



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) price per oyster				3.5	
daily baked breads , house butter (v) (ve)	7.5	house pickled vegetables , soya dip (ve)	6	beef & garstang blue arancini , mushroom ketchup (gf)	7.5
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	25	3 course	32
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starters

soup of the day , daily baked bread, house butter <i>(v)</i> <i>(ve)</i>	pork belly , gin infused rhubarb, hispi cabbage <i>(gf)</i>
chestnut & mushroom gnocchi , chestnut gnocchi, wild mushrooms, mushroom sauce, sage <i>(ve)</i>	lancashire egg , black pudding scotch egg, mushroom ketchup, pickled mushrooms
artichoke tart , puff pastry, poached artichoke, creamed leeks, herb salad, vinaigrette dressing <i>(v)</i>	heritage carrots & whipped goats' cheese , shallots, fried carrot tops, basil oil, sourdough croutons <i>(v)</i> <i>(gf)</i> <i>(ve)</i>

mains

pork tenderloin , braised fennel, charred spring onion, oyster mushrooms, red wine sauce <i>(gf)</i>	roast beef , roast potatoes, glazed carrots, buttered seasonal greens, cauliflower cheese, garlic purée, yorkshire pudding, gravy <i>(gf)</i>
sea bream , tarragon creamed leeks, samphire, straw potatoes <i>(gf)</i>	roast chicken , roast potatoes, glazed carrots, buttered seasonal greens, cauliflower cheese, garlic purée, yorkshire pudding, gravy <i>(gf)</i>
jerusalem artichoke risotto , artichoke crisp <i>(ve)</i>	nut roast , roast potatoes, glazed carrots, seasonal greens, garlic purée, gravy <i>(ve)</i> <i>(gf)</i>
vegan bowl , braised mushrooms, pearl barley risotto, hummus, gem lettuce, herb pesto <i>(ve)</i>	
lh mac burger , 8oz british beef burger, brioche bun, mac sauce, shredded iceberg lettuce, onion, red leicester cheese, fries <i>(gf)</i>	

add: bacon +3

sides

chips/fries <i>(gf)</i> <i>(ve)</i>	5	braised hispi cabbage <i>(gf)</i> <i>(v)</i>	6
porcini parmesan chips <i>(gf)</i> <i>(v)</i>	6	garlic & chilli purple sprouting broccoli <i>(gf)</i> <i>(v)</i>	6
buttered mash <i>(gf)</i> <i>(v)</i>	5	truffled mac & cheese <i>(v)</i>	7
sautéed potatoes <i>(gf)</i> <i>(v)</i> <i>(ve)</i>	6	house salad <i>(gf)</i> <i>(ve)</i>	5

desserts

fruit crumble , custard or vanilla ice cream <i>(v)</i>	lemon & yuzu meringue pie <i>(v)</i>
sticky toffee pudding , toffee sauce, clotted cream ice cream <i>(v)</i>	ice cream <i>(gf)</i> <i>(v)</i> - vanilla <i>(ve)</i> chocolate strawberry salted caramel clotted cream pistachio
chocolate brownie , pistachio ice cream, preserved cherries <i>(v)</i> <i>(ve)</i>	sorbet <i>(gf)</i> <i>(ve)</i> - lemon raspberry mango rhubarb

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...