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# BRASSERIE MENU

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henry street, lytham st annes, fy8 5le  
[www.lythamhouse.co.uk](http://www.lythamhouse.co.uk)

## liveners non-alcoholic liveners available upon request

<b>tequila con verdita</b> , pineapple, jalapeño, mint, coriander	5	<b>lytham livener</b> , limoncello, citrus vodka, rosemary	5	<b>g &amp; tea</b> , jindea tea infused gin, cucumber, fraise	5
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## nibbles

<b>oysters</b>   shallots & tabasco <i>(gf)</i> or dill pickle & cucumber <i>(gf)</i>					3.5
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price per oyster

<b>daily baked breads</b> , house butter <i>(v)</i> <i>(ve)</i>	7.5	<b>tempura cauliflower</b> , soya dip <i>(ve)</i>	6	<b>beef &amp; garstang blue arancini</b> , mushroom ketchup	7.5
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<b>olives</b> , mixed marinated olives <i>(gf)</i> <i>(ve)</i>	6	<b>prawn crackers</b> , sweet chilli dip <i>(gf)</i>	5	<b>pork crackers</b> , crispy crackling & five spice <i>(gf)</i>	5
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## starters

<b>soup of the day</b> , daily baked bread, house butter <i>(v)</i> <i>(ve)</i>	8	<b>pan fried scallops</b> , confit beetroot, pickled walnuts, watercress velouté <i>(gf)</i>	15
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<b>heritage carrots &amp; whipped goats cheese</b> , shallots, fried carrot tops, basil oil, sourdough croutons <i>(v)</i> <i>(gf)</i> <i>(ve)</i>	10	<b>artichoke tart</b> , puffed pastry, poached artichoke, creamed leeks, herb salad, vinaigrette dressing <i>(v)</i>	9
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<b>lancashire egg</b> , black pudding scotch egg, mushroom ketchup, pickled mushrooms	10	<b>pork belly</b> , gin infused rhubarb, hispi cabbage <i>(gf)</i>	10
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<b>lobster baked potato</b> , lobster crème fraîche, bisque, thermidor <i>(gf)</i>	16	<b>mushroom parfait</b> , miso oat cream, tarragon, soda bread <i>(ve)</i>	10
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## on toast mon-fri 12-5 | sat 12-3

served on sourdough

<b>poached eggs</b> , spinach & chilli <i>(v)</i> <i>(gf)</i>	8	<b>smoked salmon</b> , cream cheese, chive <i>(gf)</i>	11
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<b>wild mushrooms</b> , avocado, poached egg <i>(v)</i> <i>(gf)</i>	10	<b>eggs benedict</b> , bacon, poached eggs, hollandaise <i>(gf)</i>	10
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## lunch mon-fri 12-5 | sat 12-3

served alongside our full menu

<b>fish &amp; chips</b> , beer batter, triple cooked chips, chunky tartare sauce, marrow fat pea purée	16
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<b>rump &amp; chips</b> , 6oz rump steak triple cooked chips, house salad <i>(gf)</i>	18
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choice of sauce: peppercorn +4 *(gf)* | béarnaise +4 *(gf)*

<b>chicken caesar salad</b> , grilled chicken, cos lettuce, caesar dressing, parmesan, anchovies, croutons <i>(gf)</i>	13
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<b>corned beef hash</b> , house corned beef, hens egg, brown sauce, bread roll	13
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<b>macaroni cheese</b> , house salad <i>(v)</i>	10
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**add:** pulled beef +4

## prix fixe | 2 course 20

mon-fri 12-5 | sat 12-3

### starters

<b>soup of the day</b> <i>(v)</i> <i>(ve)</i>	<b>heritage carrots &amp; whipped goats cheese</b> <i>(v)</i> <i>(gf)</i> <i>(ve)</i>
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<b>mushroom parfait</b> <i>(ve)</i>	<b>pork belly</b> <i>(gf)</i>
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### mains

<b>asparagus risotto</b> <i>(gf)</i> <i>(ve)</i>	<b>macaroni cheese</b> <i>(v)</i>
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<b>fish &amp; chips</b>	<b>chicken caesar salad</b> <i>(gf)</i>
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<b>rump &amp; chips</b> <i>(gf)</i>	<b>corned beef hash</b>
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**add:** +4



## mains

<b>pork tenderloin</b> , braised fennel, charred spring onion, oyster mushrooms, red wine sauce <i>(gf)</i>	22
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<b>lamb loin</b> , minted new potatoes, broad beans, gem lettuce, pancetta, lamb sauce <i>(gf)</i>	30
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<b>sea bream</b> , tarragon creamed leeks, samphire, straw potatoes <i>(gf)</i>	22
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<b>grilled aubergine</b> , baba ghanoush, gooseberry jam <i>(gf)</i> <i>(ve)</i>	17
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<b>king prawn tagliatelle</b> , king prawns, garlic, chilli, tomatoes, spring onion, courgette matchsticks	17
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<b>chicken supreme</b> , buttered mash, braised chicory, bacon, lemon gel, chicken sauce <i>(gf)</i>	19
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<b>asparagus risotto</b> , asparagus purée, asparagus spears <i>(gf)</i> <i>(ve)</i>	16
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<b>pan roasted salmon</b> , pea velouté, watercress & pea salad <i>(gf)</i>	20
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<b>beef wellington</b> , beef fillet, baked beetroot, baby carrots, potato purée, beef jus	30
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<b>vegan bowl</b> , braised mushrooms, pearl barley risotto, hummus, gem lettuce, herb pesto <i>(ve)</i>	16
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<b>lh mac burger</b> , 8oz british beef burger, brioche bun, mac sauce, shredded iceberg lettuce, onion, red leicester cheese, fries <i>(gf)</i>	16
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**add:** bacon +3

## steak

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

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

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

<b>surf &amp; turf</b>	8	sautéed potatoes <i>(v)</i> <i>(gf)</i> <i>(ve)</i>	6
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**add:** garlic king prawns *(gf)*

<b>chateaubriand</b>	90	asparagus & hollandaise <i>(v)</i> <i>(gf)</i>	7
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chips, seasonal buttered greens, truffled mac & cheese, béarnaise sauce, peppercorn sauce <i>(gf)</i>		braised hispi cabbage <i>(v)</i> <i>(gf)</i>	5
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		truffled mac & cheese <i>(v)</i>	7
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		house salad <i>(gf)</i> <i>(ve)</i>	5
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## 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>
<b>riondo organic spumante</b> veneto italy   <i>tropical fruit, honeysuckle, grapefruit</i>	30.50	7.25	8.50	-
<b>lunetta prosecco spumante brut</b> venezie, italy   <i>apple, peach, citrus</i>	33.00	7.75	9.00	-
<b>lunetta prosecco rosé</b> venezie, italy   <i>fresh berry aromas, redcurrant, citrus notes</i>	35.00	8.00	9.25	-

## rosé ~

	<u>bottle</u>	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>
<b>another story white zinfandel rosé</b> california, usa   <i>strawberry, cream, candied</i>	25.50	6.85	7.35	9.10
<b>la ruchette dorée, côtes du rhône rosé</b> rhône, france   <i>vibrant, wildflowers, red berries</i>	28.50	7.50	8.20	9.95
<b>château gairoird rosé, côtes de provence</b> provence, france   <i>elegant, savoury, raspberry</i>	40.00	-	-	-

## white ~

	<u>bottle</u>	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>
<b>viña palomeras viura blanco</b> navarra, spain   <i>ripe apricot, peach, lychee</i>	24.50	6.25	6.95	8.70
<b>false bay 'slow' chenin blanc</b> coastal region, south africa   <i>bready, herbal, creamy lemon</i>	25.50	6.75	7.45	9.20
<b>ila nova vinho verde</b> vinho verde, portugal   <i>tropical fruit, ripe melon, lemon sherbet</i>	28.00	-	-	-
<b>piattini pinot grigio</b> doc delle venezie, italy   <i>delicate, floral, lemon</i>	28.50	7.50	8.20	9.95
<b>terradura pecorino, igt colline pescaresi</b> abruzzo, italy   <i>white blossom, peach, citrus</i>	29.50	7.75	8.45	10.20
<b>shadow point chardonnay</b> california, usa   <i>peach, toasty, texturals</i>	32.00	8.50	9.20	10.95
<b>ontañón vetiver rioja blanco</b> rioja, spain   <i>opulent, jasmine, tropical</i>	33.00	-	-	-
<b>shuckers shack sauvignon blanc</b> marlborough, new zealand   <i>tropical fruit, gooseberry, citrus</i>	35.00	9.50	10.20	11.95
<b>domaine daniel séguinot chablis</b> burgundy, france   <i>flinty, soft apple, citrus, unoaked</i>	50.00	-	-	-

## red ~

	<u>bottle</u>	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>
<b>viña palomeras tempranillo tinto</b> navarra, spain   <i>ripe cherry, berry fruits, vanilla</i>	24.50	6.25	6.95	8.70
<b>silvermyn argentum merlot cabernet</b> stellenbosch, south africa   <i>blackcurrants, cherry, spice</i>	25.50	6.75	7.45	9.20
<b>les volets pinot noir</b> roussillon, france   <i>raspberry, cherry, savoury</i>	27.00	7.25	7.95	9.70
<b>adobe reserva merlot organic</b> d.o. valle del rapel, chile   <i>juicy, plum, red cherry, black pepper</i>	28.50	7.50	8.20	9.95
<b>showdown 'man with the ax', cabernet sauvignon</b> california, usa   <i>cassis, wild berry, vanilla</i>	30.00	8.00	8.70	10.45
<b>nieto doc malbec</b> mendoza, argentina   <i>smooth, soft, violets, vanilla, plum</i>	34.50	9.00	9.70	11.45
<b>domaine des tourelles red</b> bekaa, lebanon   <i>cherry, cedar, rosemary, cloves</i>	36.00	-	-	-
<b>laderas de cabama rioja</b> rioja, spain   <i>black cherry, balsamic, spice</i>	42.00	-	-	-
<b>alasia barolo</b> piemonte, italy   <i>black plum, violets, leather, woodsmoke</i>	58.00	-	-	-
<b>château maucoil châteauneuf-du-pape tradition rouge</b> rhône, france   <i>rich, ripe berries, savoury spice</i>	75.00	-	-	-

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