

## JACKET POTATOES

All served with dressed side salad

<b>Farmhouse Mature Cheddar V GF</b>	£7.95
<b>North Atlantic Prawns &amp; Marie Rose sauce GF</b>	£8.95
<b>Branston Baked Beans Vg GF</b>	£7.50
<b>Add Cheese V</b>	£1.00

## SPECIALITY SANDWICHES & BURGERS

Sandwiches are served with dressed side salad on farmhouse white or multigrain bread (GF gluten free bread available upon ordering)

<b>Farmhouse Mature Cheddar &amp; Vintage Ale Chutney V</b>	£7.50
<b>Ham, Wholegrain Mustard &amp; Rocket</b>	£7.50
<b>North Atlantic Prawns &amp; Marie Rose sauce</b>	£8.50
<b>Clifton Club Triple Decker</b> Chicken, bacon, mayonnaise, lettuce & tomato On farmhouse white or multigrain toast	£8.95
<b>Hot Roast Beef &amp; Onion Barm</b>	£8.95
<b>BBQ Bacon Cheeseburger</b> With Baby Gem lettuce & Tomato	£8.95
<b>Goats Cheese &amp; Red Onion Chutney Sourdough Roll V</b>	£8.95
<b>Posh Fish Fillet Quarter Pounder, on a Sourdough Roll</b> with tartare sauce	£8.95
<b>Vegan Crispy Chicken Burger Vg</b> With Baby Gem lettuce & Vegan mayo	£8.95

## SALAD BOWLS

Salads can be gluten free without croutons. Please ask at the counter when ordering

<b>Chicken &amp; Bacon Caesar</b> (NOT available as Gluten Free)	£11.50
<b>Prawn &amp; Marie Rose sauce</b>	£11.50
<b>Goats Cheese &amp; Red Onion Marmalade V</b>	£11.50
<b>Moroccan Falafel &amp; Chilli Jam Vg</b>	£11.50
<b>Add Coleslaw</b>	£1.00



See our website for tours of the finest Georgian house in Lancashire

[www.lythamhall.org.uk](http://www.lythamhall.org.uk)

## MAIN DISHES

<b>Somerset Brie &amp; Beetroot Tart V</b>	£10.95
Fully baked cheese, red onion, chive & thyme shortcrust pastry, filled with a centre of beetroot & apple compote, served with a dressed salad & new potatoes	
<b>Lady Violet's Fish Pie GF</b>	£11.95
Chunky pieces of white fish, salmon and prawns in a creamy sauce, topped with cheddar mashed potato, served with salad and new potatoes	
<b>Vegan Cottage Pie Vg GF</b>	£10.50
filled with green lentils, sweet potatoes, carrots & swede in a seasoned tomato based sauce, topped with crushed new potatoes and chives, served with fresh green vegetables of the day & pickled red cabbage	
<b>Gardeners Lunch</b>	£11.95
Roast ham, farmhouse cheddar cheese, vintage ale chutney, dressed salad, bread roll, gala pork pie and coleslaw	
<b>British Beef Lasagne</b>	£11.95
Rich British beef, tomato sauce & white pasta layers, smothered with cheese sauce, topped with sizzling cheese	
<b>Napoli Spinach &amp; Ricotta Cannelloni V</b>	£11.95
Creamy ricotta and leaf spinach stuffed pasta, covered in a rich roasted tomato and garlic sauce	

## SNACKS & LIGHT BITES

(GF Gluten free bread available)

<b>Homemade Soup of the Day V</b>	£5.95
served with a brown roll & butter	
<b>Baked Nachos V</b>	£8.95
served with melted cheese, guacamole, soured cream & salsa V	
<b>Chicken &amp; Brandy House Pâté</b>	£8.95
Smooth chicken liver pâté blended with French brandy served with dressed side salad and multigrain toast	

Check our website for our packed programme of events throughout the year!

Our Georgian Hall is the perfect place to 'Tie the Knot'.

See our website for wedding details:

[www.lythamhall.org.uk](http://www.lythamhall.org.uk)

## KIDS MENU

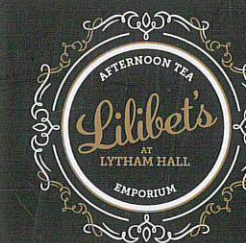
(GF Gluten free bread available)

<b>Pasta Bolognese</b>	£5.50
<b>Macaroni Cheese V</b>	£5.50
<b>Half Sandwich, Cheese V or Ham</b>	£3.50
<b>Beans on Toast Vg</b>	£3.50
Served on one slice of toast	

## BREAKFAST

served until 12 midday (GF Gluten free bread available)

<b>Cumberland Swirl Barm</b> (NOT available as Gluten Free)	£5.50
<b>Bacon Barm</b>	£5.25
<b>Beans on toast V</b> (Vg ask for plant based butter to make this vegan)	£5.25
<b>Eggs on Toast V</b>	£5.25
<b>Double Yolker Barm</b>	£4.95
<b>Vegan Sausage Barm Vg</b>	£5.25
<b>Toasted Teacake V</b>	£2.50



For that special occasion why not try Lilibet's Afternoon Tea Emporium in the Georgian Hall.

To book visit:

[www.lythamhall.org.uk](http://www.lythamhall.org.uk)

**V** Suitable for Vegetarians

**Vg** Suitable for Vegans

**GF** Suitable for Gluten Free diets

## FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order.

We follow good hygiene practices in our kitchen however, whilst a dish may not identify a specific allergen as an actual ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please ask our staff for further information.

## HOT DRINKS

### English Breakfast tea

**Speciality teas** Earl Grey, Cranberry and Raspberry, Chamomile, Peppermint, Rooibos, Green, Decaffeinated, Lemon and Ginger, Assam, Darjeeling, Lady Grey

**Americano** (Mug or Cup)

**Latte**

**Cappuccino**

**Flat White**

**Mocha**

**Espresso**

**Latte Macchiato**

**Hot Chocolate**

**Hot Chocolate de Luxe** (with marshmallows & cream)

## SOFT DRINKS

**Coca Cola** Regular, Diet or Zero

**Fanta, Vimto, Dandelion and Burdock, 7UP, Belvoir Ginger Beer, Belvoir Elderflower presse, Belvoir Raspberry Lemonade**

**Fruit Shoots**

**Frobishers** Cranberry, Orange or Apple Juices

**Cordial glass** Orange, Blackcurrant or Lime

**Still or sparkling water bottle**

## ALCOHOLIC DRINKS

**Bottled Lager** Peroni or Birra Moretti

**Bottled Bitter** Black Sheep or Timothy Taylor

**Cider** Bulmers or Kopparberg Fruit cider

**Guinness draught can**

**Single serve Wine bottles**

Sauvignon blanc, Pinot Grigio, Rosé, Merlot or Shiraz

**Single serve Prosecco bottle**

**Large Bottles Wine** 75cl

Sauvignon Blanc, Pinot Grigio, Rosé, Merlot, Shiraz or Rioja

**Large Prosecco** 75cl

**House Champagne** 75cl

**Lanson champagne** 75cl

**Spirits and liqueurs** - Please enquire

**Selection of mixers**

Please see blackboard at the counter for drink prices



## WELCOME TO LYTHAM HALL CAFÉ AND THE LYTHAM HALL ESTATE

We hope you enjoy your visit and take satisfaction that all funds raised go towards fulfilling our aims and objectives as a Building Conservation Charity. Heritage Trust for the North West is responsible for the management of the Hall and its estate (Reg. Charity number 508300) and receives no regular grants towards maintenance and restoration costs.

The upkeep of Lytham Hall and its Historic Parkland is of paramount importance to ensure it is here to enjoy today and for future generations.

Lytham Hall was once the ancestral home of the colourful Clifton family until the latter part of the 20th Century. The Clifton land-owning dynasty can be traced back to the 1100s on this Lancashire coastline. The first Lytham Hall was a Jacobean timbered mansion built shortly after Sir Cuthbert Clifton acquired the land in 1606. A few generations later, Thomas Clifton commissioned the renowned architect John Carr of York to build the fine Palladian style mansion you see today.

In the 12th Century the site was home to a Priory of Benedictine monks which makes it of great archaeological interest. The Georgian Hall is of Grade One listed status which makes it of local and national interest.




As well as historic Hall tours, we have a vast programme of varied events throughout the year. Please see our website and follow our social media channels for more information.

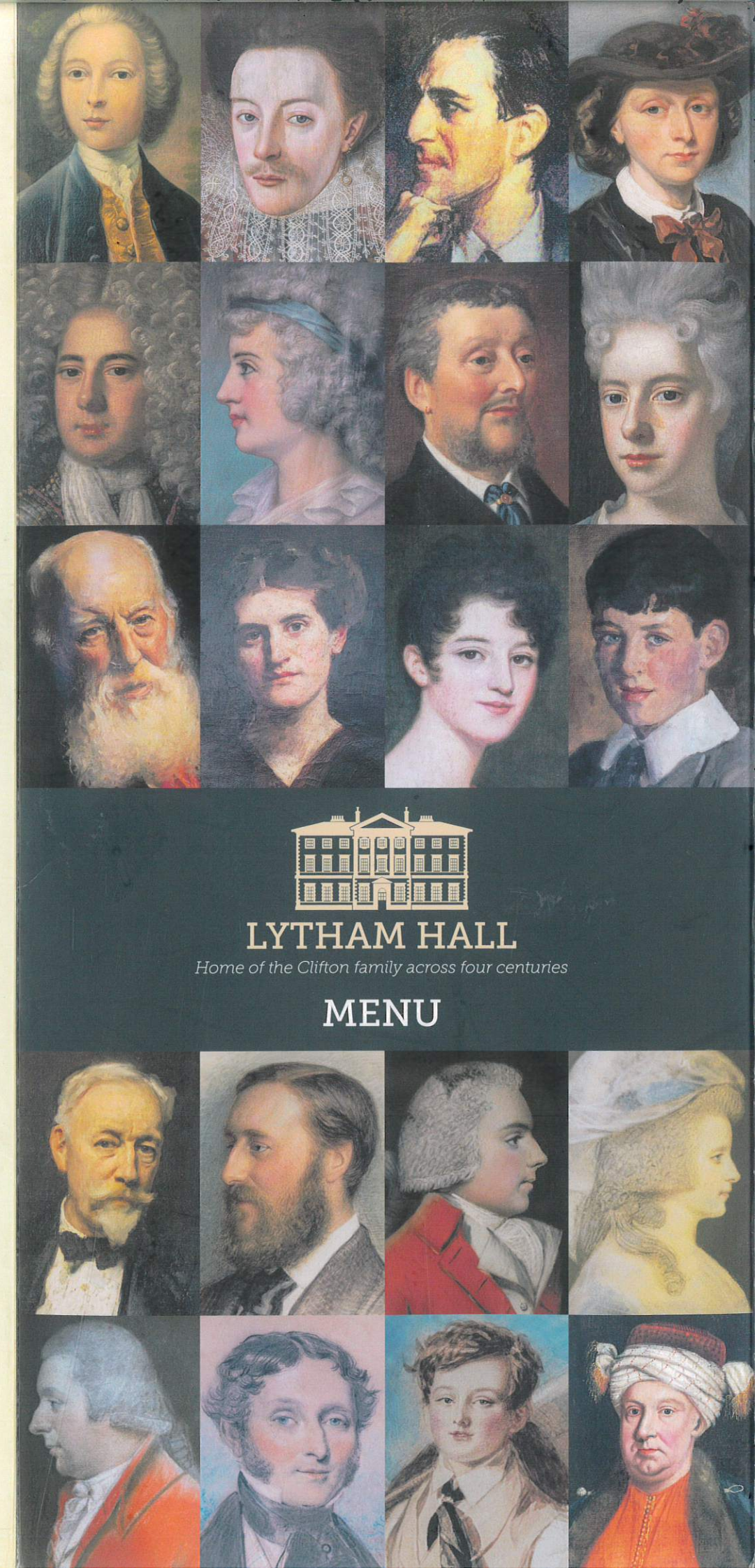
Our exclusive Georgian Hall Afternoon Teas operate on certain days throughout the week and are a special treat for either yourselves, or as a perfect gift. (Vouchers available to purchase from the Estate Office)

Please enquire about Wedding ceremonies, Private Functions and Meeting Rooms - we can cater for most events.

Estate Office: 01253 736652

Email: [lytham.hall@htnw.co.uk](mailto:lytham.hall@htnw.co.uk)

[www.lythamhall.org.uk](http://www.lythamhall.org.uk)   



**LYTHAM HALL**

*Home of the Clifton family across four centuries*

## MENU