



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	tempura cauliflower , 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 <i>(v)</i> <i>(ve)</i>	8	scallops , burnt cauliflower purée, cauliflower florets, pear, almond <i>(gf)</i>	15
heritage carrots & whipped goats cheese , shallots, fried carrot tops, basil oil, sourdough croutons <i>(v)</i> <i>(gf)</i> <i>(ve)</i>	10	goats cheese, fig & onion tart , herb salad <i>(v)</i>	10
rabbit terrine , black garlic emulsion, pickle & herb salad <i>(gf)</i>	10	pork pie , piccalilli	10
lobster tail , lobster emulsion, pickled carrots, radish <i>(gf)</i>	16	mushroom parfait , miso oat cream, tarragon, soda bread <i>(ve)</i>	10

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

poached eggs , spinach & chilli <i>(v)</i> <i>(gf)</i>	8	smoked salmon , cream cheese, chive <i>(gf)</i>	11
wild mushrooms , avocado, poached egg <i>(v)</i> <i>(gf)</i>	10	eggs benedict , bacon, poached eggs, hollandaise <i>(gf)</i>	10

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

fish & chips , beer batter, triple cooked chips, chunky tartare sauce, marrow fat pea purée	16	heritage carrots & whipped goats cheese <i>(v)</i> <i>(gf)</i> <i>(ve)</i>
rump & chips , 6oz rump steak triple cooked chips, house salad <i>(gf)</i> <i>choice of sauce:</i> peppercorn +4 <i>(gf)</i> béarnaise +4 <i>(gf)</i>	18	pork pie
chicken caesar salad , grilled chicken, cos lettuce, caesar dressing, parmesan, anchovies, croutons <i>(gf)</i>	13	
corned beef hash , house corned beef, hens egg, brown sauce, bread roll	13	
macaroni cheese , house salad <i>(v)</i>	10	
add: pulled beef +4		

prix fixe | 2 course 20

starters	
soup of the day <i>(v)</i> <i>(ve)</i>	heritage carrots & whipped goats cheese <i>(v)</i> <i>(gf)</i> <i>(ve)</i>
mushroom parfait <i>(ve)</i>	
mains	
butternut squash risotto <i>(gf)</i> <i>(ve)</i>	macaroni cheese <i>(v)</i>
fish & chips	chicken caesar salad <i>(gf)</i>
rump & chips <i>(gf)</i>	add: +4
	corned beef hash

mains

duck breast celeriac purée, beetroot, parsnip, potato rosti, red wine jus <i>(gf)</i>	22
lamb rump potato gnocchi, salsify, kale, pickled turnips, lamb consommé <i>(gf)</i>	30
sea bass potato terrine, garlic purée, cavolo nero, beef jus <i>(gf)</i>	22
grilled aubergine baba ghanoush, gooseberry jam, pickled vegetable salad <i>(gf)</i> <i>(ve)</i>	17
spaghetti alle vongole clams, chilli, garlic, white wine, parsley	17
chicken supreme creamed leeks, wild mushroom sauce <i>(gf)</i>	19
butternut squash risotto squash purée, squash batons, toasted squash seeds <i>(gf)</i> <i>(ve)</i>	16
salmon curried vegetable broth, scraps, lemon gel <i>(gf)</i>	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 <i>(ve)</i>	16
lh mac burger 8oz british beef burger, brioche bun, mac sauce, shredded iceberg lettuce, onion, red leicester cheese, fries <i>(gf)</i>	16
add: bacon +2	

steak

10oz rump	28	chips/fries <i>(gf)</i> <i>(ve)</i>	5
8oz fillet	38	porcini & parmesan chips <i>(v)</i> <i>(gf)</i>	6
garlic & rosemary butter, chips, house salad <i>(gf)</i> <i>sauc</i> es: peppercorn +4 <i>(gf)</i> béarnaise +4 <i>(gf)</i>		buttered mash <i>(v)</i> <i>(gf)</i>	5
surf & turf	8	sautéed potatoes <i>(v)</i> <i>(gf)</i> <i>(ve)</i>	6
add: garlic king prawns <i>(gf)</i>		wild mushrooms & herbs <i>(ve)</i> <i>(gf)</i>	6
chateaubriand	90	braised hispi cabbage <i>(v)</i> <i>(gf)</i>	5
chips, seasonal buttered greens, truffled mac & cheese, béarnaise sauce, peppercorn sauce <i>(gf)</i>		truffled mac & cheese <i>(v)</i>	7
		house salad <i>(gf)</i> <i>(ve)</i>	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 <i>tropical fruit, honeysuckle, grapefruit</i>	30.50	7.25	8.50	-
lunetta prosecco spumante brut venezie, italy <i>apple, peach, citrus</i>	33.00	7.75	9.00	-
lunetta prosecco rosé 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>
another story white zinfandel rosé california, usa <i>strawberry, cream, candied</i>	25.50	6.85	7.35	9.10
la ruchette dorée, côtes du rhône rosé rhône, france <i>vibrant, wildflowers, red berries</i>	28.50	7.50	8.20	9.95
château gairroid 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>
viña palomeras viura blanco navarra, spain <i>ripe apricot, peach, lychee</i>	24.50	6.25	6.95	8.70
false bay 'slow' chenin blanc coastal region, south africa <i>bready, herbal, creamy lemon</i>	25.50	6.75	7.45	9.20
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>	28.50	7.50	8.20	9.95
terradura pecorino, igt colline pescaresi abruzzo, italy <i>white blossom, peach, citrus</i>	29.50	7.75	8.45	10.20
shadow point chardonnay california, usa <i>peach, toasty, texturals</i>	32.00	8.50	9.20	10.95
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	10.20	11.95
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>
viña palomeras tempranillo tinto navarra, spain <i>ripe cherry, berry fruits, vanilla</i>	24.50	6.25	6.95	8.70
silvermyn argentum merlot cabernet stellenbosch, south africa <i>blackcurrants, cherry, spice</i>	25.50	6.75	7.45	9.20
les volets pinot noir roussillon, france <i>raspberry, cherry, savoury</i>	27.00	7.25	7.95	9.70
adobe reserva merlot organic d.o. valle del rapel, chile <i>juicy, plum, red cherry, black pepper</i>	28.50	7.50	8.20	9.95
showdown 'man with the ax', cabernet sauvignon california, usa <i>cassis, wild berry, vanilla</i>	30.00	8.00	8.70	10.45
nieto doc malbec mendoza, argentina <i>smooth, soft, violets, vanilla, plum</i>	34.50	9.00	9.70	11.45
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 maucoill châteauneuf-du-pape tradition rouge rhône, france <i>rich, ripe berries, savoury spice</i>	75.00	-	-	-

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