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# BRASSERIE MENU

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henry street, lytham st annes, fy8 5le  
[www.lythamhouse.co.uk](http://www.lythamhouse.co.uk)

## nibbles

<b>oysters</b> , shallots & tabasco <i>(gf)</i> <i>price per oyster</i>	4	<b>chicken wings</b> choose buffalo sauce, blue cheese dip or bbq sauce	7
<b>prawn crackers</b> , sweet chilli dip <i>(gf)</i>	4	<b>tempura vegetables</b> , soya dip <i>(ve)</i>	6
<b>olives</b> , mixed marinated olives <i>(gf) (ve)</i>	4	<b>baked sourdough loaf</b> , whipped butter <i>(v)</i>	8
<b>hummus &amp; chargrilled flatbreads</b> <i>(ve) (gf)</i>	8	<b>chorizo &amp; bread</b> , 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

<b>soup of the day</b> , daily baked bread, house butter <i>(v) (ve) (gf)</i>	8	<b>baked scallops</b> , bacon, beurre noisette, sourdough <i>(gf)</i>	15
<b>vegetable spring roll</b> , asian vegetables, sweet chilli dip <i>(ve)</i>	10	<b>chicken liver pate</b> , red onion chutney, toasted sourdough <i>(gf)</i>	11
<b>smoked salmon</b> , lemon, capers, shallot, baked bread <i>(gf)</i>	12	<b>spiced lamb samosa</b> , mint raita, mango salsa	11
<b>chicken thigh</b> , 'nduja, tomatoes, house bread <i>(gf)</i>	10	<b>waldorf salad</b> , lettuce, apples, pickled grapes, walnuts, celery, blacksticks blue cheese <i>(v) (gf) (ve)</i>	10

## mains

<b>steak &amp; ale pie</b> , buttery mash, baby carrots, confit shallots, and beef jus	20	<b>chicken supreme</b> , pea & bacon fricasee buttered chive mash, chicken jus <i>(gf)</i>	23
<b>roasted lamb rump</b> , ratatouille, anna potato terrine, lamb jus <i>(gf)</i>	28	<b>pan roasted duck breast</b> , buttered mash, roast beetroot, cherry, chicory <i>(gf)</i>	24
<b>seabass</b> , fennel & orange salad, crushed new potatoes, shellfish bisque <i>(gf)</i>	23	<b>king prawn &amp; chorizo linguine</b> , linguine pasta, mild chillies, spring onion, garlic cream	18
<b>mushroom gnocchi</b> , potato gnocchi, wild mushrooms, mushroom sauce <i>(ve)</i>	18	<b>baked cod</b> , 'nduja bean cassoulet <i>(gf)</i>	26
<b>malaysian curry</b> , grilled vegetables, jasmine rice, flatbread <i>(ve) (gf)</i>	18	<b>LH wagyu burger</b> , lean british beef & wagyu, shallot & bacon jam, sesame brioche bun, baby gem, beef tomato, crispy onions, fries <i>(gf)</i>	17

**add chicken +4**

**add bacon +2 | cheese (v) +2**

## steak

<b>8oz sirloin</b>	28	<b>cut of the day</b>	market price
<b>10oz ribeye</b>	32	chips, seasonal buttered greens,	
<b>8oz fillet</b>	42	truffled mac & cheese, béarnaise sauce, peppercorn sauce <i>(gf)</i>	
garlic & rosemary butter, chips, house salad <i>(gf)</i>			
<b>saucers:</b> peppercorn <i>(gf)</i> +4   béarnaise <i>(gf)</i> +4			

## sides

chips/fries <i>(gf) (ve)</i>	5.5	seasonal greens <i>(v) (ve) (gf)</i>	6
truffle oil & parmesan chips/fries <i>(v) (gf)</i>	6.5	truffled mac & cheese <i>(v)</i>	7
roasted beetroot & chicory <i>(v) (gf)</i>	6	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



