



SUNDAY 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 (gf) or dill pickle & cucumber (gf) 3.5
price per oyster

daily baked breads , house butter (v) 7.5	tempura vegetables , soya dip (ve) 6	macaroni nuggets , hot sauce dip (v) 6.5
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olives , mixed marinated olives (gf) (ve) 6	prawn crackers , sweet chilli dip (gf) 5	pork crackers , crispy crackling & five spice (gf) 5
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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 12 salted caramel gin, frangelico, cream, mozart white chocolate, salted caramel foam	cherry darling 10.5 vanilla infused whiskey, cherry heering, amaretto, lemon juice, black cherry syrup, egg white
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chamaretto sour 10.5 amaretto, chambord raspberry, lemon, sugar, egg white	pineapple punch 12 pineapple red leg rum, velvet falernum, passion fruit, pineapple juice, tiki fire overproof rum
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strawberry rose 11.5 strawberry gin, rose wine, fresh strawberries, mint, lemon juice	espresso martini 12 absolut vanilia vodka, kahlúa, tequila coffee liqueur, espresso
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champagne

veuve clicquot brut 85 champagne, france <i>yellow & white fruits, vanilla, toasty brioche</i>	laurent perrier rosé 120 champagne, france <i>light, elegant fruit, delicate mousse flavours</i>
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veuve clicquot rosé 95 champagne, france <i>fresh red fruits, biscuit notes of dried fruit</i>	dom pérignon 300 champagne, france <i>tropical fruit, fresh, zesty</i>
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1 course 18 2 course 25 3 course 30

starters

soup of the day, daily baked bread, house butter (v) (ve)

chestnut & mushroom gnocchi, chestnut gnocchi, wild mushrooms, mushroom sauce, sage (ve)

whipped goats cheese, roasted & pickled beetroot, sourdough croutons (v) (gf)

glazed pork belly, herb vinegar slaw (gf)

duck parfait, toasted brioche, orange marmalade (gf)

waldorf salad, granny smith, walnut syrup, pickled grapes, roasted walnuts, blacksticks blue cheese, celery, house mayo (v) (gf)

mains

roast beef, roast potatoes, glazed carrots, buttered seasonal greens, cauliflower cheese, garlic purée, yorkshire pudding, gravy (gf)

roast chicken supreme, roast potatoes, glazed carrots, buttered seasonal greens, cauliflower cheese, garlic purée, yorkshire pudding, gravy (gf)

nut roast, roast potatoes, glazed carrots, seasonal greens, garlic purée, gravy (ve)

pork rack, potato purée, glazed apples, kale, red wine jus (gf)

fish pie, salmon, haddock & prawns, buttered mash, seasonal greens

butternut squash risotto, roasted butternut squash, squash seeds (ve) (gf)

vegan bowl, braised mushrooms, pearl barley risotto, hummus, gem lettuce, herb pesto (ve)

lh mac burger, 8oz british beef burger, brioche bun, mac sauce, shredded iceberg lettuce, onion, red leicester cheese, fries

add: bacon +3

sides

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

fruit crumble, custard or vanilla ice cream (v)

sticky toffee pudding, toffee sauce, clotted cream ice cream (v)

chocolate brownie, salted caramel, vanilla ice cream (v) (ve)

baked vanilla cheesecake, winter fruits

ice cream (gf) (v) - vanilla (ve) | chocolate strawberry | salted caramel | clotted cream

sorbet (gf) (ve) - 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 tropical fruit, honeysuckle, grapefruit	29.50	7.00	-	-
lunetta prosecco spumante brut venezie, italy apple, peach, citrus	33.00	7.75	-	-
lunetta prosecco rosé venezie, italy fresh berry aromas, redcurrant, citrus notes	35.00	8.00	-	-

rosé ~

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

white ~

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

red ~

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

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