



oysters

chimichurri	2.5
shallot vinegar	2.5
price per oyster	

nibbles

daily baked breads & beer butter (v)	5	lytham house beer pickle cockles	5
spiced maple mixed nuts (ve)	3.5	shichimi spiced prawn crackers, chilli dip	4
roasted garlic nocellara olives (ve)	5	chilli rice crackers (v)	4

small plates

field

burrata, roasted pumpkin & beetroot, garlic granola (v)	8.5
confit carrots, smoked butter, whipped goat's cheese, rocket pesto, pine nuts (v)	7.5
hummus, tahini, zhug, chickpeas, paprika, warm breads (ve)	7.5
roasted butternut squash, pumpkin seeds, feta, chilli, crispy sage, roasted hazelnuts, mojo verde (v)	7.5
blackened baby aubergine, honey, zhug, garlic roasted chickpeas, greek yoghurt, pomegranate (v)	7.5

land

crispy duck confit, artichoke, pancetta, fèves, braised cavalo, orzo	9
braised guinness beef cheek, dauphinoise potatoes, truffle & cauliflower purée	9.5
barbeque pulled pork tacos, coriander, soured cream, sweetcorn salsa, lime	8.5
buttermilk fried chicken, bourbon soured cream, collard greens	8
lamb meatballs, spiced tomato, confit garlic, lebnah, garlic pitta bread, herb oil	8.5

sea

crispy cod brandade, shakshuka, shichimi spiced fried egg	9
pan fried king scallops, vegetable noodles, soy, mirin, sweet potato & coconut puree	12
charred octopus, chorizo & butter bean broth, fresh herbs, potato, crispy seaweed	10.5
pan fried sea bass, king prawns, langoustine bisque sauce, turned saffron potatoes, rouille crouton	12
torched mackerel, orange, roasted & pickled beetroot, goat's curd, balsamic, olive oil	9

big plates

pan fried cod	16
roasted caponata, herb crumb, caper berries	
roasted lobster	half 18 full 30
gratinated king prawns & garlic butter, hollandaise, fries	
lytham house salad	13
mung bean, quinoa, butternut squash, avocado, pickled carrots, tenderstem broccoli, crispy kale, seeds, smoked almonds, sun blushed tomatoes, tahini, artichoke (ve)	

spiced lamb shawarma	18
pickled red onion, tahini, harrisa, sumac, fresh chilli, herbs, pitta bread	
malaysian curry	14
roasted aubergine, courgette, tenderstem broccoli, butternut squash & red pepper, peanuts, chilli, coriander, crispy seaweed, firecracker rice, garlic herb flatbread (ve)	
raclette & truffle burger	16
beef burger, raclette cheese, truffle aioli, red onion marmalade, brioche bun, fries	

house sides

butter leaf avocado salad, sweet mustard dressing (v)	5
smashed potatoes, gribiche salsa, pangritata, whipped goat's cheese (v)	5
chimichurri roast cauliflower, harissa, tahini, pomegranate, almonds, herbs (ve)	5
grilled corn, pecorino cheese, chilli, ranch (v)	5
fries salt n pepper fries (ve)	4.5 5
collard greens	5
hoisin wok fried broccoli, sesame (v)	5
roasted roots, crème fraîche, granola (v)	5

steak

fillet steak	
café de paris butter	
227g 454g	24 42
ribeye	
café de paris butter	
284g 454g on the bone	22 34
peppercorn béarnaise chimichurri	2

friday

steak & lobster night	75
whole lobster, 454g ribeye on the bone	
two fries two house sides	
thursday soul night coming soon, ask your server for details	

allergies | intolerances | dietary requirements
please notify your server when placing your order

brunch

available 09.00-13.00

- shakshuka, spiced tomato, pepper & chickpea ragù, harissa, baked eggs, greek yoghurt, sumac & flatbread (v)

10
- cinnamon & chia overnight oats, poached pear, nutty granola, grapes, pistachio (ve)

6.5
- smashed avocado, poached egg, sourdough, balsamic, roasted tomato, chilli (v)

7.5

available from 10.10.20

- breakfast bagel, streaky bacon, sausage pattie, cheese, shichimi spiced egg, sweet chilli jam

7.5
- smoked salmon, scrambled egg, spinach, toasted oat soda bread

9.5
- maple bacon french toast, cinnamon, sugar, blueberry compote

8.5
- extras: streaky bacon 2.5 | smoked salmon 3

smashed avocado 2

brunch cocktails

available 09.00-13.00

- morning sunshine**

liverpool orange gin, solerno blood orange, orange marmalade, orange & pineapple juice, blood orange syrup

9
- bloody mary**

broken clock vodka, tomato juice, tabasco, worcestershire sauce, horseradish, celery salt

8
- mango & raspberry mimosa**

mango sorbet, raspberry syrup & prosecco

7
- bramble**

gin, lemon juice, creme de mure

8

lunch offer

mon-thu, 12.00-16.00

- one small plate, one house side**

12
- two small plates, one house side**

17.5

small plates

- blackened baby aubergine, honey, zhug, garlic roasted chickpeas, greek yoghurt, pomegranate (v)
- buttermilk fried chicken, bourbon soured cream, collard greens
- lamb meatballs, spiced tomato, confit garlic, lebnah, garlic pitta bread, herb oil
- crispy cod brandade, shakshuka, shichimi spiced fried egg
- torched mackerel, orange, roasted & pickled beetroot, goat's curd, balsamic, olive oil

house sides

- butter leaf avocado salad, sweet mustard dressing (v)
- smashed potatoes, gribiche salsa, pangritata, whipped goat's cheese (v)
- chimichurri roast cauliflower, harissa, tahini, pomegranate, almonds, herbs (ve)
- grilled corn, pecorino cheese, chilli, ranch (v)
- fries | salt n pepper fries (ve)
- collard greens
- hoisin wok fried broccoli, sesame (v)
- roasted roots, crème fraiche, granola (v)

small plates

- confit carrots, smoked butter, whipped goat's cheese, rocket pesto, pine nuts (v)
- hummus, tahini, zhug, chickpeas, paprika, warm breads (ve)
- barbeque pulled pork tacos, coriander, soured cream, sweetcorn salsa, lime

soft drinks

- franklin & sons**

strawberry & raspberry | ginger beer

3.8
- frobishers fusions**

dandelion & burdock | apple & rhubarb
- apple & raspberry | apple & mango**

3.5
- juice**

apple | pineapple | cranberry | tomato

3.3
- fever tree tonic**

classic | light | aromatic | mediterranean elderflower | ginger ale | bitter lemon

2

homemade

- lemonade**

fresh lemon juice, sugar, soda

4.5
- strawberry lemonade**

fresh lemon juice, strawberries, sugar, soda

4.5
- ginger beer**

fresh ginger, spices, a hint of chilli

4.5

smoothies

available 09.00-13.00

- turmeric sunrise**

carrot, orange, ginger, turmeric

5.5
- green energiser**

kale, pineapple, mint, cucumber, mango

5.5
- strawberry patch**

strawberries, banana, coconut milk

5.5
- blueberry bliss**

blueberry, banana, almond milk, vanilla, chia seeds

5.5

loose tea

- breakfast tea

3
- earl grey | camomile | peppermint

3.5
- red berry

coffee

- | | light roast | dark roast | decaf |
|------------|-------------|------------|-------|
| espresso | 3.3 | 3.4 | 3.5 |
| macchiato | 3.4 | 3.5 | 3.6 |
| americano | 3.3 | 3.4 | 3.5 |
| flat white | 3.5 | 3.6 | 3.7 |
| cappuccino | 3.6 | 3.7 | 3.8 |
| latte | 3.6 | 3.7 | 3.8 |
| mocha | 3.6 | 3.7 | 3.8 |

add syrup + 0.3
hazelnut | vanilla | caramel

chocolate

- hot chocolate

4.5
- vanilla whipped cream, toasted marshmallow, grated chocolate
- boozy hot chocolate

6.5
- cointreau, baileys, amaretto

liqueur

- double shot dark roast coffee, shot of liqueur, sugar, cream

6.5
- drambuie | jameson | martell | amaretto

cointreau | tia maria

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