

A V E R Y W A R M W E L C O M E T O . . .

THE QUEENS

LYTHAM



Drinks Menu

COCKTAILS - WINE - BEER - SOFTS - HOT BEVERAGES



A WARM WELCOME...

Welcome to The Queens Hotel, perfectly placed to enjoy the charm of Lytham – from the iconic Lytham Windmill to the much-loved Lytham 1940s Weekend and traditional Lytham Club Day celebrations. Enjoy a carefully selected range of popular ales, hand-crafted gins and classic cocktails, alongside the hearty homemade food and warm hospitality we're known for.

COCKTAILS

Strawberry Fields 11.25
Absolut Raspberri, Absolut Vanilia, strawberry purée, cranberry juice, fresh strawberries

Pimms Fizz 11.25
Pimms No1, Prosecco, lemonade, fresh fruit & mint

Lemon Drop Martini 11.25
Absolut Citron, Cointreau, peach syrup, lemon juice.
Created by John Hinson, The Elephant, Woolton

Cinnamon Gold 11.00
Old J Gold rum, cinnamon, bitters

Little Miss Sunshine 11.25
Absolut Mango, orange juice, lemonade, fresh grapefruit & lime

CLASSICS

Pornstar Martini 11.50
Absolut Vanilia, orange juice, vanilla syrup, passionfruit purée, shot of Prosecco

Margarita 11.00
Olmeca silver, Cointreau, lime juice, salt rim

Hugo Spritz 11.00
Elderflower liqueur, prosecco, soda, mint

Old Fashioned 12.00
Woodford Reserve, brown sugar, Angostura Bitters, orange zest

Long Island Iced Tea 11.50
Absolut vodka, Tequila, Beefeater Gin, Cointreau, Bacardi, sugar syrup, lemon, Coca-Cola

Aperol Spritz 11.00
Aperol, Prosecco, soda, orange wheels

Classic Mojito 11.00
Havana Club 3, sugar, fresh lime & mint, soda

GIN BALLOONS

"The gin & tonic has saved more Englishmen's lives, and minds, than all the doctors in the empire."
Winston Churchill

Queens Balloon 11.25
Beefeater Gin, Fever-Tree Tonic, fresh strawberries & lime, juniper berries

Lytham Balloon 11.50
Blood Orange Gin, Beefeater Gin, Fever-Tree Tonic, fresh orange & mint, juniper berries

Paloma Blush 11.50
Pink Elderflower Gin, Beefeater Gin, elderflower cordial, Fever-Tree grapefruit soda, fresh grapefruit & rosemary, juniper berries

Cherry Bomb 11.50
Sloe Gin, Beefeater Gin, cherry syrup, Fever-Tree Tonic, fresh blackberries.
Created by Sara Loft, The Queens Hotel, Lytham

Tickle Me Pink 11.50
Raspberry Gin, Beefeater Pink, rose lemonade, fresh raspberries & strawberries, juniper berries

Rhubarb & Ginger 11.50
Rhubarb Gin, Beefeater Gin, ginger ale, fresh lime, juniper berries
All Balloons are served as a 50ml measure over ice

INDULGENCE

Baileys Balloon 11.50
Baileys, vanilla syrup, milk, whipped cream, chocolate sauce, chocolate sprinkles, maraschino cherry

Espresso Martini 11.50
Absolut Vanilia, Kahlua, sugar, espresso

Red Velvet Martini 11.50
Absolut Raspberri, Chambord, strawberry purée, vanilla syrup, apple juice, double cream, raspberry dust

WHITE WINE



	125ml	175ml	250ml	Bottle
Calaveras Vino Blanco <i>Northern Spain, 11.5%</i> Fresh pear & peach with subtle floral notes	6.80	7.50	9.00	25.50
El Tesoro, Verdejo <i>Castilla y Leon, Spain, 11%</i> Lemon, grapefruit & hints of fennel with balanced acidity				26.00
Ancora, Pinot Grigio <i>Lombardia, Italy, 11%</i> Well balanced, apple & citrus aromas with a crisp finish	7.15	7.85	9.35	26.50
Erica's Sunbird, Sauvignon Blanc <i>Western Cape, South Africa, 11%</i> Ripe nectarine and peach with zippy lime	7.45	8.15	9.65	27.50
Listening Station, Chardonnay <i>Victoria, Australia, 12.5%</i> Unoaked, citrus & white peach notes, bright & fresh	8.60	9.30	10.80	31.00
Cloud Factory, Sauvignon Blanc <i>Marlborough, New Zealand, 13.5%</i> Passionfruit & tropical notes with a crisp finish	10.30	11.00	12.50	36.00
La Lancelotta, Gavi <i>Piemonte, Italy, 12.5%</i> Apple, pear & apricot with lightly floral notes				36.00
Gómez Cruzado, Rioja Blanco <i>Rioja, Spain, 14%</i> Complex, notes of honeysuckle, stone fruit & gentle toasty oak				44.00

SPARKLING WINE & CHAMPAGNE

	125ml	Bottle
Serenello Gran Cuvée Spumante <i>Veneto, Italy, 10.5%</i> Citrus, green apple, pear drop & a hint of honey	7.80	28.50
Acquerello Prosecco <i>Veneto, Italy, 10.5%</i> Pear, green apple & white flowers with a hint of citrus	9.00	34.00
Acquerello Prosecco Rose <i>Veneto, Italy, 10.5%</i> Light & fresh with hints of rose, ripe red berries & crisp apple	9.25	35.00
Henners Brut NV <i>East Sussex, England, 11.5%</i> Green apple & pear fruit mixed with a toasted brioche leesy flavour, providing a complex and moreish palate		60.00
Laurent-Perrier Brut <i>Champagne, France, 12%</i> Clear & bright with a pale golden hue, notes of citrus & honeysuckle		85.00
Laurent-Perrier Rose <i>Champagne, France, 12%</i> Award-winning pink Champagne, raspberry & redcurrant notes		125.00



RED WINE



	125ml	175ml	250ml	Bottle
Morador Tinto, Tempranillo <i>Navarra, Spain, 13%</i> Ripe cherry, fresh berry & a hint of vanilla	6.80	7.50	9.00	25.50
Record Sun, Shiraz <i>South East, Australia, 14%</i> Soft, juicy & plum fruit flavours with balanced smooth tannins	7.30	8.00	9.50	27.00
Peculiar Mr Pat, Merlot <i>South East, Australia, 14%</i> Bright freshly picked red fruit with a gentle palate	7.45	8.15	9.65	27.50
Le Fou, Pinot Noir <i>Languedoc, France, 12.5%</i> Warm black cherry compote with ripe, tasty tannins	8.30	9.00	10.50	30.00
Artesa, Rioja Crianza <i>Rioja, Spain, 13.5%</i> Plummy fruit, ripe tannins with a gentle savoury, fresh finish	8.95	9.65	11.15	32.00
Turno de Noche, Malbec <i>Mendoza, Argentina, 13%</i> Lifted violet aromas coupled with ripe berry, gentle spice & soft palate	9.55	10.25	11.75	33.75
Peter Lehmann Hill & Valley, Cabernet Sauvignon <i>Barossa Valley, Australia, 14%</i> Smooth & rounded, damson pepper & eucalyptus				42.00
Montresor Amarone della Valpolicella <i>Veneto, Italy, 15%</i> Rich & warming with hints of chocolate, bitter cherry & sweet plums				60.00



ROSÉ & ORANGE WINE

	125ml	175ml	250ml	Bottle
Solino Rosato <i>Sardinia, Italy, 11%</i> Pale dry rosé with white peach & redcurrant notes	6.80	7.50	9.00	25.50
Another Story, White Zinfandel Rosé <i>California, USA, 10.5%</i> Bright with luscious hints of strawberries & cream	7.30	8.00	9.50	27.00
Domaine Du Pellehaut Rosé <i>Côtes de Gascogne, France, 10.5%</i> Unique, fresh strawberry, cherry & white blossom	9.30	10.00	11.50	33.00
Edalise, Provence Rosé <i>Provence, France, 13%</i> Classic Provence rosé, elegant red berries with lots of finesse				38.00
Cramele Recas, Orange Wine <i>Banat, Romania, 11.5%</i> Complex skin-contact, stone fruits and a hint of vanilla	10.30	11.00	12.50	36.00



SOFT DRINKS

Fentimans

Ginger Beer
Victorian Lemonade
Dandelion & Burdock
Rose Lemonade

J20

Apple & Raspberry
Apple & Mango
Orange & Passionfruit

Fever-Tree

Tonics:
Classic
Light
Elderflower
Mediterranean

Bottle Softs

Coca-Cola
Diet Coke
Coke Zero

Softs:
Ginger Ale
Pink Grapefruit
Soda

Fanta
Appletiser

MOCKTAILS

For all of the glamour & none of the guilt

Pop Star Martini

Pineapple juice, passionfruit purée, passionfruit syrup, lime juice, shot of lemonade

6.75

Tutti Frutti

Apple juice, strawberry purée, passionfruit purée, fresh raspberries

6.25

English Garden

Elderflower cordial, apple juice, soda, cucumber, orange, mixed berries

6.75

Pineapple & Cranberry Crush

Pineapple juice, cranberry juice, grenadine, elderflower, fresh raspberries

6.25

Blackberry & Lavender Fizz

Lavender syrup, lemon juice, lime juice, soda water, fresh blackberries

6.25

ALCOHOL FREE

Heineken Zero 0.0% 330ml

Moretti Zero 0.0% 330ml

Guinness Zero 0.0% 538ml

Beavertown IPA 0.3% 330ml

Paulaner Weissbier
Zero 0.1% 500ml

SHAKES

*Blended shakes made with vanilla
dairy farm ice-cream*

Chocolate Bar Shakes 7.00

Crunchie Bar | Oreo biscuit
Kinder Bueno | Mint Aroo

Classic Shakes 6.50

Vanila | Strawberry

Old Mout Berries
& Cherries 0.0% 500ml

Tanqueray Gin 0.0% 25/50ml

Gordons Pink Gin 0.0% 25/50ml

Captain Morgans
Spiced Gold 0.0% 25/50ml

SMOOTHIES

Strawberry Sensation 6.25
Strawberries & vanilla

Superfood Boost 6.25
Kale, avocado, kiwi, mango & oat milk

Tropical Bliss 6.25
Mango, blueberry, banana & apple juice

PUB QUIZ

JOIN OUR SMARTPHONE QUIZ EVERY
WEDNESDAY FROM 8:30PM

Drink offers from 8pm

Any two gin balloons 16.00 | Bottle of house wine 18.00
Bottle of fizz 20.00



HOT DRINKS

Coffee

Ask your server for de-caff or iced coffee

Espresso	3.75
Americano	3.75
Cappuccino	4.40
Latte	4.40
Flat White	4.40
Mocha	4.40
Shot of flavoured syrup vanilla/ caramel/ hazelnut gingerbread / cinnamon	0.50

Tea

Yorkshire Tea	3.75
Earl Grey	4.40
Moroccan Mint	4.40
Green Tea	4.40
Apple & Blackcurrant	4.40
Lemon & Ginger	4.40

Hot Chocolate

6.00

With whipped cream, chocolate sprinkles & marshmallow.

BOOZY HOT DRINKS

Baileys Latte 9.25

Baileys, espresso, milk, chocolate sprinkles

After Eight Hot Chocolate 9.25

Crème de menthe, hot chocolate, whipped cream, Mint Aero shavings

Orange Hot Chocolate 9.25

Cointreau, hot chocolate, whipped cream, Crunchie bar shaving

Liqueur Coffee 9.25

Highlander	Drambuie
Irish	Jameson
French	Martell
Italian	Amaretto
Seville	Cointreau
Calypso	Tia Maria



CROWN ROOM

Our beautiful Crown Room in The Queens' Victorian Grade II listed building is ideal for birthdays, celebrations, intimate weddings and business meetings.

Available for private or shared hire, it accommodates up to 40 seated guests or 50 for buffet dining and drinks, with a built-in sound system to set the atmosphere

Choose from a range of dining options, including Afternoon Tea and Street Food Buffets.

Speak to a member of the team for more information.

