTERS
Shallot vinaigrette
Trio / ½ doz / Doz
14.95 / 27.95 / 52.95

DRESSED CROMER CRAB
Hand cut chips,
House salad, Herb mayo
25.95

NATIVE LOBSTER
Hand cut chips,
House salad, Herb mayo
HALF 32.00 / WHOLE 64.00

*denotes Nuts in dish

** denotes Shellfish in dish

TEMPURA PRAWNS** 12.95
Sugar snap peas, mixed
peppers, spring onion, Lime,
Ginger and Soy dressing

HERITAGE TOMATO &
MOZZARELLA SALAD 10.95
Wasabi mascarpone,
Balsamic glaze

CHARGRILLED ASPARAGUS* 11.95
Romesco sauce, Flaked Almonds,
Parmesan

GOATS CHEESE or CHICKEN SALAD*
Starter 12.95 / Main 19.95
Sharon Fruit, Toasted Walnuts,
Pomegranate, Salad Greens,
Moscotel walnut vinaigrette

TWICE BAKED CHEDDAR
SOUFFLE
9.95
Cheddar Velouté

VENISON AND GAME TERRINE
10.95
Pickled vegetables,
Toasted Sourdough

SET MENU

2 COURSES 27.95 / 3 COURSES 32.95

STARTERS

TWICED BAKED CHEDDAR SOUFFLE
HERITAGE TOMATO & MOZZARELLA
VENISON AND MIXED GAME TERRINE

MAIN COURSES

FREE RANGE CHICKEN BREAST
PORCINI MUSHROOM LINGUINE
DAY BOAT BATTERED COD

PUDDINGS

SUMMER PUDDING
MIXED BERRY CRÈME BRULEE
TIRAMISU

CORNISH WILD HALIBUT 27.95
Samphire, Caramelised Shallots,
Red Pepper sauce, Frites

SALT MARSH LAMB RUMP 26.95
Potato Fondant,
Summer vegetable Fricassee,
Rosemary jus

FREE RANGE CHICKEN BREAST
19.95
Sautéed Potatoes,
Pancetta & Peas,
Sweetcorn Puree

NEW SEASON GROUSE 39.95
Braised red Cabbage, Crispy
Potato Galette, Blackberry
and Port Jus

DAY BOAT BEER
BATTERED COD 19.95
Chips, Pea Puree,
Tartar Sauce

PORCINI MUSHROOM LINGUINE
19.95
Truffle cream sauce

ASPARAGUS, BABY SPINACH
AND BROAD BEAN RISOTTO 19.95
Crispy Sage, Parmesan

STEAKS

**35 DAY MACKENS OF
CHISWICK RIB EYE 36.95**
Hand cut chips,
House salad,
Peppercorn sauce /
bone marrow butter

**ABERDEEN ANGUS
SIRLOIN STEAK 31.95**
Hand cut chips,
House salad,
Peppercorn sauce /
bone marrow butter

**TOMAHAWK STEAK
79.95 (Serves Two)**
Please allow 45 minutes
Roasted on the bone,
Chips, salad, Peppercorn
sauce / bone marrow butter

**CHATEAUBRIAND
69.95 (Serves two)**
Tender Fillet steak, served
carved, Hand cut chips,
salad, peppercorn sauce /
bone marrow butter

A discretionary service charge of 12.5% will be added to your bill to be shared with our entire team
Please contact a member of our team should you have any allergies.