



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
---	---	--	---	---	---

nibbles

oysters shallots & tabasco (gf) or dill pickle & cucumber (gf)				3.5
---	--	--	--	-----

price per oyster

daily baked breads , house butter (v) (ve')	7.5	house pickled vegetables , soya dip (ve)	6	beef & garstang blue arancini , mushroom ketchup	7.5
--	-----	---	---	---	-----

olives , mixed marinated olives (gf) (ve)	6	prawn crackers , sweet chilli dip (gf)	5	pork crackers , crispy crackling & five spice (gf)	5
--	---	---	---	---	---

starters

soup of the day , daily baked bread, house butter (v) (ve')	8	pan fried scallops , confit beetroot, pickled walnuts, watercress velouté, apple blossom (gf)	15
--	---	--	----

heritage carrots & whipped goats cheese , shallots, fried carrot tops, basil oil, sourdough croutons (v) (gf) (ve')	10	artichoke tart , puffed pastry, poached artichoke, creamed leeks, herb salad, vinaigrette dressing (v)	9
--	----	---	---

lancashire egg , black pudding scotch egg, mushroom ketchup, pickled mushrooms	10	pork belly , gin infused rhubarb, hispi cabbage (gf)	10
---	----	---	----

lobster baked potato , lobster crème fraîche, bisque, thermidor (gf)	16	chestnut & mushroom gnocchi , chestnut gnocchi, wild mushrooms, mushroom sauce, sage (ve)	10
---	----	--	----

on toast mon-fri 12-5 | sat 12-3

served on sourdough

pulled spiced beef , lemon & herb dressing (gf)	10	smoked salmon , cream cheese, chive (gf)	11
--	----	---	----

wild mushrooms , avocado, poached egg (v) (gf)	10	eggs benedict , bacon, poached eggs, hollandaise (gf)	10
---	----	--	----

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

served alongside our full menu

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 (gf)	18
--	----

choice of sauce: peppercorn +4 (gf) | béarnaise +4 (gf)

chicken caesar salad , grilled chicken, cos lettuce, caesar dressing, parmesan, anchovies, croutons (gf)	13
---	----

corned beef hash , house corned beef, hens egg, brown sauce, bread roll	13
--	----

macaroni cheese , house salad (v)	10
--	----

add: pulled beef +4

prix fixe | 2 course 20

mon-fri 12-5 | sat 12-3

starters

soup of the day (v) (ve')	heritage carrots & whipped goats cheese (v) (gf) (ve')
----------------------------------	---

chestnut & mushroom gnocchi (v) (ve')	pork belly (gf)
--	------------------------

mains

jerusalem artichoke risotto (ve)	macaroni cheese (v)
---	----------------------------

fish & chips	chicken caesar salad (gf)
-------------------------	----------------------------------

rump & chips (gf) add: +4	corned beef hash
---	-------------------------



mains

pork tenderloin , braised fennel, charred spring onion, oyster mushrooms, red wine sauce (gf)	22
--	----

british veal , sorrel velouté, purple sprouting broccoli, sautéed potato, pickled radish, beef jus (gf)	30
--	----

sea bream , tarragon creamed leeks, samphire, straw potatoes (gf)	22
--	----

cauliflower steak , raisin dressing, confit carrots & leeks, pickled beetroot (gf) (ve)	17
--	----

salmon pappardelle , poached salmon, spinach, dill, white wine & cream sauce	17
---	----

chicken supreme , buttered mash, celery, bacon, parsnips, lemon gel, chicken sauce (gf)	19
--	----

jerusalem artichoke risotto , artichoke crisp (ve)	16
---	----

seared tuna , herb slaw, rice cracker (gf)	20
---	----

beef wellington , beef fillet, baked beetroot, baby carrots, potato purée, beef jus	30
--	----

vegan bowl , braised mushrooms, pearl barley risotto, hummus, gem lettuce, herb pesto (ve)	16
---	----

lh mac burger , 8oz british beef burger, brioche bun, mac sauce, shredded iceberg lettuce, onion, red leicester cheese, fries (gf)	16
---	----

add: bacon +3

steak

10oz rump	28	chips/fries (gf) (ve)	5
8oz fillet	38	porcini & parmesan chips (gf) (v)	6

garlic & rosemary butter, chips, house salad (gf)

saucers: peppercorn +4 (gf) | béarnaise +4 (gf)

surf & turf	8	sautéed potatoes (gf) (v) (ve')	6
------------------------	---	---------------------------------	---

chateaubriand , chips, seasonal buttered greens, truffled mac & cheese, béarnaise sauce, peppercorn sauce (gf)	90	garlic & chilli purple sprouting broccoli (gf) (v)	6
---	----	--	---

		braised hispi cabbage (gf) (v)	5
		truffled mac & cheese (v)	7

		house salad (gf) (ve)	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 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...](#)