

oysters	chimichurri	2.5	nibbles	spiced maple	3.5	lytham house beer	5	
	shallot vinegar	2.5		mixed nuts (ve)			pickle cockles	
	price per oyster			roasted garlic nocellara olives (ve)	5			

small plates	field		land		sea	
	burrata, roasted pumpkin & beetroot (v)	8.5	crispy duck confit, artichoke, pancetta, fèves, braised cavalo	9	pan fried king scallops, vegetable noodles, soy, mirin, sweet potato & coconut purée	12
	confit carrots, smoked butter, whipped goat's cheese, rocket pesto, pine nuts (v)*	7.5	braised guinness beef cheek, dauphinoise potatoes, truffle & cauliflower puree	9.5	charred octopus, shakshuka ragù, crispy seaweed	10.5
	hummus, tahini, zhug, chickpeas, paprika, gluten free bread (ve)*	7.5	lamb meatballs, spiced tomato, confit garlic, lebnah, gluten free bread, herb oil*	8.5	pan fried sea bass & king prawns, langoustine bisque sauce, turned saffron potatoes, rouille, parmesan	12
	roasted butternut squash, pumpkin seeds, feta, chilli, crispy sage, roasted hazelnuts, mojo verde (v)	7.5			torched mackerel, orange, roasted & pickled beetroot, goat's curd, balsamic, olive oil*	9
blackened baby aubergine, honey, zhug, garlic roasted chickpeas, greek yoghurt, pomegranate (v)*	7.5					

lunch offer
 mon-thu, 12.00-16.00
 one small plate, one house side 12
 two small plates, one house side 17.5
 includes small plates with a *

big plates	raclette & truffle burger	16	spiced lamb shawarma	18	steak	fillet steak	
	beef burger, raclette cheese, truffle aioli, red onion marmalade, gluten free bun, fries		pickled red onion, tahini, harrisa, sumac, fresh chilli, herbs, gluten free flatbread			café de paris butter	24 42
	roasted lobster	half 18 full 30	pan fried cod	16		ribeye	
king prawns & garlic butter, hollandaise, fries		roasted caponata, caper berries		café de paris butter	22 34		
lytham house salad	13	malaysian curry	14	peppercorn béarnaise chimichuri	2		
mung bean, quinoa, avocado, pickled carrots, tenderstem broccoli, crispy kale, seeds, smoked almonds, sun blushed tomatoes, butternut squash, tahini, artichoke (ve)		roasted aubergine, courgette, tenderstem broccoli, butternut squash & red pepper, peanuts, chilli, coriander, crispy seaweed, firecracker rice, gluten free flatbread (ve)				

friday **steak & lobster night** 75
 whole lobster
 454g ribeye on the bone
 two fries
 two house sides

house sides	butter leaf avocado salad, sweet mustard dressing (v)	5	dessert	passion fruit crème brûlée, mango, coconut sorbet	7	brunch	shakshuka, spiced tomato, pepper & chickpea ragù, harissa, baked eggs, greek yoghurt, sumac, gluten free flatbread (v)	10
	chimichurri roast cauliflower, harissa, tahini, pomegranate, almonds, herbs (ve)	5		dairy farm ice cream & sorbet three scoop	5		smashed avocado, poached egg, balsamic, roasted tomato, chilli, gluten free bread (v)	7.5
	grilled corn, pecorino cheese, chilli, ranch (v)	5		ice cream - vanilla chocolate strawberry salted caramel clotted cream			smoked salmon, scrambled egg, spinach, gluten free bread	9.5
	fries salt n pepper fries (v)	4.5 5		sorbet			extras:	
	collard greens	5		coconut blackberry lemon			streaky bacon	2.5
	wok fried broccoli, garlic, chilli, sesame (v)	5					smoked salmon	3
roasted roots, crème fraiche	5			smashed avocado	2			

available 09.00-13.00



GLUTEN FREE MENU
