

Kids Menu

ALL MEALS INCLUDE A SMALL SOFT DRINK OR JUICE
& ICE CREAM DESSERT

| | |
|--|--------------|
| CHICKEN NUGGETS w/ salad, fries & tomato sauce | 9.90 |
| CRUMBED WHITING w/ salad, fries & tartare sauce | 9.90 |
| CRISPY CHICKEN SALAD (GF) w/ lettuce, cherry tomato & spiced mango salsa | 9.90 |
| CHEESE BURGER w/ lettuce, tomato, fries & tomato sauce | 10.90 |
| 150GM SCOTCH FILLET (GF) w/ salad, chive mash & tomato sauce | 12.90 |

Desserts

FROM THE CAKE FRIDGE

please see our waiting staff for today's selection of slices, tarts & cakes

FROM THE KITCHEN

| | |
|--|--------------|
| AFFOGATO vanilla ice cream w/ an epresso shot & chocolate, coconut & almond cookies add liqueur 7.50 | 10.90 |
| HOT FRIED CHURROS (VGO) w/ berry coulis, choc fudge sauce & vanilla ice cream | 10.90 |
| RASPBERRY & HAZELNUT TRIFLE layers of choc mud cake, hazelnut mousse & raspberries drizzled w/ berry coulis | 11.90 |
| GOLDEN GAYTIME DECONSRUCTED toffee & vanilla bean ice creams on a violet crumble cookie base w/ crushed malt biscuits, golden syrup & choc fudge sauce | 13.90 |

British Hotel History

The British Hotel has the oldest continuous licence in Port Adelaide, issued on March 24 1847. James Wakeling, the first publican, moved from the Port Hotel opposite the wharves to become licensee. Originally a stone single story building alongside the river, The British Hotel was rebuilt in 1876 as a two-storey hotel for owner Henry Ayers (later Sir Henry). Designed by W.Beattie, it had twenty two rooms, including a bar, taproom, kitchen, three parlours and ten bedrooms. Ayers sold the hotel in 1877 to James Ralph Russell who had been a publican since September 1863. In October 1848, Russell, a former proof-reader with the London Times, sailed for South Australia with his wife Ann and four sons on-board "Fortitude". Due to a measles epidemic on board, the ship changed course for Moreton Bay, north of Brisbane River, where the passengers remained for six months. The family settled on the mainland for a time before sailing to Sydney where they boarded Wild Irish Girl for Port Adelaide, arriving in August 1849. The Russell's lived on a farm at Woodville where three more sons were born.

Three daughters born at Port Adelaide all died in infancy. Russell was a publican until December 1870 and established a family dynasty at the British. His sons ran the hotel for a number of years; James Thomas in 1871, Arthur from 1872 until March 1881 when Walter took over for a year returning as publican from July 1885 until March 1906. Russell served as publican until March 1907, when John McGrath became licensee and operated the establishment under the name 'McGrath's British Hotel'. Following McGrath's death in 1932, his daughters Elizabeth and Esther joined forces to run the business as legislation enacted in 1908 (the Licensing Act) prohibited single women from holding a publican's licence. In 1935 an amendment to the law was put before the Legislative Council and accepted. The result was that Esther McGrath was granted a publican's licence the following year and assumed sole responsibility for McGrath's British Hotel. In doing so, she became South Australia's first independent female hotel operator following repeal of the 1908 Act. The Russell family sold the hotel to the South Australian Brewing Company in 1937, but it remained under the direction of Esther McGrath until 1952, when Harry Crabb and Harold Garrett became licensees. Several more individuals would assume management of the property between 1964 and 1993. The British Hotel experienced a decline in business during the latter half of the twentieth century, and was eventually forced to close its doors for a number of years. In 2006, Bruce McFarlane purchased the property, and carried out a full renovation, an effort that won the 'Special Project' category of the City of Port Adelaide Enfield's inaugural Heritage Awards. The hotel re-opened in 2009 and currently serves as a pub, restaurant, function centre and venue for live music. In 2018 The British Hotel won the North Best Business of the year.

Menu

SUMMER LUNCH DEAL
10% DISCOUNT ON ALL MAIN MEALS
12 TO 2.30 WEEK DAYS

EXCLUDES SEAFOOD PLATTER

British

Nibbles & Share

| | |
|------------------------------------|--------------|
| TOASTED GARLIC CIABATTA | 8.90 |
| add melted cheese | 2.00 |
| SOUP OF THE DAY | 9.90 |
| w/ toasted sour dough | |
| DUO OF DIPS | 9.90 |
| w/ warm pita bread | |
| STEAKHOUSE FRIES | 9.90 |
| w/ tomato sauce | |
| SPICEY BATTERED WEDGES | 10.90 |
| w/ sour cream & sweet chilli sauce | |
| SWEET POTATO FRIES (GF) | 10.90 |
| w/ sweet chilli sauce | |
| BATTERED ONION RINGS | 10.90 |
| w/ jamesons whiskey aioli | |
| OYSTERS NATURAL | 23/42 |
| w/ spiced mango salsa & lemon | |
| OYSTERS KILPATRIK | 28/50 |
| cooked w/ bacon & kilpatrick sauce | |

Wrap, Roll & Burgers

| | |
|---|--------------|
| BACON & EGG ROLL | 14.90 |
| fried egg, bacon rasher & melted egmont cheese topped w/ baby spinach, jameson whiskey aioli & bbq sauce in a brioche bun w/ fries | |
| CHICKEN BLT WRAP | 14.90 |
| crispy spiced chicken tenderloin strips, fried bacon rasher, tomato, shredded cos, guacamole & sweet chilli sauce | |
| ANGEL BAY ANGUS BEEF BURGER | 16.90 |
| w/ melted egmont cheese, beetroot, cos & carrot slaw & burger sauce in a brioche bun w/ fries | |
| CHICKEN SCHNITZEL BURGER | 16.90 |
| house crumbed chicken breast w/ shredded cos & tomato topped w/ spiced mango salsa in a brioche bun w/ fries | |
| AROMATIC GARDEN VEG BURGER (V) | 16.90 |
| broad bean, potato, peas & spinach pattie w/ baby spinach, & tomato topped w/ apple & ginger compote in a brioche bun w/ sweet potato fries | |

Summer Salads

| | |
|--|--------------|
| BEETROOT & CARROT SALAD (GF) (VG) | 20.90 |
| crisp juliane carrot & beetroot strips w/ baby spinach, red onion, cherry tomato & guacamole drizzled w/ balsamic glaze & evoo | |
| THAI INSPIRED FRIED VERMICELLI SALAD (GF) (VGO) | 22.90 |
| w/ shredded cos, cherry tomato, sweet soy & chilli dressing & fried shallot | |
| <ul style="list-style-type: none"> • crispy spiced chicken tenderloin • salt & pepper squid • crispy spiced 100% not chicken (VG) | |

House Crumbed Schnitzel

All served w/ choice of gravy, salad & fries

| | |
|---|--------------|
| CHICKEN BREAST | 19.90 |
| BEEF PORTERHOUSE | 19.90 |
| ROAST PUMPKIN & LENTIL (GF) (V) | 19.90 |
| GLUTEN FREE OPTION | 2.50 |
| cornflake crumbed w/ choice of gravy, salad & sweet potao fries | |

Toppings (GF)

| | |
|----------------------|-------------|
| Parmigiana | 5.00 |
| Kilpatrick | 5.00 |
| Mediterranean | 5.00 |

Sauces (GF)

| | |
|-------------------------|-------------|
| British Gravy | 2.50 |
| Mushroom | 2.50 |
| Pepper | 2.50 |
| Creamy Dianne | 2.50 |
| Carmelised Onion | 2.50 |

Pan Fried

| | |
|--|--------------|
| SUMMER CHICKEN LINGUINI (VO) | 23.90 |
| choice of spiced chicken tenderloins or 100% not chicken (V) w/ extra virgin olive oil, cherry tomato & red onion finished w/ spiced mango salsa | |
| 100% NOT CHICKEN RISOTTO (GF) (VG) | 25.90 |
| soy based protein w/ garden peas, semi dried tomato, artichoke & olives finished w/ caramelised onion relish & fried shallot | |
| BLUE SWIMMER CRAB, KING PRAWN & CHORIZO LINGUINI | 30.90 |
| tossed w/ chilli, garlic, napolitano & baby spinach | |

Grilled

| | |
|---|--------------|
| 250GM BEEF RUMP (GFO) | 16.90 |
| chargrilled to your liking w/ choice of gravy, salad & fries | |
| BRITISH BANGERS | 17.90 |
| combination of chicken sausages & chorizo w/ chive mash, caramelised onion relish & gravy | |
| 300GM PORK LOIN (GFO) | 18.90 |
| chargrilled w/ choice of gravy, salad & fries | |
| AUSSIE BBQ SUMMER GRILL | 25.90 |
| 150gm scotch, lamb cutlet, bacon rasher, chorizo, beetroot, cos & carrot slaw, choice of gravy & fried egg | |
| 300GM SCOTCH FILLET (GFO) | 26.90 |
| chargrilled to your liking w/ choice of gravy, salad & fries | |
| BONELESS CHICKEN KIEV (GF) | 26.90 |
| cornflake crumbed filled w/ garlic & herb butter served w/ beetroot, cos & carrot slaw, snow peas & choice of gravy | |
| LAMB CUTLETS (3) (GF) | 30.90 |
| served w/ chive mash, green beans & caramelised onion gravy | |

Seafood

| | |
|---|--------------|
| SALT & PEPPER SQUID (GF) | 19/25 |
| w/ sweet soy & chilli dipping sauce, lemon, salad & sweet potato fries | |
| COOPERS BATTERED GARFISH | 19/25 |
| w/ tartare, lemon, salad & fries | |
| CRUMBED YELLOWFIN WHITING | 20/26 |
| w/ tartare, lemon, salad & fries | |
| BAKED BARRAMUNDI FILLET (GF) | 28.90 |
| on baby spinach, green beans & fried vermicelli noodles w/ apple & ginger compote & lime | |
| SUMMER SEAFOOD PLATTER | 38/70 |
| crumbed whiting, battered garfish, house pickled baby octopus, grilled king prawn, oysters two ways, beetroot, cos & carrot slaw, mango salsa, tartare, lemon & a side of fries | |