

the
Britannia Inn
Oswaldtwistle

Sunday Roast
at The Britannia

Join us every Sunday for our Ottie Green roast of the day

Starter

Choose any dish from the starter section of the menu

Main Course

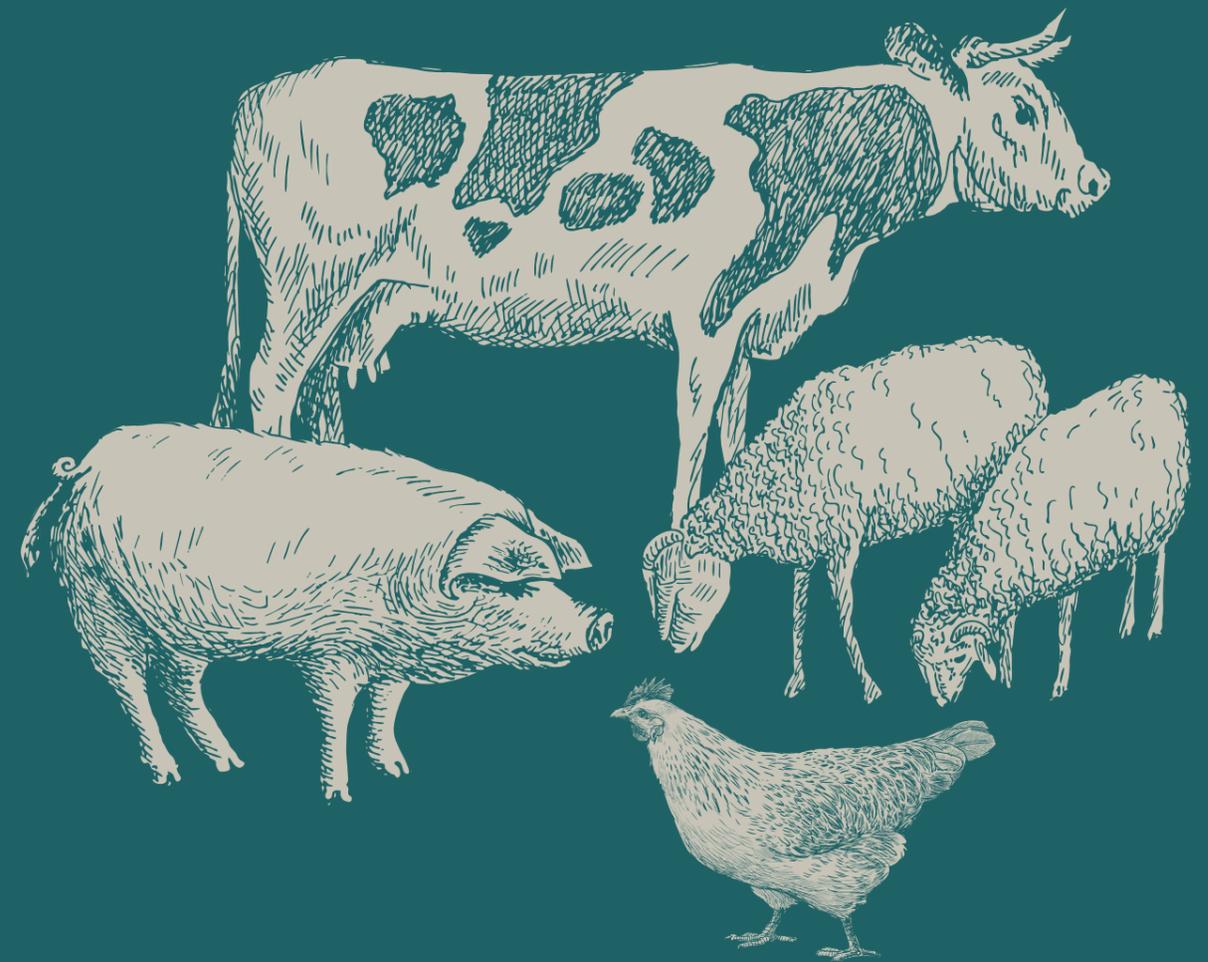
*Your choice of today's freshly roasted meats served with beef dripping
roast potatoes, giant Yorkshires and seasonal vegetables*

Dessert

Choose any dish from our dessert menu, excluding mini dessert of the day

3 courses £14.95 2 courses £12.95 1 course £10.95

Childrens roast dinner £6.95



Food

All our meals are prepared and cooked fresh. For this reason, some dishes do take longer than others.

We take pride in all the meals we prepare. Using locally sourced, high-quality produce.

We offer full table service, if you require anything during your visit please do let your server know who will be more than happy to help.

When you are ready to pay the bill, we offer tableside payments or you can pay at the bar.

Starters

Sourdough bread and butter v	£2.95
Seasonal soup of the day, crusty bread and butter v	£4.25
Prawn cocktail, homemade Marie Rose sauce, brown bread and butter	£5.65
new Camembert, with sourdough and celery sticks v	£6.95
new Chicken liver and brandy pâté, onion chutney and toasted sourdough	£5.45
Creamy garlic mushroom with a crispy cheese and breadcrumb crust, dressed leaves v	£5.25
Spicy buffalo chicken tenders, cooling sour cream dip	£5.45
new Stuffed peppers, with vegetables and spicy tomato sauce v	£4.25
Blue cheese and walnut salad, poached pears, vinaigrette dressing v	£5.25

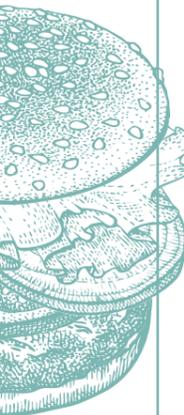


Burgers

Our beef burgers are made using our own 100% ground beef from the farm. All served in a toasted bun with homemade coleslaw, homemade beer battered onion rings and skin on fries.

Add extra toppings for 75p

The traditional burger <i>Served plain and simple</i>	£8.25
Cheese and bacon <i>Topped with melted cheddar cheese and smoked bacon</i>	£8.95
The Britannia house burger <i>Topped with buffalo chicken tenders and melted cheese</i>	£9.95
Spicy coated chicken breast <i>Hot and spiced chicken breast with our classic burger garnish</i>	£8.25
Pork and halloumi <i>100% minced pork burger topped with chargrilled halloumi cheese</i>	£8.95
Halloumi burger v <i>Chargrilled halloumi with roasted tomato and pesto</i>	£8.45
Mexican burger <i>Our classic burger topped with cheese, tomato salsa and jalapeños</i>	£9.25



Fish

new Beer battered haddock, homemade twice cooked chips, mushy peas and homemade tartar sauce	small £9.75	large £11.75
Wholetail scampi, homemade twice cooked chips and garden peas	£9.25	
new Pan fried sea bass, topped with tomato pesto red peppers, fondant potatoes and broccoli	£13.45	

Meat Free

Many of our dishes can be made vegan, ask your server for more details.

Mushroom stroganoff, steamed rice or chips and a slice of toasted garlic bread v	£9.45
Blue cheese and walnut salad with poached pears and vinaigrette dressing v	£8.25
new Vegetarian chilli, basmati rice and garlic bread ve	£8.45
new Dhal curry, basmati rice and naan bread v	£8.95
new Cheese and onion pie, with garden peas and homemade chips v	£9.25



Sides

Homemade twice cooked chips £2.55	Skin on fries £2.55	Sweet potato fries £2.95
Homemade garlic ciabatta bread £2.95	Creamy mash £2.55	Homemade beer battered onion rings £2.55
Homemade garlic ciabatta bread with cheese £3.45	Seasonal vegetables £2.55	Dressed salad £2.95

From Ottie Green

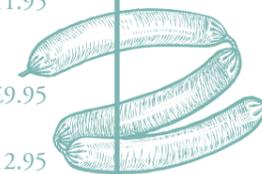
All our meat comes from Ottie Green, our family farm just down the road.

We hand rear our grass fed animals to bring you the best, most flavourful meat to enjoy.

The following dishes are our signatures made using our favourite cuts.

Pork

Belly pork <i>Slow cooked and honey glazed pork belly, grain mustard mash, seasonal vegetables, rich cider gravy and apple sauce</i>	£11.95
Trio of pork sausages <i>Prime pork sausages, mashed potato, sweet onion gravy and a beer battered onion ring</i>	£9.95
Gammon steak <i>Simply chargrilled and served with a fried egg, pineapple ring, homemade beer battered onion rings, homemade twice cooked chips and garden peas</i>	£12.95
new BBQ ribs <i>Slow cooked full rack of ribs, with warmed bbq sauce, fries, coleslaw and corn on the cob</i>	£12.95



Lamb

Lancashire hotpot <i>Traditional hotpot with slow cooked lamb, root vegetables and sliced potato top, buttered greens and sourdough bread for dunking</i>	£10.95
Lamb chops <i>Garlic and rosemary marinated lamb chops, Dauphinoise potatoes, seasonal greens and red wine gravy</i>	£13.45
Lamb shank <i>Slow braised lamb in a minted gravy, seasonal vegetables and creamy mash</i>	£13.95

Beef

Steak and ale pie <i>Tender pieces of steak slow cooked in Thwaites ale with a shortcrust pastry top, chips and seasonal vegetables</i>	£9.75
new Philly cheesesteak <i>Strips of rump steak, mushroom, onions topped with mature cheddar cheese on a brioche bun with fries and a side of coleslaw</i>	£10.95
Prime cut steaks <i>Cooked to your liking and served with homemade twice cooked chips, roasted tomato and mushroom and garden peas</i> 8oz sirloin steak £16.95 10oz rump steak £14.95 <i>Add a sauce: mushroom, peppercorn or red wine gravy £1.95 Add a flavoured butter: garlic and herb or chilli and coriander 95p</i>	
new Beef lasagne <i>Homemade beef lasagne topped with mature cheddar cheese with garlic bread and a side salad</i>	£9.95



Chicken

Britannia chicken <i>A whole chicken breast topped with bacon, cheese and smoky BBQ sauce, homemade twice cooked chips and dressed salad</i>	£9.85
Chicken and leek pie <i>Chunks of chicken and caramelised leeks in a creamy sauce with a shortcrust pastry top, homemade twice cooked chips and seasonal vegetables</i>	£9.25
new Sweet chilli chicken <i>Chicken breast in a sweet chilli sauce on a bed of basmati rice with diced onions and tomato salad.</i>	£9.45
Chicken and bacon Casesar salad <i>Chargrilled chicken strips, lettuce, croutons, crispy bacon pieces and creamy Caesar dressing</i>	£9.65
new Salt and pepper chicken wings <i>Coated in our signature salt and pepper seasoning with fries and sweet chilli dipping sauce</i>	£9.45

v denotes suitable for vegetarians. ve 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.