

THE QUEENS

LYTHAM

BREADBOARD, TO SHARE

STONE BAKED BREADS WITH SEA-SALTED BUTTER (v) 7.50

Add: Whipped goat's cheese (v) +3.50 / Hummus (ve) +3.50 / Balsamic & rapeseed oil (ve) +1.00

BAR SNACKS

GARLIC, CHILLI & HERB MARINATED OLIVES (ve)	5.25
GLAZED CHIPOLATAS Honey Dijon dip	6.50
CARAMELISED ONION HUMMUS & PITTA (ve)	7.00
Chickpeas, crispy onions, confit garlic, crispy sage, grilled garlic pittas	
SPICED WHITEBAIT	7.00
Thousand island dip	

STARTERS

THE QUEENS' PRAWN COCKTAIL	8.25	WHIPPED GOAT'S CHEESE (v)	8.00
Marie Rose sauce, brown bread, butter		Honey, pistachios, mint, pomegranate, garlic croutes	
DUCK SPRING ROLL	9.00	VEGAN MAPLE BARBEQUE SWEETCORN RIBS (ve)	7.25
Confit duck, sesame, hoisin, coriander, kewpie sesame dip		Cucumber & sesame salad, mango, coconut raita	
KOREAN CHICKEN WINGS	8.00		
Gochujang sauce, sesame seeds, coriander, lime			

MAINS & GRILL

FISH & CHIPS	15.00
Beer battered fresh Fleetwood fish, hand-cut chips, mushy peas, tartare sauce	
CHICKEN, HAM HOCK & LEEK PIE	15.50
Chicken, ham hock & braised leeks, puff pastry lid, chips, salad	
CAULIFLOWER & SWEET POTATO MASSAMAN CURRY (ve)	15.00
Cucumber & sesame salad, coconut rice, roasted cashew nut, toasted flatbread	
CUMBERLAND SAUSAGE & MASH	14.50
Clotted cream mash, beer onion gravy, crispy onion rings, seasonal greens	

CHEESE & ONION PIE (v)	15.00
Smoked applewood, mature cheddar, fairground onions, short-crust pastry, chips, dressed mixed salad	
BRAISED BEEF WELLINGTON	18.00
Whole roasted carrot, crispy kale, carrot purée, buttery mash	
CHICKEN PANANG CURRY	16.00
Marinated chicken, spicy peanut, sweet potato, coriander & lemon rice, flatbread	
10OZ SIRLOIN STEAK	23.95
Grilled tomato & mushroom, onion rings, hand-cut chips, peppercorn sauce	

SIDES

CHIPS / FRIES (ve)	4.50
FILTHY FRIES WITH AiOLI & BACON	5.50
SALT 'N' PEPPER FRIES (ve)	5.50
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v)	5.50
HOUSE SALAD (ve)	5.00
ONION RINGS WITH STICKY BBQ SAUCE (ve)	5.50
BUTTERY MASH (v)	4.50
GRAVY	2.00
PEPPERCORN SAUCE	2.50

SUMMER KEBABS & SALADS

PULLED LAMB SHOULDER KEBAB	15.00
Garlic yoghurt, molasses, feta, hummus, mint, cucumber, pickle, herby quinoa, house chopped salad	
TANDOORI CHICKEN KEBAB	14.50
Tandoori marinated chicken & red pepper skewer, garlic yoghurt, hummus, coriander, pineapple & chickpea salsa, pickle, herby quinoa, house chopped salad	
CAJUN ROASTED CAULIFLOWER KEBAB (ve)	15.00
Cajun roasted florets, sweet & sour sauce, garlic yoghurt, cashew nuts, cucumber, pineapple & chickpea salsa, pickle, herby quinoa, house chopped salad	
PAN FRIED SALMON SALAD	16.50
Baby gem, roasted butternut squash, watermelon, radish, pea, feta, beetroot, toasted pecans, mint & lime dressing	
VEGAN BUDDHA BOWL (ve)	12.50
Hummus, smashed avocado, herby quinoa, roasted butternut squash, mint, Moroccan roasted aubergine, tahini & cucumber salad	
CHICKEN CAESAR SALAD	14.50
Parmesan, bacon, anchovies, baby gem, Caesar dressing, croutons	

BURGERS & SANDWICHES

FRENCH DIP STEAK SANDWICH	15.75	SWEET CHILLI HALLOUMI BURGER (v)	15.00
Steak in garlic & herb butter, caramelised beer onions, Swiss cheese, mustard mayo, watercress, fries, gravy		Brioche bun, mushroom, sweet chilli mayo, pickles, shredded lettuce, slaw, fries	
THE QUEENS' DOUBLE CHEESEBURGER	14.25		
Brioche bun, British beef, American cheese, big mac sauce, pickles, shredded lettuce, tomato, red onion, slaw, fries			
BUTTERMILK CHICKEN BURGER	14.25		
Brioche bun, American cheese, big mac sauce, pickles, shredded lettuce, slaw, fries			

Add: Fried halloumi (v) +3.50 / Streaky bacon +2.50
Avocado (ve) +2.50
Upgrade: 'Filthy fries' +1.50 / Posh chips (v) +1.50
Salt 'n' pepper fries (ve) +1.50

Add: Fried halloumi (v) +3.50 / Grilled chicken breast +3.50

LUNCH SANDWICHES

Served Mon to Sat, 12pm-5pm

PRAWN & MARIE ROSE FOCACCIA	8.75
Smashed avocado, baby gem lettuce	
THREE CHEESE & ONION TOASTIE (v)	7.25
Mozzarella, mature cheddar, parmesan, caramelised red onion chutney	
CHICKEN FOCACCIA	8.00
Breaded chicken, parmesan, smoky tomato jam	
FISH-FINGER SANDWICH	8.00
Beer battered fish fingers, mushy peas, brioche bun, tartare sauce	
HAM HOCK, CHEESE & ONION TOASTIE	7.75
Ham hock, mozzarella, mature cheddar, parmesan, caramelised red onion chutney	

EGGS & CO.

Served Mon to Sat, 12pm-5pm

HOT BUTTERED RYE TOAST WITH SOFT POACHED EGGS (v) 6.75

Add: Dry cured bacon +3.00 / 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 14.50

Yorkshire pudding, home-made gravy, glazed carrots, roast potatoes, seasonal greens, carrot & swede crush, parsnip purée

ROAST PORK BELLY 15.00

Yorkshire pudding, home-made gravy, glazed carrots, roast potatoes, seasonal greens, carrot & swede crush, parsnip purée

ROAST CHICKEN & STUFFING 15.00

Yorkshire pudding, home-made gravy, sage & onion stuffing, glazed carrots, roast potatoes, seasonal greens, carrot & swede crush, parsnip purée

MUSHROOM, LEEK & BUTTERNUT SQUASH WELLINGTON (ve) 15.00

Truffle, mushroom, leek, lentil & butternut squash wellington, glazed carrots, roast potatoes, seasonal greens, carrot & swede crush, parsnip purée

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 6.50 | Bottle 26.00

Fontessa, Prosecco Spumante Brut Venezia, Italy
Fresh and fruity with citrus and green apple
Bottle 32.00

Fontessa, Prosecco Rose Veneto, Italy
Delicate with ripe strawberry and raspberry notes
Bottle 33.00

ROSÉ WINE

Ancora Rosato, Monferrato Charetto Piemonte, Italy
Refreshing & dry rosé packed with red berry fruit
125ml 5.60 | 175ml 6.10 | 250ml 7.50 | Bottle 22.00

Another Story, White Zinfandel Rosé California, USA
Bright with luscious hints of strawberries & cream
125ml 6.00 | 175ml 6.50 | 250ml 8.00 | Bottle 24.00

Lieux Perdus, Pinot Noir Rosé Pays d'Oc, France
Provence style pale rosé, packed full of creamy red berries
Bottle 28.00

WHITE WINE

The Rambler, Chenin Blanc Western Cape, South Africa
Chenin Blanc blend, blossom notes & lemon citrus tones
125ml 5.50 | 175ml 6.00 | 250ml 7.25 | Bottle 21.00

Erica's Sunbird, Sauvignon Blanc Western Cape, South Africa
Ripe nectarine and peach with zippy lime
125ml 5.75 | 175ml 6.25 | 250ml 7.75 | Bottle 23.00

Diez Siglos, Verdejo Rueda, Spain
Ripe citrus with tropical fruit notes
Bottle 25.00

La Lancelotta, Gavi Piemonte, Italy
Apple, pear & apricot with lightly floral notes
Bottle 27.00

Terrazze della Luna, Pinot Grigio Trentino, Italy
Fresh citrus acidity, full of stone fruit & apple
125ml 6.75 | 175ml 8.00 | 250ml 9.25 | Bottle 27.00

Listening Station, Chardonnay Victoria, Australia
Unoaked, citrus & white peach notes, bright & fresh
125ml 6.75 | 175ml 8.00 | 250ml 9.25 | Bottle 27.00

The Cloud Factory, Sauvignon Blanc Marlborough, New Zealand
Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus
Bottle 35.00

Gómez Cruzado, Rioja Blanco Año, Spain
Complex, notes of honeysuckle, stone fruit & gentle toasty oak
Bottle 42.00

RED WINE

Prime Cuts Red W.O. Swartland, South Africa
Super juicy, soft & easy drinking. Full of summer berries
125ml 5.50 | 175ml 6.00 | 250ml 7.25 | Bottle 21.00

Peculiar Mr Pat, Merlot South Eastern Australia
Bright freshly picked red fruit with a gentle palate
125ml 5.60 | 175ml 6.10 | 250ml 7.50 | Bottle 22.00

Wild House, Shiraz Western Cape, South Africa
Summer berries with dark chocolate and a touch of spice
125ml 6.25 | 175ml 6.75 | 250ml 8.25 | Bottle 25.00

Aliança Dão, Dao, Portugal
Ripe blackberry & plum with mocha & a hint of dark chocolate
Bottle 26.00

Turno de Noche, Malbec Mendoza, Argentina
Lifted violet aromas coupled with ripe berry, gentle spice & soft palate
Bottle 27.50

The Charge, Rioja Rioja, Spain
Bright red fruit, sweet spice & a touch of mocha
125ml 7.75 | 175ml 8.50 | 250ml 10.50 | Bottle 30.00

Duboscq Bordeaux Claret Bordeaux, France
Classic Bordeaux, smooth & rounded, damson pepper & eucalyptus
Bottle 35.00

Montresor Amarone della Valpolicella 'Santinato' Veneto, Italy
Rich & warming with hints of chocolate, bitter cherry & sweet plums
Bottle 60.00

CHAMPAGNE

G.H. Mumm Cordon Rouge Brut
Champagne, France
Vibrant freshness. Complex and perfectly balanced
with elegant flavours of fruit and caramel
Bottle 50.00

Laurent-Perrier Brut
Champagne, France
Clear & bright with a pale golden hue,
notes of citrus & honeysuckle
Bottle 80.00

Laurent-Perrier Rosé
Champagne, France
Award winning pink Champagne,
raspberry & redcurrant notes
Bottle 115.00



Red Fox + Peacock
PUBS, BARS & HOTELS