



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	tempura vegetables , soya dip (<i>ve</i>)	6	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	baked scallops , apple purée, chicken sauce, crackling <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	whipped goats cheese , roasted & pickled beetroot, sourdough croutons <i>(v)</i> <i>(gf)</i>	10
duck parfait , toasted brioche, orange marmalade <i>(gf)</i>	9	glazed pork belly , herb vinegar slaw <i>(gf)</i>	10
lobster baked potato , lobster crème fraîche, bisque, thermidor <i>(gf)</i>	16	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	eggs benedict , bacon, poached eggs, hollandaise <i>(gf)</i>	10

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

<i>served alongside our full menu</i>			
blacksticks blue cheese & onion pie , apple, beetroot & pickled grape salad <i>(v)</i>	16		
fish & chips , beer batter, triple cooked chips, chunky tartare sauce, marrow fat pea purée	16		
rump & chips , 6oz rump steak triple cooked chips, house salad <i>(gf)</i>	18		
<i>choice of sauce: béarnaise (gf) peppercorn (gf)</i>			
chicken caesar salad , grilled chicken, cos lettuce, caesar dressing, parmesan, anchovies, croutons <i>(gf)</i>	13		
corned beef hash , house corned beef, hens egg, brown sauce, bread roll	13		

prix fixe | 2 course 20

<i>mon-fri 12-5 sat 12-3</i>			
starters			
soup of the day <i>(v)</i> <i>(ve)</i>		waldorf salad <i>(v)</i> <i>(gf)</i>	
duck parfait <i>(gf)</i>		chestnut & mushroom gnocchi <i>(v)</i> <i>(ve)</i>	
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mains			
butternut squash risotto <i>(ve)</i> <i>(gf)</i>		blacksticks blue cheese & onion pie <i>(v)</i>	
fish & chips		chicken caesar salad <i>(gf)</i>	
rump & chips <i>(gf)</i>	add: +4	corned beef hash	



mains

pork rack , potato purée, glazed apples, kale, red wine jus <i>(gf)</i>	22
beef short rib , slow cooked short rib, watercress velouté, crispy shallots, purple potato, swiss chard <i>(gf)</i>	22
fish pie , salmon, haddock & prawns, buttered mash, seasonal greens	19
cauliflower steak , raisin dressing, confit carrots & leeks, pickled beetroot <i>(ve)</i>	17
salmon pappardelle , poached salmon, spinach, dill, white wine & cream sauce	17
chicken supreme , buttered mash, tenderstem broccoli, dianne sauce <i>(gf)</i>	19
butternut squash risotto , roasted butternut squash, squash seeds <i>(ve)</i> <i>(gf)</i>	16
fish of the day , white bean cassoulet, chorizo, crispy squid	23
beef stroganoff , pulled beef, mushrooms, lime & herb rice	18
vegan bowl , braised mushrooms, pearl barley risotto, hummus, gem lettuce, 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>		buttered mash <i>(gf)</i> <i>(v)</i>	5
<i>sauc</i> es: peppercorn +4 <i>(gf)</i> béarnaise +4 <i>(gf)</i>		braised mushrooms <i>(ve)</i>	6
surf & turf	8	seasonal buttered greens <i>(gf)</i> <i>(v)</i> <i>(ve)</i>	6
<i>add: garlic king prawns (gf)</i>		truffled mac & cheese <i>(v)</i>	7
chateaubriand	90	house salad <i>(gf)</i> <i>(ve)</i>	5
chips, seasonal buttered greens, truffled mac & cheese, béarnaise sauce, peppercorn sauce <i>(gf)</i>			

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 Gairoird 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
Ilá 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...](#)