



BRASSERIE MENU

henry street, lytham st annes, fy8 5le
www.lythamhouse.co.uk

liveners *non-alcoholic liveners available upon request*

tequila con verdita , pineapple, jalapeño, mint, coriander	5	lytham livener , limoncello, citrus vodka, rosemary	5	g & tea , jindea tea infused gin, cucumber, fraise	5
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nibbles

oysters shallots & tabasco (<i>gf</i>) or dill pickle & cucumber (<i>gf</i>)				3.5	
price per oyster					
daily baked breads , house butter (<i>v</i>) (<i>ve</i>)	7.5	beef & mozzarella nuggets , mushroom ketchup	6.5	macaroni nuggets , hot sauce dip (<i>v</i>)	6.5
olives , mixed marinated olives (<i>gf</i>) (<i>ve</i>)	6	prawn crackers , sweet chilli dip (<i>gf</i>)	5	pork crackers , crispy crackling & five spice (<i>gf</i>)	5

starters

soup of the day , daily baked bread, house butter <i>(v)</i> <i>(ve)</i>	8	scallops , spiced butternut squash caponata, butternut squash purée <i>(gf)</i>	15
waldorf salad , granny smith, walnut syrup, pickled grapes, roasted walnuts, blacksticks blue cheese, celery, house mayo <i>(v)</i> <i>(gf)</i>	8	tuna tartare , tarragon mayonnaise, vinegar dressing, rice cracker <i>(gf)</i>	14
duck prosciutto , goat's cheese panna cotta, pickled beetroot <i>(gf)</i>	12	lobster baked potato , lobster crème fraîche, bisque, thermidor <i>(gf)</i>	16
confit pork belly , crackling, glazed parsnip & apple, apple & red wine purée <i>(gf)</i>	10	chestnut & mushroom gnocchi , chestnut gnocchi, wild mushrooms, mushroom sauce, sage <i>(ve)</i>	10

on toast *mon-fri 12-5 / sat 12-3*

pulled spiced beef , lemon & herb dressing <i>(gf)</i>	10	smoked salmon , cream cheese, chive <i>(gf)</i>	11
wild mushrooms , avocado, poached egg <i>(v)</i> <i>(gf)</i>	10	ask for today's special	

lunch *mon-fri 12-5 / sat 12-3*

blacksticks blue cheese & onion pie , apple, beetroot & pickled grape salad <i>(v)</i>	16	prix fixe 2 course 20 <i>mon-fri 12-5 / sat 12-3</i>	
fish & chips , beer batter, triple cooked chips, chunky tartare sauce, marrow fat pea purée	16	starters	
rump & chips , 6oz rump steak triple cooked chips, house salad <i>(gf)</i> <i>choice of sauce:</i> béarnaise <i>(gf)</i> peppercorn <i>(gf)</i>	18	soup of the day <i>(v)</i> <i>(ve)</i>	waldorf salad <i>(v)</i> <i>(gf)</i>
chicken caesar salad , grilled chicken, cos lettuce, caesar dressing, parmesan, anchovies, croutons <i>(gf)</i>	13	duck prosciutto <i>(gf)</i>	chestnut & mushroom gnocchi <i>(v)</i> <i>(ve)</i>
corned beef hash , house corned beef, hens egg, brown sauce, bread roll	13	rump & chips <i>(gf)</i> add: +4	blacksticks blue cheese & onion pie <i>(v)</i>
			chicken caesar salad <i>(gf)</i>
			corned beef hash



mains

lamb rump slow cooked lamb shoulder, green lentils, cavolo nero, pickled turnips <i>(gf)</i>	24
beef short rib slow cooked short rib, watercress velouté, crispy shallots, purple potato, swiss chard <i>(gf)</i>	22
sea bass celeriac purée, green beans, bacon, braised chicory, red wine sauce <i>(gf)</i>	24
cauliflower steak raisin dressing, confit carrots & leeks, pickled beetroot <i>(ve)</i>	17
mushroom ravioli wild mushrooms, truffle oil <i>(v)</i>	16
chicken supreme ratte potato purée, sprout tops, salsify, chicken sauce <i>(gf)</i>	19
butternut squash risotto roasted butternut squash, squash seeds <i>(ve)</i> <i>(gf)</i>	16
hake white bean cassoulet, chorizo, crispy squid	23
venison loin tenderstem broccoli, sautéed potatoes, onion & ale purée, puffed pearl barley, pink peppercorn jus	28
braised mushrooms gem lettuce, tofu purée, pearl barley, herb pesto <i>(ve)</i>	16
lh mac burger 8oz british beef burger, brioche bun, mac sauce, shredded iceberg lettuce, onion, red leicester cheese, fries	16
add: bacon +3	

steak

10oz rump	28	chips/fries <i>(gf)</i> <i>(ve)</i>	5
8oz fillet	38	truffle & parmesan chips <i>(gf)</i> <i>(v)</i>	6
garlic & rosemary butter, chips, house salad <i>(gf)</i> <i>sauc</i> es: peppercorn +4 <i>(gf)</i> béarnaise +4 <i>(gf)</i>		buttered mash <i>(gf)</i> <i>(v)</i>	5
surf & turf <i>add:</i> garlic king prawns <i>(gf)</i>	8	braised mushrooms <i>(ve)</i>	6
chateaubriand	90	seasonal buttered greens <i>(gf)</i> <i>(v)</i> <i>(ve)</i>	6
chips, seasonal buttered greens, truffled mac & cheese, béarnaise sauce, peppercorn sauce <i>(gf)</i>		truffled mac & cheese <i>(v)</i>	7
		house salad <i>(gf)</i> <i>(ve)</i>	5

sunday roasts

available every sunday 12-8pm
live music 4-8pm

ask your server to view our sunday brasserie menu
book your table today to avoid missing out

(gf) – gluten free upon request
(ve) – vegan upon request

allergies | intolerances
dietary requirements

please notify your server
when placing your order



wine list

sparkling ~

	<u>bottle</u>	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>
riondo organic spumante veneto italy <i>tropical fruit, honeysuckle, grapefruit</i>	29.50	7.00	-	-
lunetta prosecco spumante brut venezie, italy <i>apple, peach, citrus</i>	33.00	7.75	-	-
lunetta prosecco rosé venezie, italy <i>fresh berry aromas, redcurrant, citrus notes</i>	35.00	8.00	-	-

rosé ~

	<u>bottle</u>	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>
another story white zinfandel rosé california, usa <i>strawberry, cream, candied</i>	24.00	6.25	6.75	8.25
la ruchette dorée, côtes du rhône rosé rhône, france <i>vibrant, wildflowers, red berries</i>	28.00	7.00	8.25	9.50
château gairiord rosé, côtes de provence provence, france <i>elegant, savoury, raspberry</i>	40.00	-	-	-

white ~

	<u>bottle</u>	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>
vina palomeras viura blanco navarra, spain <i>ripe apricot, peach, lychee</i>	24.00	6.25	6.75	8.50
false bay 'slow' chenin blanc coastal region, south africa <i>bready, herbal, creamy lemon</i>	25.00	6.75	7.25	9.00
ila nova vinho verde vinho verde, portugal <i>tropical fruit, ripe melon, lemon sherbet</i>	28.00	-	-	-
piattini pinot grigio doc delle venezie, italy <i>delicate, floral, lemon</i>	28.00	7.50	8.00	9.75
terradura pecorino, igt colline piscesari abruzzo, italy <i>white blossom, peach, citrus</i>	29.00	7.75	8.25	10.00
shadow point chardonnay california, usa <i>peach, toasty, texturals</i>	32.00	-	-	-
ontañón vetiver rioja blanco rioja, spain <i>opulent, jasmine, tropical</i>	33.00	-	-	-
shuckers shack sauvignon blanc marlborough, new zealand <i>tropical fruit, gooseberry, citrus</i>	35.00	9.50	10.00	11.75
domaine daniel séguinot chablis burgundy, france <i>flinty, soft apple, citrus, unoaked</i>	50.00	-	-	-

red ~

	<u>bottle</u>	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>
vina palomeras tempranillo tinto navarra, spain <i>ripe cherry, berry fruits, vanilla</i>	24.00	6.25	6.75	8.50
silvermyn argentum merlot cabernet stellenbosch, south africa <i>blackcurrants, cherry, spice</i>	25.00	6.75	7.25	9.00
les volets pinot noir roussillon, france <i>raspberry, cherry, savoury</i>	26.00	7.00	7.50	9.25
adobe reserva merlot organic d.o. valle del rapel, chile <i>juicy, plum, red cherry, black pepper</i>	28.00	7.50	8.00	9.75
showdown 'man with the ax' cabernet sauvignon california, usa <i>cassis, wild berry, vanilla</i>	30.00	8.00	8.50	10.25
nieto doc malbec mendoza, argentina <i>smooth, soft, violets, vanilla, plum</i>	34.00	9.00	9.50	11.25
domaine des tourelles red bekaa, lebanon <i>cherry, cedar, rosemary, cloves</i>	36.00	-	-	-
laderas de cabama rioja rioja, spain <i>black cherry, balsamic, spice</i>	42.00	-	-	-
alasia barolo piemonte, italy <i>black plum, violets, leather, woodsmoke</i>	58.00	-	-	-
château maucoil châteauneuf-du-pape tradition rouge rhône, france <i>rich, ripe berries, savoury spice</i>	75.00	-	-	-

[ask about our secret wine list...](#)