



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)	3.5
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price per oyster

daily baked breads , house butter (v) (ve)	7.5	tempura cauliflower , soya dip (ve)	6	hummus , house breads (v) (ve)	7.5
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olives , mixed marinated olives (gf) (ve)	6	prawn crackers , sweet chilli dip (gf)	5	pork crackers , crispy crackling & five spice (gf)	5
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starters

soup of the day , daily baked bread, house butter (v) (ve)	8	scallops , scallops, celeriac, apple, smoked almonds (gf)	15
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heritage carrots & whipped goats cheese , shallots, fried carrot tops, basil oil, sourdough croutons (v) (gf) (ve)	10	pig cheek terrine , paneéd terrine, glazed apples, cider jell	10
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spiced chicken thigh , herb & vinaigrette slaw (gf)	10	duck liver parfait , toasted rice cream, orange, ale soda bread	10
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cod loin , squash, pickled artichoke, crispy kale (gf)	12	waldorf salad , lettuce, apples, pickled grapes walnuts, celery, black sticks blue cheese (v) (gf) (ve)	10
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on toast mon-fri 11-5 | sat 11-3

served on house baked sourdough

poached eggs , spinach & chilli (v) (gf)	7.5	scrambled eggs , cream cheese, crème fraîche (v) (gf)	7.5
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wild mushrooms , avocado, poached egg (v) (gf)	10	eggs benedict , bacon, poached eggs, hollandaise (gf)	10
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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	starters	
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rump & chips , 6oz rump steak triple cooked chips, house salad (gf)	18	soup of the day (v) (ve)	heritage carrots & whipped goats cheese (v) (gf) (ve)
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choice of sauce: peppercorn +4 (gf) | béarnaise +4 (gf)

chicken caesar salad , grilled chicken, cos lettuce, caesar dressing, parmesan, anchovies, croutons (gf)	13	waldorf salad (gf) (v) (ve)	spiced chicken thigh (gf)
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corned beef hash , house corned beef, hens egg, brown sauce, bread roll	13	mains	
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smoked cheese toastie , house salad (v)	8	celeriace risotto (gf) (ve)	chicken caesar salad (gf)
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add: soup +3 **add: bacon +2**

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)
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waldorf salad (gf) (v) (ve)	spiced chicken thigh (gf)
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mains

celeriace risotto (gf) (ve)	chicken caesar salad (gf)
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fish & chips	corned beef hash
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rump & chips (gf) add: +4	smoked cheese toastie (v) (gf)
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mains

duck breast , beetroot purée, roasted root vegetables, purple sprouting broccoli, red wine sauce (gf)	24
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lamb rump , spiced lentils, savoy cabbage, pickled turnips, red wine sauce (gf)	30
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sea bass , potato terrine, garlic purée, kale, beef jus (gf)	22
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spiced cauliflower steak , raisin & caper dressing, pickled vegetable salad (gf) (ve)	17
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wild mushroom tagliatelle , tagliatelle pasta, wild mushrooms, walnuts, brown butter & lemon sauce (v)	16
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chicken supreme , buttered mash, braised chicory, mushroom sauce (gf)	20
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celeriace risotto , celeriac purée, baked celeriac (gf) (ve)	16
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fish pie , salmon, haddock, prawns, lancashire cheese mash, seasonal greens	20
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beef wellington , beef fillet, baked beetroot, baby carrots, garlic & chive mash, beef jus	35
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pork pappardelle , pappardelle pasta, slow cooked pork, tomato ragu	18
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lh mac burger , 8oz british beef burger, brioche bun, mac sauce, shredded iceberg lettuce, onion, red leicester cheese, fries (gf)	16
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add: bacon +2

steak

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

garlic & rosemary butter, chips, house salad (gf)
saucers: peppercorn +4 (gf) | béarnaise +4 (gf)

surf & turf	8	buttered mash & beef jus	6
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chateaubriand , chips, seasonal buttered greens, truffled mac & cheese, béarnaise sauce, peppercorn sauce (gf)	90	wild mushrooms & herbs (ve) (gf)	6
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		winter greens (v) (gf)	5
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		truffled mac & cheese (v)	7
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		house salad (gf) (ve)	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>
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 gairoird 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>breadly, 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 maucoil châteauneuf-du-pape tradition rouge rhône, france <i>rich, ripe berries, savoury spice</i>	75.00	-	-	-

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