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| <b>oysters</b> | bacon jam              | 2.7 |
|                | shallot vinegar, lemon | 2.7 |
|                | price per oyster       |     |

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| <b>nibbles</b> | daily baked breads & herb butter (v) | 5.3 |
|                | smoked almonds (ve)                  | 3.7 |
|                | nocellara olives (ve)                | 5.2 |
|                | prawn crackers, chilli dip           | 4.5 |



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| <b>lunch menu</b><br><small>available mon-sat 12:00-16:00</small> | <b>'posh' fish &amp; chips</b> , beer battered fish, crushed peas                           | 13 |
|   | <b>steak frites</b> , café de paris butter, fries   | 14 |
|   | <b>southern fried chicken gyro</b> , fried chicken, garlic yoghurt, shredded lettuce, fries | 8  |
|   | <b>fish butty</b> , tartare sauce, shredded lettuce, brioche                                | 8  |
|   | <b>eggs benedict</b> , toasted muffin, poached eggs, bacon, hollandaise                     | 8  |

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| <b>lytham house caesar salad</b> , chicken, bacon, salted anchovies, parmesan, caesar dressing, sourdough croutons                       | 12 |
| <b>add:</b> tempura king prawns +4   |    |
| <b>buddah bowl</b> , bulgur wheat tabbouleh, hummus, zaatar roasted aubergine, chickpea salad, tempura vegetables, garlic flatbread (ve) | 12 |
| <b>add:</b> tempura king prawns +4   grilled chicken +4  |    |

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| <b>small plates</b> | <b>field</b>  |     |
|                     | <b>hummus</b> , zhug, rose harissa, roasted chickpeas, red chicory, garlic flatbread (ve) | 8   |
|                     | <b>tempura vegetables</b> , soy & ginger dipping sauce (ve)                               | 8.5 |
|                     | <b>barbeque jackfruit tacos</b> , sweetcorn salsa, refried beans, mexican slaw (ve)       | 8   |
|                     | <b>halloumi fries</b> , molasses, pomegranate, garlic yoghurt, chilli flakes (v)          | 8.5 |
|                     | <b>sicilian arancini</b> , tomato, mozzarella parmesan, arabiata sauce (v)                | 9.5 |

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| <b>land</b>  |     |
| <b>short rib</b> , sweet & sour sauce, cantonese rice, charred pineapple                           | 9.5 |
| <b>crispy duck salad</b> , watermelon, mange tout, watercress, sesame & orange dressing            | 9.5 |
| <b>glazed chicken yakitori</b> , soy sesame, satay dip   | 9   |
| <b>liver au poivre</b> , pan fried livers, toasted house brioche, creamy pepper sauce, fresh herbs | 8.5 |
| <b>southern fried chicken sliders</b> , brioche, garlic aioli, shredded lettuce, slaw              | 9.5 |

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| <b>sea</b>   |      |
| <b>salmon avial</b> , cured & torched salmon, chilled green curry sauce, pickled veg | 10   |
| <b>barbeque monkfish skewer</b> , rose petal harissa, tabbouleh                      | 10   |
| <b>soft shell crab tostada</b> , refried beans, mexican slaw, chipotle mayo          | 10.5 |
| <b>scallops</b> , wild garlic, mushrooms, peas, parmentier potato, wild garlic crumb | 12.5 |
| <b>tempura king prawns</b> , cold kewpie noodle salad                                | 10   |

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| <b>big plates</b> | <b>half roast chicken</b> , maple butter, fries, garlic aioli, caesar salad, charred lemon | 17 |
|                   | <b>lamb shawarma</b> , harissa, sumac onions, pickled cucumber, flatbread                  | 18 |
|                   | <b>teriyaki pork belly ramen</b> , egg noodles, tea-stained egg, sesame, asian veg         | 18 |
|                   | <b>tandoori monkfish</b> , monkfish, bombay potato, chickpea salad, raita                  | 18 |

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| <b>house burger</b> , 8oz pattie, russian sauce, bacon, american cheese, pickles, tomato, lettuce, aioli, fries                      | 15.5 |
| <b>bone marrow burger</b> , 8oz home pressed pattie, iberico ham, swiss cheese, crispy onion rings, bacon jam, lettuce, aioli, fries | 17.5 |
| <b>lentil bolognese</b> , rigatoni pasta, braised mixed lentils, soffrito, tomato ragu, vegan parmesan (ve)                          | 16.5 |

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| <b>house sides</b> | fries   salt n pepper fries (ve)                       | 5 |
|                    | truffle & parmesan chips (v)                           | 5 |
|                    | spicy patatas bravas, garlic yoghurt (v)               | 6 |
|                    | hoisin crispy fried broccoli (v)                       | 5 |
|                    | roasted aubergine, zaatar, zhug, sumac onions (v)      | 5 |
|                    | caesar salad, baby gem, parmesan, sea salt croutes (v) | 5 |
| garden salad (ve)  | 5  |   |

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| <b>steak &amp; lobster</b>   | <b>whole roasted lobster</b> , gruyère gratinated, hollandaise, fries | 52      |
|  | <b>ribeye 248g</b> , café de paris butter                             | 26      |
|  | <b>fillet 227g   454g</b> , café de paris butter                      | 28   50 |
|  | <b>surf &amp; turf</b>  | +20     |
|  | <b>add:</b> half roasted lobster to any steak                         |         |
| <b>add:</b> peppercorn +2   béarnaise +2<br>king prawns & garlic butter +6 |   |         |

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| <b>sundays</b><br><small>available sundays 12:00-20:30</small> | <b>british roast beef</b> , medium rare british beef, garlic & rosemary roast potatoes, yorkshire pudding, truffle cauliflower cheese, spring greens, confit carrot, roasted onion, gravy | 16.5 |
|  | <b>garlic &amp; thyme half roast chicken</b> , garlic & rosemary roast potatoes, yorkshire pudding, truffle cauliflower cheese, spring greens, confit carrot, roasted onion, gravy        | 16.5 |

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| <b>nut roast</b> , garlic & rosemary roast potatoes, roasted cauliflower, spring greens, confit carrot, roasted onion, gravy (ve) | 16.5 |
| <b>add:</b> pigs in blankets +5   yorkshire pudding +1  |      |

**when they've gone, they've gone**

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| <b>our favourites</b>   | <b>confetti kiss</b> 10  | <b>apricot ginger sour</b> 10  | <b>champagne</b>        | <b>veuve clicquot brut</b> 85  |
|   | koko kanu rum, chambord raspberry, lime, pineapple, cream                          | wild turkey bourbon, apricot jam, fresh ginger, lemon, egg white           |                         | <b>veuve clicquot rose</b> 95  |
|   | <b>hibiscus &amp; peach martini</b> 11   | <b>lytham house solero</b> 10.5  |                         | champagne, france<br><i>yellow &amp; white fruits, vanilla, toasty brioche</i> |
|   | brockmans gin, peach & hibiscus boe, hibiscus flower syrup, passion fruit purée    | koko kanu rum, banana liqueur, passionfruit, cream, tangy lemoncello foam  |                         | <b>laurent perrier rose</b> 120  |
| <b>pineapple punch</b> 11.5   | <b>lytham green</b> 11   | champagne, france<br><i>light, elegant fruit, delicate mousse flavours</i> | <b>dom pérignon</b> 300 |  |
| pineapple red leg rum, old j dark rum, velvet falernum, passion fruit, orange & pineapple juices, almond syrup, tiki fire overproof rum | hendricks gin, zubrowka bison vodka, kiwi, cucumber purée, lemon                   | champagne, france<br><i>tropical fruit, fresh, zesty</i>                   |                         |  |
| <b>banana old fashioned</b> 11.5  | <b>lychee elderflower martini</b> 10.5   |  |                         |  |
| bumbu rum, banana liqueur, licor 43, chocolate bitters  | ketel one, st germain, lychee purée, lemon sour, black raspberry, lemon, egg white |  |                         |  |

**what's on**

**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 in conjunction with any other offer*

**midweek meat up all day, every wednesday**

our superb steak specials paired with a chosen glass of wine from 15  
*excludes champagne | not in conjunction with any other offer*

**live music**

**thursday  
live music from 20:00**

lythams only venue to get a proper head start on the weekend. live music followed by laidback electro beats

reserve your table now or simply join us for drinks in the bar area with no reservation necessary

*food served until 22:00  
drinks served until 00:00*

**friday  
live music from 20:30  
resident dj until late**

indulge in our amazing steak & lobster then the weekend officially starts here. with amazing live duos & musicians followed by our resident dj until late

*food served until 22:00  
drinks served until 00:00*

**saturday  
live music from 20:30  
dj until late**

the only place to get your saturday night started. why not book a table in the restaurant then make your way down into our stunning bar area where you can get your groove on, all night long!

*food served until 22:00  
drinks served until 01:00*

**sunday  
live acoustic acts  
16:00-20:00**

relax, unwind & enjoy the sunday sounds in our restaurant or bar area

our incredible roasts served from 12pm

once they're gone, they're gone

*food served until 20:30  
book now to avoid disappointment*

**what's on**

**steak & lobster | 90  
every friday  
from 17:00**

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

*not in conjunction with any other offer  
book now to avoid disappointment*

**our private dining spaces**

situated on the second floor, we have two exclusive private dining areas to choose from. a smaller, intimate private dining room which boasts a large circular table and seats up to 12 or a larger luxurious room which can seat 22 guests around one large table or 32 across 3 tables

our private dining areas come equipped with an integrated sound system in which you can play your own music personalising your event even more! as with our main restaurant and bar, our private dining spaces offer expertly made cocktails alongside exclusive private dining menus and a sharing style menu. enquire with a member of management about your special event and our spaces