



mother's day

3 course menu
33.50

s t a r t e r s

barbeque jackfruit tacos (ve)

sweet corn salsa, refried beans, mexican slaw

sicilian arancini (v)

tomato, mozzarella, parmesan, arabiata sauce

crispy duck salad

watermelon, mange tout, watercress, sesame & orange dressing

scallops

wild garlic, wild mushrooms, peas, parmentier potato, wild garlic crumb

king prawns pil pil

pan fried king prawns in garlic, chilli & herb butter

m a i n s

tandoori monkfish

monkfish, bombay potato, chickpea salad, riata

house burger

8oz home pressed pattie, russian sauce, bacon, american cheese, pickles, tomato, fries

lentil bolognese (ve)

rigatoni pasta, braised mixed lentils, sofrito, tomato ragu, vegan parmesan

pan roasted chicken

asparagus, porcini mushrooms, lyonnaise potato, porcini cream, fresh herbs

add: fries (ve) +4 | salt n pepper fries (ve) +5 | truffle & parmesan chips (v) +5

r o a s t s

once they've gone, they've gone

garlic & thyme half roast chicken

garlic & rosemary roast potatoes, yorkshire pudding, truffle cauliflower cheese, spring greens, confit carrot, roasted onion, gravy

british roast beef

medium rare british beef, garlic & rosemary roast potatoes, yorkshire pudding, truffle cauliflower cheese, spring greens, confit carrot, roasted onion, gravy

nut roast (ve)

garlic & rosemary roast potatoes, roasted cauliflower, springs greens, confit carrot, roasted onion, gravy

add: pigs in blankets +5 | yorkshire pudding +1

d e s s e r t s

lytham house snickers

chocolate pave, praline, peanut butter parfait

tropical baked alaska

mango parfait, passion fruit coulis

apple and cinnamon crumble

served with custard

ice cream & macerated berries

served with fresh mint

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