

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.

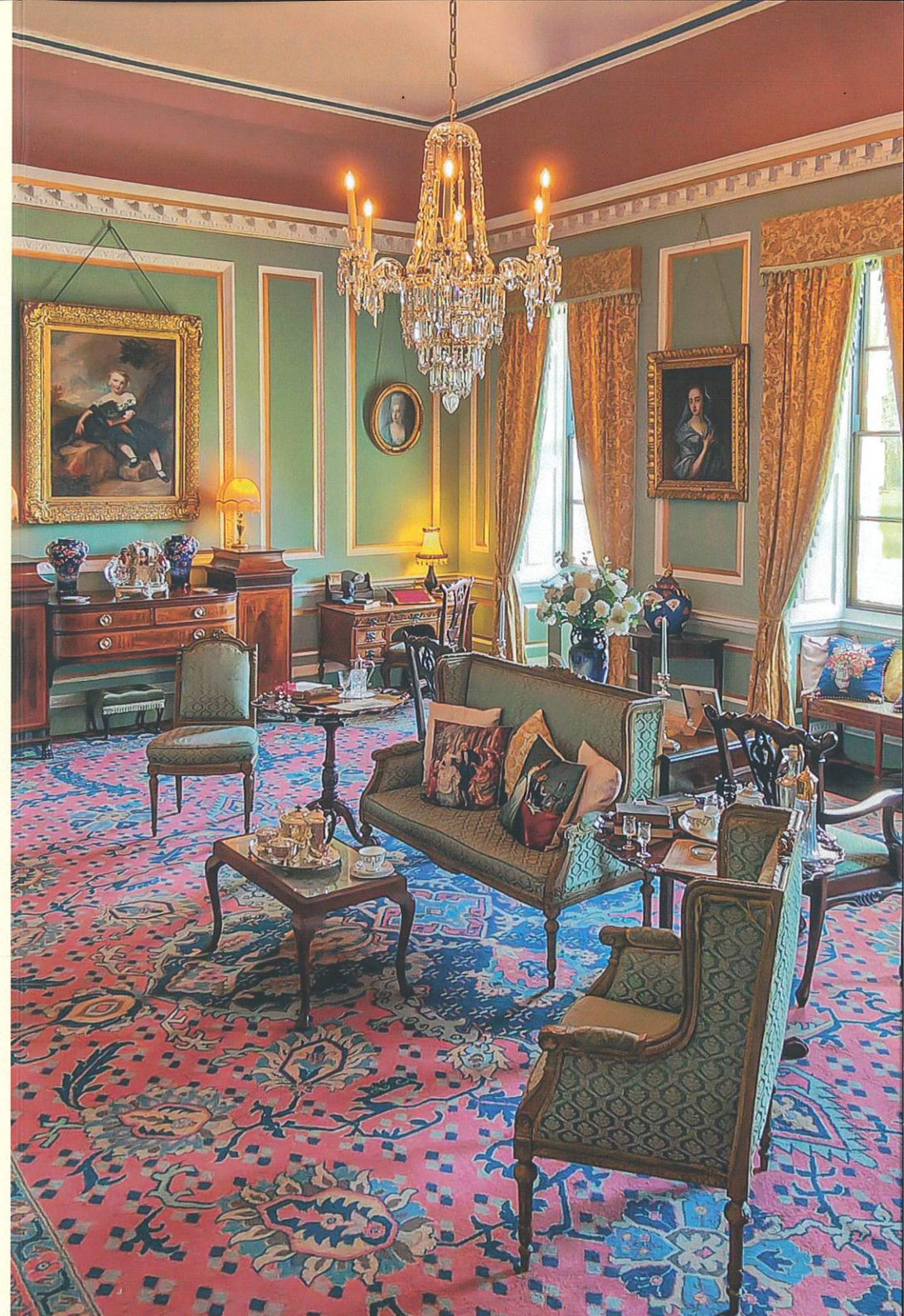
Our exclusive Georgian Hall Afternoon Teas operate on certain days throughout the week and are a special treat for either yourselves, or as a perfect gift. (Vouchers available to purchase from the Estate Office)

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

www.lythamhall.org.uk   



BREAKFAST

served until 12 midday (GF Gluten free bread available)

Cumberland Swirl Barm (NOT available as Gluten Free)	£5.95
Bacon Barm	£5.95
Beans on toast V	£5.50
(Vg ask for plant based butter to make this vegan)	
Eggs on Toast V	£5.95
Double Yolker Barm	£5.75
Vegan Sausage Barm Vg (NOT available as Gluten Free)	£5.75
Toasted Teacake V (Available all day)	£2.75

JACKET POTATOES

All served with dressed side salad

Farmhouse Mature Cheddar V GF	£8.95
North Atlantic Prawns & Marie Rose sauce GF	£9.95
Branston Baked Beans Vg GF	£8.50
Add Cheese V	£1.50
Add Coleslaw	£1.50

SALAD BOWLS

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

Chicken & Bacon Caesar (NOT available as Gluten Free)	£12.50
North Atlantic Prawns & Marie Rose sauce	£12.50
Goats Cheese & Red Onion Marmalade V	£12.50
Moroccan Falafel & Chilli Jam Vg	£12.50
Add Feta V £1.50	
Add Coleslaw to your salad	£1.50

SNACKS & LIGHT BITES

(GF Gluten free bread available)

Homemade Soup of the Day V	£6.95
served with a brown roll & butter	
Baked Nachos V GF	£9.95
served with melted cheese, guacamole, soured cream & salsa	
Chicken & Brandy House Pâté	£9.95
Smooth chicken liver pâté blended with French brandy served with dressed side salad and multigrain toast	
Add Coleslaw to any of the above	£1.50

STONE BAKED FLATBREADS

Moroccan Falafel, Chilli Jam & Feta topped with Tzatziki on a bed of Hummus and Salad V	£12.50
Lamb Kofta Skewers topped with Tzatziki on a bed of Hummus and Salad	£12.50
Sweet Chilli Chicken Kebab & Garlic Aioli on a bed of Hummus & Salad	£12.50
Add coleslaw to your flatbread	£1.50

CLASSIC SANDWICHES

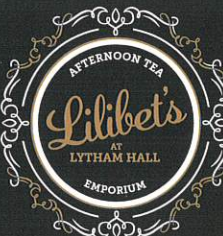
Sandwiches are served with dressed side salad on either white or whole meal bloomer bread (GF gluten free bread available)

Farmhouse Cheddar & Red Onion Chutney V	£8.95
Ham, Wholegrain Mustard & Rocket	£8.95
North Atlantic Prawns & Marie Rose sauce	£9.75
Add coleslaw to your sandwich	£1.50

SPECIALITY SANDWICHES

All served with dressed side salad

Clifton Club Triple Decker	£9.95
Chicken, bacon, mayonnaise, lettuce & tomato on farmhouse white or wholemeal toast	
Veggie Club Triple Decker V	£9.95
Feta, red pepper, hummus, lettuce and chilli jam on white or wholemeal toast	
Hot Roast Beef & Onion on a white Barm	£9.95
Goats Cheese & Red Onion Chutney on toasted Sourdough Roll V	£9.95
Posh Fish Fillet on a Sourdough Roll	£9.95
with tartare sauce	
(Vg Make it Vegan! Vegan fish fingers and vegan mayo £9.95)	
BBQ Pulled Pork Barm	£9.95
Succulent pulled pork smothered in BBQ sauce served a soft white barm	
(Vg Make it Vegan! BBQ plant based pulled pork £9.95)	
Add coleslaw to your sandwich	£1.50



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

To book visit:
www.lythamhall.org.uk

MAIN DISHES

Somerset Brie & Beetroot Tart V	£12.50
Fully baked cheese, red onion, chive & thyme short crust pastry, filled with a centre of beetroot & apple compote, served with a dressed salad and new potatoes	
Lady Violet's Fish Pie GF	£12.95
Chunky pieces of white fish, salmon and prawns in a creamy sauce, topped with cheddar mashed potato, served with dressed salad and new potatoes	
Vegan Cottage Pie Vg GF	£12.95
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 and pickled red cabbage	
Gardeners Lunch	£12.95
Roast ham, farmhouse cheddar cheese, vintage ale chutney, dressed salad, bread roll, gala pork pie and coleslaw	
Potato, Leek & Cheddar Bake V	£12.95
Sliced potatoes with a cheese, onion & leek sauce & topped with cheese, served with dressed side salad and whole meal roll	
British Beef Lasagne	£12.95
Rich British beef, tomato sauce & white pasta layers, smothered with cheese sauce, topped with sizzling cheese	
Add coleslaw to any dish	£1.50

KIDS MENU

Pasta Bolognese	£5.95
Macaroni Cheese V	£5.95
Half Sandwich	£3.95
Cheese V or Ham	
Branston Baked Beans Vg	£3.95
Served on one slice of toast (GF bread available)	

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.