



SUNDAY BRASSERIE MENU

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

liveners *non-alcoholic liveners available upon request*

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

sunday sessions
live music 16:00-20:00

easy like sunday lunchin'...
relax, unwind & enjoy the live music in our restaurant or bar area

pre-book with your server now to avoid disappointment

our favourites

salted caramel martini salted caramel gin, frangelico, cream, mozart white chocolate, salted caramel foam	12	cherry darling vanilla infused whiskey, cherry heering, amaretto, lemon juice, black cherry syrup, egg white	10.5
chamaretto sour amaretto, chambord raspberry, lemon, sugar, egg white	10.5	pineapple punch pineapple red leg rum, velvet falernum, passion fruit, pineapple juice, tiki fire overproof rum	12
strawberry rose strawberry gin, rose wine, fresh strawberries, mint, lemon juice	11.5	espresso martini absolut vanilia vodka, kahlúa, tequila coffee liqueur, espresso	12

champagne

veuve clicquot brut champagne, france <i>yellow & white fruits, vanilla, toasty brioche</i>	85	laurent perrier rosé champagne, france <i>light, elegant fruit, delicate mousse flavours</i>	120
veuve clicquot rosé champagne, france <i>fresh red fruits, biscuit notes of dried fruit</i>	95	dom pérignon champagne, france <i>tropical fruit, fresh, zesty</i>	300

1 course	18	2 course	24	3 course	30
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starters

soup of the day , daily baked bread, house butter <i>(v) (ve*)</i>	duck prosciutto , goats' cheese panna cotta, pickled beetroot <i>(gf)</i>
chestnut & mushroom gnocchi , chestnut gnocchi, wild mushrooms, mushroom sauce, sage <i>(ve)</i>	tuna tartare , tarragon mayonnaise, vinegar dressing, rice cracker <i>(gf)</i>
confit pork belly , crackling, glazed parsnip & apple, apple & red wine purée <i>(gf)</i>	waldorf salad , granny smith, walnut syrup, pickled grapes, roasted walnuts, blacksticks blue cheese, celery, house mayo <i>(v) (gf)</i>

mains

roast beef , roast pótatoes, glazed carrots, buttered seasonal greens, cauliflower cheese, garlic purée, yorkshire pudding, gravy <i>(gf)</i>	sea bass , celeriac purée, green beans, bacon, braised chicory, red wine sauce <i>(gf)</i>
roast chicken supreme , roast potatoes, glazed carrots, buttered seasonal greens, cauliflower cheese, garlic purée, yorkshire pudding, gravy <i>(gf)</i>	butternut squash risotto , roasted butternut squash, squash seeds <i>(ve) (gf)</i>
nut roast , roast potatoes, glazed carrots, seasonal greens, garlic purée, gravy <i>(ve)</i>	braised mushrooms , gem lettuce, tofu purée, pearl barley, herb pesto <i>(ve)</i>
beef short rib , slow cooked short rib, watercress velouté, crispy shallots, purple potato, swiss chard <i>(gf)</i>	lh mac burger , 8oz british beef burger, brioche bun, mac sauce, shredded iceberg lettuce, onion, red leicester cheese, fries
	add: <i>bacon</i> +3

sides

chips/fries <i>(gf) (ve)</i>	5	seasonal buttered greens <i>(gf) (v) (ve*)</i>	6
truffle & parmesan chips <i>(gf) (v)</i>	6	truffled mac & cheese <i>(v)</i>	7
buttered mash <i>(gf) (v)</i>	5	house salad <i>(gf) (ve)</i>	5
braised mushrooms <i>(ve)</i>	6		

desserts

fruit crumble , custard or vanilla ice cream <i>(v)</i>	vegan chocolate brownie , raspberry, lemon & black pepper compote, vanilla ice cream <i>(ve)</i>
sticky toffee pudding , toffee sauce, clotted cream ice cream <i>(v)</i>	ice cream <i>(gf) (v)</i> - vanilla <i>(ve*)</i> chocolate strawberry salted caramel clotted cream
chocolate delice , black forest fruits, amarena cherries, chantilly cream <i>(v)</i>	sorbet <i>(gf) (ve)</i> - lemon raspberry mango

cheese board, +10 for one, +18 for two | local cheese, biscuits, chutney *(gf)*

(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 pescaresi 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...](#)