



SUNDAY BRASSERIE MENU

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

nibbles

oysters , shallots & tabasco <i>(gf)</i> <i>price per oyster</i>	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



1 course	20	2 course	27	3 course	34
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starters

soup of the day , daily baked bread, house butter <i>(v) (ve) (gf)</i>	chicken & mushroom spring roll , hot honey & chilli
duck liver parfait , toasted rice cream, orange, ale soda bread <i>(gf)</i>	chicken thigh , nduja, tomatoes, house bread <i>(gf)</i>
waldorf salad , lettuce, apples, pickled grapes, walnuts, celery, blacksticks blue cheese <i>(v) (ve) (gf)</i>	mediterranean flatbread , roasted veg, goats cheese, pickled cucumber, herb sauce <i>(v) (ve)</i>

mains

malaysian curry , grilled vegetables, jasmine rice, flatbread <i>(gf)</i>	LH mac burger , two 4oz british beef patties, brioche bun, mac sauce, shredded iceberg lettuce, onion, red leicester cheese, fries <i>(gf)</i>
add chicken +4	add bacon +2
seabass , kale, mushrooms, garlic purée, sautéed potatoes <i>(gf)</i>	roast beef , roast potatoes, glazed carrots, buttered seasonal greens, cauliflower cheese, garlic purée, yorkshire pudding, gravy <i>(gf)</i>
mushroom gnocchi , potato gnocchi, wild mushrooms, mushroom sauce <i>(ve)</i>	roast chicken , roast potatoes, glazed carrots, buttered seasonal greens, cauliflower cheese, garlic purée, yorkshire pudding, gravy <i>(gf)</i>
pork pappardelle , pappardelle pasta, slow cooked pork, tomato ragu	nut roast , roast potatoes, glazed carrots, seasonal greens, garlic purée, gravy <i>(ve) (gf)</i>
fish & chips , beer batter, triple cooked chips, chunky tartare sauce, marrowfat peas	
chicken caesar salad , grilled chicken, cos lettuce, caesar dressing, parmesan, anchovies, croutons <i>(gf)</i>	

sides

chips/fries <i>(gf) (ve)</i>	5.5	seasonal greens <i>(v) (ve) (gf)</i>	5
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 & beef jus <i>(gf)</i>	7.5	peppercorn sauce <i>(gf)</i>	6

desserts

fruit crumble , custard or vanilla ice cream <i>(v) (gf)</i>	chocolate brownie , salted caramel sauce, vanilla ice cream <i>(v) (ve) (gf)</i>
sticky toffee pudding , toffee sauce, clotted cream ice cream <i>(v)</i>	ice cream <i>(gf) (v)</i> - vanilla <i>(ve)</i> chocolate strawberry salted caramel clotted cream
pavlova , seasonal fruit, vanilla cream, meringue <i>(v) (gf)</i>	sorbet <i>(gf) (ve)</i> - lemon raspberry mango

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



