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# SUNDAY 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 (gf) or dill pickle & cucumber (gf) <small>price per oyster</small>	3.5
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<b>daily baked breads</b> , house butter (v) (ve)	7.5	<b>tempura cauliflower</b> , soya dip (ve)	6	<b>beef &amp; garstang blue arancini</b> , mushroom ketchup (gf)	7.5
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<b>olives</b> , mixed marinated olives (gf) (ve)	6	<b>prawn crackers</b> , sweet chilli dip (gf)	5	<b>pork crackers</b> , 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

<b>lychee elderflower martini</b> finlandia vodka, st germain, sugar, lychee purée, lemon juice	11	<b>piña colada</b> malibu, red leg pineapple rum, coconut, pineapple juice, cream	12
<b>chamaretto sour</b> amaretto, chambord raspberry, lemon, sugar, egg white	10.5	<b>pineapple punch</b> pineapple red leg rum, velvet falernum, passion fruit, pineapple juice, tiki fire overproof rum	12
<b>strawberry rose</b> strawberry gin, rose wine, fresh strawberries, mint, lemon juice	11.5	<b>espresso martini</b> absolut vanilia vodka, kahlúa, tequila coffee liqueur, espresso	12

## champagne

<b>veuve clicquot brut</b> champagne, france <small>yellow &amp; white fruits, vanilla, toasty brioche</small>	85	<b>laurent perrier rosé</b> champagne, france <small>light, elegant fruit, delicate mousse flavours</small>	125
<b>veuve clicquot rosé</b> champagne, france <small>fresh red fruits, biscuit notes of dried fruit</small>	95	<b>dom pérignon</b> champagne, france <small>tropical fruit, fresh, zesty</small>	300

<b>1 course</b>	18	<b>2 course</b>	25	<b>3 course</b>	32
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## starters

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

**mushroom parfait**, miso oat cream, tarragon & soda bread (ve)

**artichoke tart**, puff pastry, poached artichoke, creamed leeks, herb salad, vinaigrette dressing (v)

**pork belly**, gin infused rhubarb, hispi cabbage (gf)

**lancashire egg**, black pudding scotch egg, mushroom ketchup, pickled mushrooms

**heritage carrots & whipped goats' cheese**, shallots, fried carrot tops, basil oil, sourdough croutons (v) (gf) (ve)

## mains

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

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

**asparagus risotto**, asparagus purée, asparagus spears (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 (gf)

**add: bacon +3**

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

**roast chicken**, 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) (gf)

## sides

chips/fries (gf) (ve)	5	braised hispi cabbage (v) (gf)	6
porcini parmesan chips (v) (gf)	6	asparagus & hollandaise (v) (gf)	7
buttered mash (v) (gf)	5	truffled mac & cheese (v)	7
sautéed potatoes (v) (gf) (ve)	6	house salad (gf) (ve)	5

## desserts

**fruit crumble**, custard or vanilla ice cream (v)

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

**chocolate & strawberry bomb**, chocolate shell, chocolate mousse, strawberry compote (v)

**lemon & yuzu meringue pie** (v)

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

**sorbet** (gf) (ve) - 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>
<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...](#)