



oysters	bacon jam	2.5
	shallot vinegar, lemon	2.5
	price per oyster	

nibbles	daily baked breads & herb butter (v)	5	prawn crackers, chilli dip	4
	spiced maple mixed nuts (ve)	3.5	beer pickle cockles & mussels	5
	nocellara olives (ve)	5	hummus, dukkah & crudités (ve)	5

small plates	field		land		sea	
	baby aubergine , israeli couscous, harissa, yoghurt, dukkah (v)	7.5	pulled pork quesadilla , guacamole, queso fresco, sweetcorn salsa	8.5	crab fishcakes , mango, chilli salsa	9
	tempura vegetables , soy & ginger dipping sauce (v)	7.5	chicken milanese , spaghetti, red wine ragù, rocket, parmesan, truffle	9	pan fried king scallops , charred baby gem, french peas, pancetta	12
	tofu sushi roll , sesame, quinoa, carrot, miso dip (ve)	7.5	braised guinness beef cheek , butternut squash purée, roasted hispi cabbage, lovage oil	9.5	gin cured salmon , sea salt croutes, cucumber salsa	9.5
	burrata , heirloom tomatoes, charred watermelon, mint & lime dressing (v)	9.5	beef tartare , pickled mushrooms, gherkins, capers, mushroom ketchup, egg yolk	10	creole king prawns , zucchini, corn & edamame succotash	12
arancini , pea, truffle & blue cheese, romesco sauce (v)	8	lamb meatballs , ricotta, garlic oregano oil, focaccia	8.5	grilled sardines , asparagus, lobster & tarragon dressing	9	

big plates	barbeque miso lamb rump spicy noodles, tenderstem broccoli, peanut purée, sesame	18	harissa & yoghurt chicken breast israeli couscous, smoked almonds, pomegranate, mint, coriander	14	house sides	caesar salad, baby gem, parmesan, sea salt croutes (v)	5
	roasted lobster gratinated king prawns & garlic butter, hollandaise, fries	half 25 full 45	malaysian curry roasted aubergine, courgette, tenderstem broccoli, butternut squash & red pepper, peanuts, chilli, coriander, crispy seaweed, firecracker rice, garlic herb flatbread (ve)	14		jersey royal potatoes, chives, lemon butter (v)	5
	roasted cod matchstick potatoes, crushed peas, mint, curry sauce	16	raclette & truffle burger 8oz beef burger, raclette cheese, truffle aioli, red onion marmalade, brioche bun, fries	16		curried cauliflower, spinach saag, almonds, lemon yoghurt (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 2 béarnaise 2 king prawns & garlic butter 6	

thursday	soul live music night launching 15.07.21 from 19.00 jazz & funk house bands authentic soul food	
	steak & lobster night whole lobster, 454g ribeye on the bone two fries two house sides	75

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

brunch

mon-fri 09.00-12.00 | sat-sun 10.00-13.00

shakshuka , spiced tomato, pepper & chickpea ragù, harissa, baked eggs, greek yoghurt, sumac & flatbread (v)	10
overnight oats , cinnamon, chia, poached pear, nutty granola, grapes, pistachio (ve)	6.5
smashed avocado , poached egg, sourdough, balsamic, roasted tomato, chilli (v)	7.5

lytham house bagel , streaky bacon, sausage pattie, cheese, shichimi spiced egg, sweet chilli jam	7.5
smoked salmon , scrambled egg, spinach, toasted wholemeal bread	9.5
maple bacon french toast , cinnamon, sugar, blueberry compote	8.5
breakfast bagel , choose: sausage pattie, streaky bacon, or fried egg	4

extras: smoked salmon 4 | smashed avocado 2
streaky bacon 3 | sausage pattie 3 | fried egg 2

brunch cocktails

mon-fri 09.00-12.00 | sat-sun 10.00-13.00

morning sunshine valencia orange gin, orange marmalade, blood orange syrup, pineapple juice	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

*offer available from this section only

small plates

arancini , pea, truffle & blue cheese, romesco saucè (v)
tempura vegetables , soy & ginger dipping sauce (v)
pulled pork quesadilla , guacamole, queso fresco, sweetcorn salsa
lamb meatballs , ricotta, garlic oregano oil, focaccia
crab fishcakes , mango, chilli salsa
gin cured salmon , sea salt croutes, cucumber salsa

house sides

caesar salad, baby gem, parmesan, sea salt croutes (v)
jersey royal potatoes, chives, lemon butter (v)
curried cauliflower, spinach saag, almonds, lemon yoghurt (v)
salt 'n' pepper corn on the cob, lime, soured cream (v)
asparagus, hollandaise
crispy fried broccoli, sesame (v)
truffle & parmesan chips (v)
fries salt n pepper fries (ve)

small plates

baby aubergine , israeli couscous, harissa, yoghurt, dukkah (v)
braised guinness beef cheek , butternut squash puree, roasted hispi cabbage, lovage oil

soft drinks

franklin & sons strawberry & raspberry ginger beer dandelion & burdock apple & rhubarb	3.8
frobishers fusions apple & raspberry apple & mango	3.5
juice orange 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

mon-fri 09.00-12.00 | sat-sun 10.00-13.00

turmeric sunrise carrot, orange, ginger, turmeric	6
green energiser kale, pineapple, mint, cucumber, mango	6
strawberry patch strawberries, cucumber, kiwi, hibiscus	6
blueberry bliss blueberry, banana, almond milk, vanilla, chia seeds	6

loose tea

breakfast tea	3
earl grey camomile peppermint red berry	3.5

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

chocolate

hot chocolate vanilla whipped cream, toasted marshmallow, grated chocolate	4.5
boozy hot chocolate cointreau, baileys, amaretto	6.5

liqueur

double shot dark roast coffee, shot of liqueur, sugar, cream	6.5
drambuie jameson martell amaretto cointreau tia maria	

Find us on 

add syrup + 0.3
hazelnut | vanilla | caramel