



## executive dining menu

3 course 32

### starters

**glazed chicken yakitori**, soy, sesame, satay dip

**halloumi fries (v)**, pomegranate molasses, garlic yoghurt, chilli flakes

**tempura king prawns**, cold kewpie noodle salad

**sicilian arancini (v)**, tomato, mozzarella, parmesan, arabiata sauce

**hummus (ve)**, zhug, rose harissa, roasted chickpeas, red chicory, garlic flatbread

### mains

**half roast chicken**, maple butter, fries, garlic aioli, caesar salad, charred lemon

**house burger**, 8oz beef burger, russian sauce, bacon, american cheese, pickles, tomato, fries

**lentil bolognese (ve)**, rigatoni pasta, braised mixed lentils, soffrito, tomato ragu, vegan parmesan

**tandoori monkfish**, monkfish, bombay potato, chickpea salad, riata

**284g ribeye steak**, truffle & parmesan chips, peppercorn sauce, café de paris butter  
**+9 supplement | please note the cooking temperature**

*our roasts can be included as mains on a sunday*

*british roast beef | garlic & thyme half roast chicken | nut roast*

### desserts

**lytham house snickers**, chocolate pave, praline, peanut butter parfait

**tropical baked alaska**, mango parfait, passion fruit coulis

**blackberry cheesecake**, pistachio crumb, orange biscotti

**chocolate orange brownie (ve)**, vanilla ice cream

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

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### please read: booking t&cs

full pre-order is required 7 days prior to your booking  
we do not split bills | you will be presented with one bill upon departure  
any amendments within 24 hours of your booking will be charged  
a deposit may be required | an optional 10% service charge will be added to all tables of 10+



## sharing menu

24.50 per head | minimum 20 guests  
add prosecco reception +6.00

a selection of sharing plates for the table from our field, land & sea sections

### field

**hummus**, zhug, rose harissa, roasted chickpeas, red chicory, garlic flatbread (ve)  
**sicilian arancini**, tomato, mozzarella, parmesan, arabiata sauce (v)  
**hoisin salt 'n' pepper** broccoli (v)

### land

**glazed chicken yakitori**, soy, sesame, satay dip  
**crispy duck tacos**, salsa verde, slaw  
**beef burger sliders**, american cheese, pickles, russian sauce

### sea

**thai spiced fishcakes**, sweet chilli dip  
**monkfish skewers**, rose petal harissa, tabbouleh  
**mini fish butty**, brioche, tartare sauce

### sides

**fries** (ve)  
**house salad** (ve)

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