



oysters

bacon jam	2.5
shallot vinegar, lemon	2.5
price per oyster	

lunch menu

'posh' fish & chips, beer battered fish, crushed peas, curry sauce	12
steak frites, café de paris butter, fries	13
lamb meatball sub, napolitan sauce, mozzarella cheese, brioche	8.5
king prawn po boy sub, hot sauce, creole mayonnaise, cucumber relish	9.5
barbeque chicken sub, bacon, mozzarella cheese, brioche	7.5

small plates

field	
hummus, red pepper & almond pesto, roasted chickpeas, basil oil, flatbread (ve)	7.5
tempura vegetables, soy & ginger dipping sauce (v)	8
tofu gyozas, wild mushrooms, apple, spicy korean dip (ve)	8
whipped goats cheese crostini, cranberry jam, caramelised walnuts, endive (v)	9.5
wild mushroom arancini, gorgonzola, tarragon, tomato & fennel sauce (v)	9

big plates

barbeque miso lamb rump	18
spicy noodles, tenderstem broccoli, peanut purée, sesame	
venison bourguignon pie	15
puff pastry, mash, roasted roots, chestnut sprouts	
almond & chestnut crusted cod	16
smoked applewood & chive mash, champagne sauce, dill oil	
half roast chicken	16
maple butter, fries, garlic aioli, caesar salad, charred lemon	

steak & lobster

ribeye, café de paris butter	
284g 510g côte de boeuf	24 45
fillet, café de paris butter	
227g 454g	26 48
roasted lobster	half 25 full 48
gruyère gratinated, hollandaise, fries	
add: peppercorn 2 béarnaise 2	
king prawns & garlic butter 6	

nibbles

daily baked breads & herb butter (v)	5
spiced maple mixed nuts (ve)	3.5
nocellara olives (ve)	5
prawn crackers, chilli dip	4

small plates

land	
chicken liver parfait	8.5
apple & date chutney, beef fat brioche	
crispy duck salad, beansprouts, mange tout, watercress, sesame & orange dressing	9
braised guinness beef cheek	9.5
potato fondant, butternut squash purée, parsley oil	
glazed chicken yakitori, soy, sesame, satay dip	8.5
lamb meatballs, ricotta, basil oil, focaccia	8.5

sea

king prawn po boy taco, sweetcorn salsa, guacamole, creole mayonnaise, spicy sauce	9.5
pan fried scallops, crushed minted peas, curry velouté, malt vinegar, parsnip crisp	12
whisky & beetroot cured salmon	9.5
horseradish cream, sea salt croûtes	
soft shell crab sliders, brioche, asian slaw, wasabi mayonnaise	10
tuna carpaccio, pink peppercorns, lemon, watercress, pickle shallots, beurre noisette croûtons	9

house sides

caesar salad, baby gem, parmesan, sea salt croûtes (v)	5
jersey royal potatoes, chives, lemon butter (v)	5
curried cauliflower, spinach saag, almonds, lemon yoghurt (v)	5
salt 'n' pepper corn on the cob, lime, soured cream (v)	5
crispy fried broccoli, sesame (v)	5
truffle & parmesan chips (v)	5
fries salt n pepper fries (ve)	4.5 5

sundays

available sundays 12:00-20:30

strip loin of beef	16
garlic & rosemary roast potatoes, truffle cauliflower cheese, buttered greens, tenderstem broccoli, maple roasted roots, braised red cabbage, yorkshire pudding, gravy	
garlic & thyme half roast chicken	16
garlic & rosemary roast potatoes, truffle cauliflower cheese, buttered greens, tenderstem broccoli, maple roasted roots, braised red cabbage, yorkshire pudding, gravy	

nut roast

garlic & rosemary roast potatoes, roasted cauliflower, mixed greens, tenderstem broccoli, maple roasted roots, braised red cabbage, gravy (ve)	16
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all kids roasts 7.5

all roasts can be made gluten free

when they've gone, they've gone

what's on

favourite cocktails

kings mule	9
kings ginger liqueur, pineapple rum, homemade ginger beer, apple juice, bitters	
confetti kiss	9
koko kanu rum, chambord raspberry, lime, pineapple, cream	
hibiscus & peach martini	9.5
brockmans gin, peach & hibiscus boe, hibiscus flower syrup, passion fruit purée	
apple & maple mojito	9
jack daniels honey, zubrowka vodka, maple syrup, apple cider, fresh blackberries	

winter sangria	9
red wine, sloe gin, cherry liqueur, blood orange, homemade winter spice syrup	
salted caramel martini	9.5
black powder salted caramel gin, frangelico, mozart, white chocolate, salted caramel foam	
pineapple punch	9.5
pineapple plantation rum, dark spiced rum, velvet falernum, passion fruit puree, orange & pineapple juice, almond syrup, lime juice, angostura bitter	
drambuie sour	9
drambuie, chambord black raspberry, lemon, egg white	

champagne

veuve clicquot brut	85
champagne, france	
<i>yellow & white fruits, vanilla, toasty brioche</i>	
veuve clicquot rose	95
champagne, france	
<i>fresh red fruits, biscuit notes of dried fruit</i>	
laurent perrier rose	110
champagne, france	
<i>light, elegant fruit, delicate mousse flavours</i>	
dom pérignon	285
champagne, france	
<i>tropical fruit, fresh, zesty</i>	

lunch offer
25% off all food
mon-wed 12:00-16:00

enjoy your favourite lytham house dish
for less with our weekly lunch offer.

not available 13-31 dec / not in conjunction
with any other offer

monday social
30% off drinks from 17:00

the perfect excuse to make your way through
our cocktail list or indulge in one of our
premium wines for less.

excludes champagne / not available 13-31 dec /
not in conjunction with any other offer

burger & taco tuesday
from 17:00 burger from £10
tacos from £6

explore our weekly burger & taco specials
available alongside our main food menu.

please ask your server to view the menu /
not available 13-31 dec

'food for the soul' thursday
specials from 17:00
live music from 20:00

let us transport you all the way from lytham
to new orleans. with the upbeat sounds of
louisiana swing, jazz & soul we're bound to
get you toe-tapping in your seats.

please ask your server to view the menu

steak & lobster friday £85

available every friday from 17:00

whole roasted lobster
454g fillet steak
two fries
two house sides

friday night live
live music 21:00-23:00

join us every friday evening for some
incredible live singers, bands & musicians
& djs. relax & unwind in our restaurant,
book today with your server.

food served until 22:00 / drinks served until 1.00

saturday live
live music 20:00-22:00
live djs 22:00-late

join us every saturday evening for some
incredible live singers, bands, musicians
& djs. start off your evening in our stunning
restaurant and then get your groove on
downstairs in our bar area!

food served until 22:00 / drinks served until 1.00

sunday sessions
live music 16:00-20:00

relax, unwind & enjoy the music in our
restaurant or bar area.

book with your server now to avoid disappointment

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

private dining

here at lytham house we have two exclusive
private dining areas, one seating up to 12
guests and the other 36 guests. enquire with
your server today about booking for your
special occasion.

please ask your server for more details

what's on

favourite cocktails

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