



BRASSERIE MENU

henry street, lytham st annes, fy8 5le
www.lythamhouse.co.uk

nibbles

oysters , shallots & tabasco <i>(gf)</i> price per oyster	4	chicken wings choose buffalo sauce or bbq sauce	7
prawn crackers , sweet chilli dip <i>(gf)</i>	4	tempura vegetables , soya dip <i>(ve)</i>	6
olives , mixed marinated olives <i>(gf) (ve)</i>	4	baked focaccia , olive oil, balsamic <i>(ve)</i>	4
hummus & chargrilled flatbreads <i>(ve) (gf)</i>	8	chorizo & bread , spanish chorizo, house bread <i>(gf)</i>	5

2-4-1 mains | from 5pm | every wednesday

book a table and receive **2-4-1 on all main dishes** not in conjunction with any other offer
does not include steak dishes | tables up to 6

steak & wine | from 5pm | every thursday

our superb steak specials paired with a chosen glass of wine from **17.50**
excludes champagne | not in conjunction with any other offer

all parings include
chips, house salad, garlic & rosemary butter & your choice of soft drink or 175ml glass of wine

sunday sessions | roasts 12-8pm | live music 5-7pm

easy like sunday lunchin'... relax, unwind & enjoy the live music in our restaurant or bar area
ask your server to view our sunday brasserie menu

pre-book with your server now to avoid disappointment

happy hour | everyday until 6pm

join us for happy hour here at lytham house

small house wine 3 | pint of amstel 4 | 2-4-1 on selected cocktails

**please see our website for restricted dates*

private dining rooms

our private dining rooms are perfect for all kind of events, whether they're personal gatherings with your nearest and dearest or a business meeting with colleagues.

situated on the second floor, we have two exclusive private dining areas to choose from.

a smaller, intimate private dining room which boasts a large circular table and seats up to 12 or a larger luxurious room which can seat up to 32.

enquire today about your special event



starters

soup of the day , daily baked bread, house butter <i>(v) (ve) (gf)</i>	8	baked scallops , bacon malt vinegar, brioche <i>(gf)</i>	15
mediterranean flatbread , hummus, roasted vegetables, goat's cheese, pickled cucumber, herb sauce <i>(v) (ve)</i>	10	duck liver parfait , toasted rice cream, orange, soda bread <i>(gf)</i>	11
cured salmon , chive cream cheese, toast <i>(gf)</i>	12	chicken & mushroom spring roll hot honey & chilli	10
chicken thigh , 'nduja, tomatoes, house bread <i>(gf)</i>	10	waldorf salad , lettuce, apples, pickled grapes, walnuts, celery, black sticks blue cheese <i>(v) (gf) (ve)</i>	10

mains

steak & ale pie , buttery mash, baby carrots, confit shallots, and beef jus	18	chicken supreme , seasonal greens, fondant potato, chicken sauce <i>(gf)</i>	22
pork loin , potatoes, parsnips, glazed apple, red wine apple purée, beef jus <i>(gf)</i>	24	low & slow beef cheek , mash, caramelised cauliflower purée, seasonal greens, red wine sauce <i>(gf)</i>	24
seabass , kale, mushrooms, garlic purée, sautéed potatoes <i>(gf)</i>	23	pork pappardelle , pappardelle pasta, slow-cooked pork, tomato ragù	18
mushroom gnocchi , potato gnocchi, wild mushrooms, mushroom sauce <i>(ve)</i>	18	baked cod , 'nduja bean cassoulet <i>(gf)</i>	26
malaysian curry , grilled vegetables, jasmine rice, flatbread <i>(ve) (gf)</i>	18	LH mac burger , two 4oz patties, sesame brioche bun, mac sauce, shredded iceberg, onion, red leicester cheese, fries <i>(gf)</i>	17

add chicken +4

add bacon +2

steak

8oz sirloin	28	cut of the day	market price
10oz ribeye	32	chips, seasonal buttered greens,	
8oz fillet	42	truffled mac & cheese, béarnaise sauce, peppercorn sauce <i>(gf)</i>	

sides

chips/fries <i>(gf) (ve)</i>	5.5	seasonal greens <i>(v) (ve) (gf)</i>	6
truffle oil & parmesan chips <i>(v) (gf)</i>	6.5	truffled mac & cheese <i>(v)</i>	7
garlic & chive mash <i>(v) (gf)</i>	6.5	house salad <i>(gf) (ve)</i>	5
buttered mash <i>(v) (gf)</i>	6	peppercorn or béarnaise sauce <i>(gf)</i>	4

(gf) – gluten free upon request | *(ve)* – vegan upon request
allergies | intolerances | dietary requirements please notify your server when placing your order



