



THE QUEENS

LYTHAM

BREADBOARD, TO SHARE

STONE BAKED BREADS WITH SEA-SALTED BUTTER (v) 6.75
Add: Baked Irish goats cheese (v) / Hummus (ve) / Chicken liver pâté + 3.00

BAR SNACKS

NOCELLARA OLIVES (ve)	5.00
HONEY GLAZED CHIPOLATAS Mustard mayo	6.25
HUMMUS & GARLIC FLATBREAD (ve) Tahini dip, harissa, chickpeas, sesame seeds, coriander, pomegranate	6.75
SALT & VINEGAR WHITEBAIT Lemon mayo	6.75

STARTERS

ROAST PLUM TOMATO SOUP (v) Crispy shallots, pesto, baked bread & whipped butter *(ve) upon request	6.25	KOREAN CRISPY CHICKEN Spicy gochujang sauce, lime, coriander, sesame	7.25
HALLOUMI FRIES (v) Buffalo hot sauce, mint & lime yoghurt, pomegranate	7.25	GOATS CHEESE, CRANBERRY & WILD MUSHROOM SPRING ROLL (v) Watercress & walnut salad	6.75
THE QUEENS' PRAWN COCKTAIL Marie Rose sauce, brown bread, butter	7.75	ROASTED SWEET POTATO & CHICKPEA FALAFAL (ve) Sesame seeds, soy, tahini dip, ribbon mango, coriander & mint salad	6.75
CHICKEN LIVER PÂTÉ Red onion marmalade, toasted door stop brioche	7.25		

MAINS & GRILL

HONEY & MUSTARD GLAZED BACON CHOP Fried hen's eggs, dressed watercress, fries	15.25
FISH & CHIPS Beer battered fresh Fleetwood fish, hand-cut chips, mushy peas, tartare sauce	14.00
CHICKEN & LEEK PIE Chicken, leeks & root veg, puff pastry lid, buttery mash, garlic buttered green beans	14.00
TOFU KATSU CURRY (ve) Deep fried crispy tofu, coconut katsu sauce, charred pak choi, lemon rice	14.00
BRAISED LAMB SHANK Fondant potato, roasted roots, tenderstem broccoli, rosemary & honey sauce	18.00

CHEESE & ONION PIE (v) Smoked applewood, mature cheddar, fairground onions, short-crust pastry, chips, dressed mixed salad	13.50
BRAISED BEEF WELLINGTON Whole roasted carrot, crispy kale, carrot purée, buttery mash	16.50
CHICKEN PANANG CURRY Marinated chicken, spicy peanut, sweet potato, coriander & lemon rice, Thai basil, flatbread	14.50
PESTO GLAZED SEA BASS Winter greens, parmentier potatoes, crème fraîche & chive sauce	16.00
100Z SIRLOIN STEAK Grilled tomato & mushroom, onion rings, hand-cut chips, peppercorn sauce	22.95

SIDES

CHIPS / FRIES (ve)	4.25
FILTHY FRIES WITH AIOLI & BACON	5.00
SALT 'N' PEPPER FRIES (ve)	5.00
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	5.00
BUTTER LEAF & AVOCADO SALAD (ve)	5.00
ONION RINGS WITH STICKY BBQ SAUCE (ve)	5.00
HONEY ROASTED ROOTS (v)	5.00
GARLIC BUTTERED GREENS (v)	5.00
BUTTERY MASH (v)	4.50
GRAVY	2.00
PEPPERCORN SAUCE	2.00

SALADS

CHICKEN CAESAR SALAD Parmesan, bacon, anchovies, baby gem, Caesar dressing, croutons	13.00
VEGAN BUDDHA BOWL (ve) Spiced butternut squash, herby red quinoa, hummus, garlic roasted chickpeas, avocado, falafel, salt 'n' pepper sesame broccoli, garlic flatbread	11.50

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

BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH Steak in garlic & herb butter, caramelised beer onions, Swiss cheese, mustard mayo, watercress, fries, gravy	14.50
THE QUEENS' DOUBLE CHEESEBURGER British beef, brioche bun, American cheese, Russian dressing, pickles, butter leaf, tomato, red onion, slaw, fries	13.00
GRILLED CHICKEN BURGER Brioche bun, garlic & lemon chicken, hot sauce mayo, pickles, butter leaf, tomato, smashed avocado, slaw, fries	13.00
BUTTERMILK HALLOUMI BURGER (v) Brioche bun, roasted mushroom, sweetcorn salsa, smoky barbecue mayo, pickles, butter leaf, slaw, fries	13.50
JALAPEÑO & RED ONION BHAJI BURGER (ve) Vegan bun, mint, coconut rieta, mango chutney, butter leaf, fries	13.50

Add: Streaky bacon +2.00 / Buttermilk 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 8.00 Smashed avocado, baby gem lettuce
THREE CHEESE & ONION TOASTIE (V) 6.75 Mozzarella, mature cheddar, parmesan, caramelised red onion chutney
CHICKEN CAESAR SUB 7.00 Bacon, parmesan, anchovies
FISH-FINGER SANDWICH 7.00 Beer battered fish fingers, mushy peas, brioche bun, tartare sauce
PULLED BBQ CHICKEN TOASTIE 7.00 Bacon, red pepper, spring onion, mozzarella

Add: Mug of soup +3.00

EGGS & CO.

Served Mon to Sat, 12pm-5pm

HOT BUTTERED RYE TOAST
WITH SOFT POACHED EGGS (v) 6.25

Add: Dry cured bacon +2.50 / Avocado (ve) +2.50
Roast tomatoes (ve) +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 13.75

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

ROAST PORK BELLY 14.00

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

ROAST CHICKEN & STUFFING 14.00

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

COURGETTE, AUBERGINE, SPINACH
& CHARRED ONION STRUDEL (ve) 14.00

Home-made vegan gravy, seasonal 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



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



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LYTHAM

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 Venetie, 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 Charetto 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 Venetie, 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 Vedilhan, 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

Novas Gran Reserva, Sauvignon Blanc Casablanca Valley, Chile
Vibrant with notes of grapefruit, gooseberry and nettle
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



Red Fox + Peacock
PUBS, BARS & HOTELS