

BRITANNIA

TAP & GRILL

Welcome you to the Britannia Tap & Grill where we offer high quality food and drink using the best ingredients available.

We pride ourselves on our wide selection of high-quality steaks. All of our beef is sourced from a multi-award-winning butcher and aged to perfection in our modern, purpose built aging unit.

We politely remind people that we don't sell fast food, we serve fresh food fast as we can, if you are in a rush please do let us know as some dishes can take up to 30 minutes, service can take longer in busier periods.

BAR NIBBLES

Enjoy our nibbles whilst having a drink £6 each

Marinated mixed olives (v)(GF)
Battered chipolatas, chip shop curry sauce
Our butcher's pork pie, Piccalilli
Pigs in coats, Honey & mustard glaze
Beer battered onions & pickles (v)
Blue stilton mayonnaise
Roasted chorizo chunks(GF)
Maple syrup glaze
BBQ glazed chicken bites
Topped with sesame seeds

TO SHARE

Butchers platter
Selection of breads, pickles, apple, cured meats, pork pie, Salt & pepper chicken wings & maple glazed chorizo £19

Seafood board, gambas pil pil, haddock goujon's, beetroot cured salmon, deep fried whitebait, aioli, bloomer & butter £19

Selection of freshly baked breads for Two
Honey & spelt loaf, focaccia, sourdough, Olives, hummus, balsamic, butter £8

STARTERS

King prawns pil pil
Chargrilled focaccia – chili – garlic £12

Soup of the Day
Warm bread – salted butter £7

Fresh mussels & Nduja sausage in a garlic & shallot cream, toasted sourdough £9

Wild mushrooms on toast, truffle mushroom puree, soft poached egg £8

Goats cheese & rosemary panna cotta, glazed candy beets, beetroot gel, baby leaves, nasturtium oil £8

Salt & pepper chicken wings, fresh chilli & spring onions, sweet chilli, ginger & garlic dipping sauce £8

Classic Caesar salad
Crispy pancetta, herb croutes, parmesan & Caesar dressing £8

A Discretionary 10% Service Charge is added onto Tables of 7 or more

V denotes suitable for vegetarians. VG denotes suitable for vegans. All weights are approximate before cooking. Some dishes may contain traces of nuts or nut derivatives. Dishes with fish may contain bones.

The Britannia avoids the use of G.M. foods within their ingredients and so is confident that this menu is free from any genetically modified foods. All our products are subject to availability as our ingredients are locally sourced. Food Allergies & Intolerances: Please speak to our staff about the ingredients in your meal, when placing your order. Thank you.

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SANDWICHES

Available 12 – 3pm
Served with fennel slaw - crisps.

Pulled pork shoulder in gravy Apple sauce – crackling Toasted brioche bun	£9
Ploughman's Ham – cheese – pickles – lettuce White or brown bloomer	£7
Prawn cocktail Baby gem – tomato – cucumber White or brown bloomer	£8
Hot steak + blue cheese mushroom – lettuce – tomato Toasted ciabatta	£12
Smoked cheese + pickle Smoked applewood – lettuce – tomato - chutney White or brown	£7
Add cup of soup	£4
Add Aspen fries	£5
Add skinny fries	£4

TRADITIONAL SUNDAY DINNER

SERVED EVERY SUNDAY FROM 12

DRY AGED BEEF £19
CHEFS' CHOICE £MP

SERVED WITH

Roast + creamed potato – confit carrot
greens – Yorkshire pudding – real gravy

ADD ANY EXTRAS.

Roast potatoes	£4
Creamed potato	£4
Braised red cabbage + ginger	£3
Roasted shallots	£3
Duck fat confit carrots	£4
Baked cauliflower cheese	£4
Extra Yorkshire pudding	£1
Bottomless gravy jug	£3
Seasonal greens	£4

WHEN IT'S GONE ITS GONE!

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SOMETHING SPECIAL

Complete dishes with our twist

Pan fried duck breast £23
Cinnamon jus, red cabbage, potato fondant

Braised lamb shoulder, smoked garlic mash,
Confit carrot, black kale, roast shallot, red
Wine jus £22

Pan roasted cod loin, spring onion rosti,
Hispi cabbage, steamed fresh mussels,
garlic & parsley cream £22

CLASSIC MAINS

Battered Fleetwood haddock fillet
Small £12 large £17
Mushy peas – tartare sauce – chunky chips

Traditional Cumberland Sausage £16
Creamed potato – beer onion gravy

Chargrilled 12oz gammon steak
Small £12 large £16
Fried egg – pineapple – tomato – portobello

OUR PIES.

Slow cooked steak & ale pie
In caramelized shallot pastry with seasonal
greens & chunky chips £17

Lancashire bomb cheese & onion pie
encased in puff pastry, Served with seasonal
greens & chunky chips £17

Chefs pie of the day
Please ask your server for today's filling £17

OUR BURGERS

Served with skinny fries

Classic Britannia cheeseburger
Lancashire sauce – cheddar cheese £16

Lightly spiced buttermilk chicken burger
Tomato – lime mayonnaise – baby gem £16

Vegan sweet potato + bean burger (ve)
Tomato – relish – baby gem £16

BBQ tower burger
Beef patty – BBQ pulled pork – melted
cheese – jalapenos £18

Add a little extra to your burger £1.50 each

Black pudding – fried egg – blue cheese
beer onions – hash brown – butchers bacon

STEAKS + SALADS

Chargrilled chicken Caesar
Bacon – parmesan – cherry tomatoes
Small £9 Large £16

8oz Rump steak £17
Onion rings – peppercorn sauce – fries

Chargrilled sirloin steak £20
Asian noodles – miso – chilli – ginger

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FROM THE REAL COAL GRILL

Served with rocket – roasted shallots

8oz Fillet (premium cut of beef, zero fat)	£24
10oz Sirloin	£16
Cote de Boeuf (ribeye on the bone)	£24
Pork t-bone steak	£
Chicken Breast	£10
Wagyu A5 Sirloin (2 weeks notice)	£MP

INDULGENCE SIDES

We recommend 2-3 per person

Dirty mash Parmesan – truffle - jus	£5
Duck fat confit carrots (GF)	£4
Salt + vinegar onion rings (V)	£4
Salt & pepper chips	£5
Creamy cheesy mash potato (V)	£4
Cauliflower cheese (V)	£4
Aspen fries	£5.50

SAUCES & BUTTERS

Peppercorn (GF)	£4
Dianne (GF)	£4
Red wine sauce (GF)	£4
Blue Stilton	£4
Café de Paris (herbs, spices + mustard)	£2

SHARING STEAKS

Served with rocket – roasted shallots

24oz Tomahawk	£55
16oz Chateaubriand `	£55

SIDES

We recommend 2-3 per person

Skinny fries (V)	£5
Creamed spinach + garlic (GF)	£5
Rocket, Parmesan + balsamic	£3
Heritage tomato & shallot salad	£4
Triple cooked chips (V)	£5
Mac and cheese	£4
Buttered greens + bacon (GF)	£4
Creamed black pudding	£4
Cajun sweet potato fries (V)	£5

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DESSERTS

Cheesecake of the Day vanilla ice cream	£8
Sticky toffee pudding Vanilla ice cream – toffee sauce	£8
Dark chocolate brownie Hazelnut brittle, vanilla ice cream, chocolate sauce	£8
Britannia brownie sundae Layers of ice cream, brownie, fruit compote	£7
Affogato Amaretto, biscotti, vanilla ice cream, espresso	£9
Mrs Dowson's ice cream Please ask for today's flavor's	per scoop £2

SMALL DESSERTS + HOT DRINK

Cheesecake Vanilla ice cream	£9
Sticky toffee pudding Vanilla ice cream – toffee sauce	£9
Brownie + marshmallow skewer drizzled with chocolate sauce	£9

HOT DRINKS

Single espresso	£2.75
Double espresso	£3.25
Macchiato	£3.45
Flat white	£3.45
Americano	£3.45
Cappuccino	£3.45
Latte	£2.95
Liqueur coffee	from £6.95
Hot chocolate	£3.45
Pot of tea	£2.75

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