



THE QUEENS

LYTHAM

BREADBOARD, TO SHARE

STONE BAKED BREADS WITH SEA-SALTED BUTTER (v) 6.50
Add: Baked Irish goats cheese (v) / Hummus (ve) / Chicken liver pâté + 3.00

BAR SNACKS

OLIVES & FETA (v)	4.25
HONEY GLAZED CHIPOLATAS	6.00
Mustard mayo	
HUMMUS & GARLIC FLATBREAD (ve)	6.50
Basil pesto, tahini, garlic roasted chickpeas, coriander	
WHITEBAIT	6.75
Lemon & dill mayo	

STARTERS

HALLOUMI FRIES (v)	6.95	THE QUEENS' PRAWN COCKTAIL	7.50
Harissa, mint, aioli, pomegranate seeds		Marie Rose sauce, brown bread, butter	
SOUP OF THE DAY (v)	6.00	CHICKEN LIVER PATÉ	6.95
Stone baked bread, butter		Toasted brioche, red onion chutney	
WATERMELON & FETA SALAD (v)	6.50	KOREAN CRISPY CHICKEN	6.95
Baby gem, roast butternut squash, mint, watermelon, peas, asparagus, lime dressing, candied pecans		Spicy gochujang sauce, lime, coriander, sesame	
		SALT 'N' PEPPER CAULIFLOWER FRITTERS (ve)	6.50
		Pickled chilli, sesame seeds, sweet chilli ginger dip	

MAINS & GRILL

BARBEQUE GLAZED BACON CHOP	14.25
Grilled pineapple, fried eggs, chips	
CHICKEN PANANG CURRY	13.50
Marinated chicken, spicy peanut, sweet potato, coriander & lemon rice, Thai basil, flatbread	
FISH & CHIPS	13.50
Fresh Fleetwood fish, hand-cut chips, mushy peas, tartare sauce	
CHICKEN HAM AND LEEK PIE	13.00
Creamy wholegrain mustard sauce, puff pastry lid, chips, house salad	
SWEET POTATO & CHICKPEA MALAYSIAN CURRY (ve)	13.25
Spinach, roasted peanuts, crispy shallots, tenderstem broccoli, peas, coriander rice, garlic flatbread	

CHEESE & ONION PIE (v)	12.50
Short-crust pastry, house chutney, apple & walnut salad	
BRAISED BEEF WELLINGTON	15.50
Whole roasted carrot, crispy kale, carrot purée, buttery mash	
SAUSAGE & MASH	12.50
Pork & sage sausages, beer onion gravy, buttery mash, whole roast carrot, kale	
PAN FRIED SEABASS	15.50
Fricassée of asparagus, peas, pearl onions, spinach, diced chorizo, parmentier potatoes, crème fraîche sauce, chorizo oil, lemon crumb	
100Z SIRLOIN STEAK	21.95
Grilled tomato & mushroom, onion rings, hand-cut chips, peppercorn sauce	

ON THE SIDE

CHIPS / FRIES (ve)	4.00
FILTHY FRIES WITH AIOLI & BACON	4.95
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	4.95
SALT 'N' PEPPER FRIES (ve)	4.95
GREEK SIDE SALAD (v)	4.50
ONION RINGS WITH STICKY BBQ SAUCE (v)	4.00
HONEY ROASTED CARROTS (v)	4.50
SALT 'N' PEPPER TENDERSTEM BROCCOLI (ve)	5.00
BUTTERY MASH (v)	4.50
GRAVY	2.00
PEPPERCORN SAUCE	2.00

SALADS

CHICKEN CAESAR SALAD	12.50
Parmesan, bacon, anchovies, baby gem, Caesar dressing, croutons	
ROAST SALMON SALAD	14.50
Butternut squash, baby gem, peas, watermelon, beetroot, radish, candied pecans, new potatoes, mint & lime dressing	
VEGAN BUDDHA BOWL (ve)	10.75
Spiced butternut squash, herby red quinoa, hummus, garlic roasted chickpeas, avocado, falafel, salt 'n' pepper sesame broccoli, garlic flatbread	

Add: Breaded halloumi (v) +3.00 / Grilled chicken breast +3.00

BURGERS, SANDWICHES & KEBABS

LAMB KOFTA KEBAB	13.50
HALLOUMI & RED PEPPER KEBAB (v)	13.50
Served on a flatbread with hummus, pickled chilli, aioli, mint, tzatziki, pomegranate, harissa, pistachio, Greek side salad	
FRENCH DIP STEAK SANDWICH	13.50
Steak in garlic & herb butter, caramelised beer onions, Swiss cheese, truffled mayo, parmesan fries, gravy	
THE QUEENS' DOUBLE CHEESEBURGER	12.75
British beef, brioche bun, gherkins, salad, cheddar cheese, Russian dressing, slaw, fries	
SALT 'N' PEPPER FRIED CHICKEN BURGER	13.00
Brioche bun, sesame seeds, pickled chilli, coriander, aioli, gherkins, slaw, fries	
HALLOUMI & MUSHROOM BURGER (v)	12.75
Breaded halloumi, roasted mushroom, brioche bun, sweet chilli mayo, sweetcorn relish, salad, gherkins, slaw, fries	
VEG PATCH BURGER (ve)	12.75
Roasted sweet potato & chickpea burger, mango salsa, garlic mayo, fries	

Add: Streaky bacon +1.95 / Breaded halloumi (v) +3.00
Upgrade: Filthy fries +1.50 / Posh chips (v) +1.50
Salt 'n' pepper fries (ve) +1.50

LUNCH SANDWICHES

Served Mon to Sat, 12pm-5pm

PRAWN & MARIE ROSE FOCACCIA 7.75

Smashed avocado, baby gem lettuce

THREE CHEESE & ONION TOASTIE (V) 6.50

Mozzarella, mature cheddar, parmesan, caramelised red onion chutney

CHICKEN & BACON CLUB BAGEL 6.95

Smashed avocado, fried egg, chilli jam

FISH-FINGER SANDWICH 6.75

Battered fish fingers, mushy peas, brioche bun, tartare sauce

REUBEN TOASTIE 6.95

Pastrami, Emmental cheese, sauerkraut, gherkins, mustard

Add: Mug of soup +3.00



If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order. Thank you.

EGGS & CO.

Served Mon to Sat, 12pm-5pm

HOT BUTTERED RYE TOAST WITH SOFT POACHED EGGS (v) 6.00

Add: Dry cure bacon +2.50 / Avocado +2.50
Roast tomatoes +1.50 / Smoked salmon +4.00

SUNDAY ROAST

A Great British tradition. Our roasts are served every Sunday, 12pm to 8pm. Make sure to reserve a table with your server now to avoid disappointment...

BRITISH ROAST BEEF 13.50

Yorkshire pudding, home-made gravy, braised red cabbage, roasted root crush, roast potatoes, honey roasted carrot & spring greens

ROAST PORK BELLY 13.95

Yorkshire pudding, home-made gravy, braised red cabbage, roasted root crush, roast potatoes, honey roasted carrot & spring greens

ROAST CHICKEN & STUFFING 13.95

Yorkshire pudding, home-made gravy, braised red cabbage, roasted root crush, roast potatoes, honey roasted carrot & spring greens

ROASTED SWEET POTATO, BEETROOT & LENTIL WELLINGTON (ve) 13.95
Spinach, toasted hazelnuts & fresh herbs, served with home-made gravy, spring greens, braised red cabbage, roasted root crush, roast potatoes & whole roast carrot

Add: Pigs in blankets +5.00 / Cauliflower cheese (v) +5.00
Yorkshire pudding (v) +1.00



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SPARKLING WINE

Durello Spumante Brut 'Palladiano' *Veneto, Italy*
Citrus with crisp green apple, zippy palate & lightly honeyed
125ml 6.35 | Bottle 24.00

Fontessa, Prosecco Spumante Brut *Venezie, Italy*
Fresh and fruity with citrus and green apple
Bottle 29.00

Fontessa, Prosecco Rose *Veneto, Italy*
Delicate with ripe strawberry and raspberry notes
Bottle 29.50

ROSÉ WINE

Ancora Rosato, Monferrato Chianti *Piemonte, Italy*
Refreshing & dry rosé packed with red berry fruit
125ml 5.05 | 175ml 5.30 | 250ml 6.95 | Bottle 19.50

Another Story, White Zinfandel Rosé *California, USA*
Bright with luscious hints of strawberries & cream
125ml 5.35 | 175ml 5.55 | 250ml 7.35 | Bottle 21.50

Lieux Perdus, Pinot Noir Rosé *Pays d'Oc, France*
Provence style pale rosé, packed full of creamy red berries
Bottle 25.50

WHITE WINE

The Rambler, Chenin Blanc *Western Cape, South Africa*
Chenin Blanc blend, blossom notes & lemon citrus tones
125ml 4.85 | 175ml 5.05 | 250ml 6.65 | Bottle 18.45

Ancora Bianco, Garganega *Venezie, Italy*
Crisp & dry with apple & pear aromas, hints of lemon
125ml 4.95 | 175ml 5.15 | 250ml 6.75 | Bottle 19.00

Erica's Sunbird Sauvignon Blanc, *Western Cape, South Africa*
Ripe nectarine and peach with zippy lime
125ml 5.35 | 175ml 5.55 | 250ml 7.45 | Bottle 21.75

Domaine de Védilhan, Viognier *Languedoc, France*
Honeysuckle & apricot with a rich textured body
Bottle 24.00

Terrazze della Luna, Pinot Grigio *Trentino, Italy*
Fresh citrus acidity, full of stone fruit & apple
Bottle 25.00

Listening Station, Chardonnay *Victoria, Australia*
Unoaked, citrus & white peach notes, bright & fresh
Bottle 25.50

The Cloud Factory, Sauvignon Blanc *Marlborough, New Zealand*
Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus
125ml 6.65 | 175ml 6.90 | 250ml 9.45 | Bottle 28.00

Domaine de la Motte, Chablis *Burgundy, France*
Mineral & apple notes balanced with a wonderful richness
Bottle 40.50

RED WINE

Prime Cuts Red W.O. *Swartland, South Africa*
Super juicy, soft & easy drinking. Full of summer berries
125ml 4.85 | 175ml 5.05 | 250ml 6.65 | Bottle 18.45

Peculiar Mr Pat, Merlot *South Eastern Australia*
Bright freshly picked red fruit with a gentle palate
125ml 5.15 | 175ml 5.35 | 250ml 7.10 | Bottle 20.00

Wild House, Shiraz *Western Cape, South Africa*
Summer berries with dark chocolate and a touch of spice
125ml 5.55 | 175ml 5.75 | 250ml 7.55 | Bottle 22.00

El Infiernillo Single Vineyard, Pinot Noir *Valle de Maule, Chile*
Vibrant raspberry & cherry fruit, yet rich & subtle
Bottle 24.00

Turno de Noche, Malbec *Mendoza, Argentina*
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
Bottle 25.50

The Charge, Rioja *Rioja, Spain*
Bright red fruit, sweet spice & a touch of mocha
125ml 6.60 | 175ml 6.90 | 250ml 9.50 | Bottle 27.50

Ginestet Classique, Medoc *Bordeaux, France*
Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus
Bottle 33.00

Montesor Amarone della Valpolicella 'Santinato' *Veneto, Italy*
Rich & warming with hints of chocolate, bitter cherry & sweet plums
Bottle 63.00

CHAMPAGNE

G.H. Mumm Cordon Rouge Brut
Champagne, France
Vibrant freshness. Complex and perfectly balanced with elegant flavours of fruit and caramel
Bottle 45.00

Laurent-Perrier Brut
Champagne, France
Clear & bright with a pale golden hue, notes of citrus & honeysuckle
Bottle 70.00

Laurent-Perrier Rosé
Champagne, France
Award winning pink Champagne, raspberry & redcurrant notes
Bottle 105.00

