THE QUEENS
LYTHAM

SNACKS

MARINATED LEMON & HERB OLIVES (ve) 5.00

PRAWN CRACKERS 5.00
Sweet chilli dip

KOREAN FRIED CHICKEN 11.00
Spicy gochujang sauce, lime, coriander, sesame

HONEY GLAZED CHIPOLATAS 8.00
Dijonnaise dip

BATTERED ONION RINGS (ve) 7.00
Sticky BBQ sauce

WARM SALTED ALMONDS (ve) 4.50

BREADS

BAKED SOURDOUGH LOAF (v) 8.00
Beer and burnt onion butter & balsamic oil

GARLIC CIABATTA WITH MOZZARELLA 7.00

GARLIC CIABATTA WITH CHORIZO & MOZZARELLA 8.50

STARTERS

LEEK & POTATO SOUP (v) 9.00
Rosemary foccacia, crispy leeks

PRAWN COCKTAIL 13.00
King prawns & Greenlandic prawns, Marie Rose sauce, brown bloomer

FISH PIE CROQUETTES 11.00
White wine & chive sauce, herb oil

WILD MUSHROOMS ON TOAST (v) (ve*) 10.50
Crème fraîche sauce, parmesan, fresh herbs & toasted white bloomer

CHICKEN SATAY SKEWERS 10.00
Sesame, coriander, lime wedge, satay sauce

HALLOUMI FRIES (v) 8.50
Hot honey, aïoli, mint

SALT & PEPPER TEMPURA CAULIFLOWER (ve) 9.00
Sesame, coriander, pickled red chilli, sweet chilli dip

HUMMUS & GARLIC FLATBREAD (ve) 9.00
Olive tapenade, caramelised onions & roasted chickpeas

BRIE & HOT HONEY POT (v) 12.50
Bread, toasted walnuts, crudités

MAINS

FISH & CHIPS 19.50
Fresh Fleetwood fish, hand-cut chips, beer batter, tartare sauce, minted mushy peas

CUMBERLAND SAUSAGE & MASH 19.00
Cumberland swirl, wholegrain mustard mash, pickled red cabbage & beetroot, gravy

BRAISED BEEF WELLINGTON 22.50
Buttery mash, honey glazed carrot, crispy kale, carrot purée, beef gravy

BARNSLEY LAMB CHOP 29.50
Crushed new potatoes, tenderstem broccoli, honey glazed carrots, pea & mint purée, redcurrant jus

MINCED BEEF & ALE PIE 20.00
Caramelised onions, wainwrights ale, puff pastry, wholegrain mustard mash, pickled red cabbage & beetroot, gravy

QUEENS HAM, CHIPS & EGG 21.00
Bacon chop, hand-cut chips, fried hen's egg, aïoli dip, pineapple relish

LANCASHIRE CHEESE & ONION PIE (v) 20.00
Shortcrust pastry, hand-cut chips, braised greens

CHICKEN FORESTIÈRE 21.00
Garlic butter mash, honey glazed carrots, tenderstem broccoli, creamy mushroom sauce

PAN FRIED SEA BASS 21.50
Sautéed new potatoes, tenderstem broccoli, wild mushrooms, crème fraîche sauce

MASSAMAN CURRY
CONFIT DUCK LEG 21.00
SALT & PEPPER TEMPURA CAULIFLOWER (ve) 19.50
Sweet potato, mangetout, red pepper, roasted peanuts, pickled chillies, glazed pak choi, lemon & coriander rice

CRISPY CHILLI BEEF NOODLES 19.00
Sticky Asian dressing, red peppers, mangetout, Thai basil, hot vermicelli noodles, roasted peanuts & coriander

STEAK DIANE 30.00
8oz tenderised sirloin steak, Diane sauce, honey glazed tenderstem broccoli & carrots, hand-cut chips

SALADS

CAESAR SALAD 17.50
Grilled garlic & herb chicken breast, bacon, croutons, romaine lettuce, anchovies, Caesar dressing, soft boiled hens egg, shaved parmesan

VEGAN BUDDHA BOWL (ve) 17.00
Spiced butternut squash, quinoa, hummus, harissa roast chickpeas, avocado, falafel, salt 'n' pepper broccoli, garlic flatbread
Add: Grilled chicken +4 | Grilled halloumi (v) +4

BURGERS & GOURMET SANDWICHES

THE QUEENS DOUBLE CHEESEBURGER 18.00
British beef, American cheese, Big Mac sauce, tomato, red onion, pickles, shredded lettuce, brioche bun, slaw, fries

FRIED HALLOUMI HOT HONEY BURGER (v) 19.50
Fried halloumi, rocket, red onion, lemon & black pepper mayo, hot honey, pretzel bun, slaw, fries

FRENCH DIP STEAK SANDWICH 20.00
Rump steak, Emmental cheese, fairground onions, Dijonnaise, dipping gravy, fries

DOUBLE BACON, BRIE & HOT HONEY BURGER 20.50
British beef, French brie, crispy shallots, streaky bacon, Dijonnaise, rocket, red onion, pretzel bun, fries

BUTTERMILK CHICKEN BURGER 19.00
Buttermilk chicken, lettuce, gherkin, lemon pepper mayo, brioche bun, slaw, fries

ROAST CHICKEN & STUFFING CIABATTA 19.00
Black pepper mayonnaise, fairground onions, sage & onion stuffing, dipping gravy, filthy fries

Add: Streaky bacon +3.00 / Fried egg (v) +1.75 / American cheese (v) +1.25
Upgrade: 'Filthy' fries +2.50 / 'Posh' chips (v) +2.50 / Salt 'n' pepper fries (ve) +2.50

LUNCH SANDWICHES

SERVED MON-SAT 12PM - 5PM
ALL SANDWICHES COME WITH A DRESSED HOUSE SALAD
ADD: MUG OF SOUP (V) +3.50 | CUP OF FRIES (VE) +4

PESTO CHICKEN TOASTIE 10.00
Chicken, mozzarella & pesto

FISH-FINGER SANDWICH 11.00
Beer battered fish fingers, mushy peas, tartare sauce, brioche bun

HALLOUMI SCHNITZEL SANDWICH (v) 10.50
Breaded halloumi, tomato jam, avocado, pickled cabbage, ciabatta

PASTRAMI & SWISS SUB 10.50
Pastrami, sauerkraut, Swiss cheese, pickles, rocket, Dijonnaise, hoagie roll

LANCASHIRE CHEESE TOASTIE (v) 9.00
Lancashire cheese, caramelised red onion
Add Ham hock +1.50

SMASHED AVOCADO & EGGS ON TOAST (v) 10.50
Smashed avocado, poached eggs, pickled pink onions, toasted mixed seeds, granary toast
Add: Streaky Bacon +3 | Roast Tomatoes (ve) +2 | Wild Mushrooms (ve) +3

SIDES

DRESSED MIXED HOUSE SALAD (v) 6.00
HONEY ROAST CARROTS (v) 6.00
SALT & PEPPER TENDERSTEM BROCCOLI (v) 6.00
HAND-CUT CHIPS / FRIES (ve) 6.00
FILTHY FRIES WITH AÏOLI & BACON 7.00
SALT 'N' PEPPER FRIES (ve) 7.00
POSH CHIPS WITH PARMESAN & TRUFFLE OIL (v) 7.00
BUTTERY MASH (v) 6.00
BATTERED ONION RINGS (ve) WITH BBQ SAUCE 7.00
DIANE SAUCE | GRAVY 3.00

(ve*) = vegan on request (v*) = vegetarian on request (gf*) = gluten free on request| If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order.
An optional 7.5% service charge is applied to food bills. To remove please notify a team member when paying. All service charge is paid directly to the team on site in its entirety.

THE QUEENS LYTHAM

BREAKFAST

BREAKFAST IS SERVED DAILY 8AM - 11.30AM

DAILY BAKED

DAILY BAKES
Ask your server about todays daily bakes ..

CROISSANT 3.50
ALMOND CROISSANT 3.50

ADD: Pot of fresh fruit +1.00

BREAKFAST BITES

CREAM CHEESE BAGEL (v) 4.75

GRANOLA BOWL (v) 7.00
Natural yoghurt, homemade fruit granola, macerated raspberries, vanilla honey

TOASTED BLOOMER & BUTTER (v) 4.00
Choose: Jam or Marmalade

TOASTED TEACAKE & BUTTER (v) 4.00

BREAKFAST SANDWICHES

CHORIZO & SCRAMBLED EGG 8.00
Red onion marmalade, hash brown, brioche bun

QUEENS BAGEL 10.00
Sausage patty, streaky bacon, fried egg, American cheese, chilli jam

BACON & HOT HONEY 9.00
Cream cheese, fried egg, brioche bun

BUTTIES 7.00
Bacon, sausage or fried egg (v) on buttered ciabatta or toasted bloomer

Add Extra: Egg, Sausage or Bacon +2.50

FULL BREAKFASTS

QUEENS' BREAKFAST 13.50
British pork sausage, cured back bacon, black pudding, fried or poached eggs, roasted tomato & mushroom, baked beans, hash brown, toasted bloomer

Add: Hash browns (v) +1.50

SMALL QUEENS' BREAKFAST 11.00
British pork sausage, cured back bacon, fried or poached egg, roasted tomato, baked beans, hash brown, toasted bloomer

VEGAN BREAKFAST (ve) 14.00
Sausage, smashed avocado, scrambled tofu, black pudding, roasted tomato & mushroom, hash brown, beans, toasted bloomer

Add: Fried or poached eggs (v) +1.65

KIDS & GLUTEN FREE

PLEASE SEE OUR MAIN BREAKFAST MENU

33.3% OFF BREAKFAST

EVERY TUESDAY

ON TOAST

SMASHED AVOCADO (v) 10.00
Smashed avocado, poached eggs, pickled pink onions, toasted mixed seeds, granary toast

Add: Grilled halloumi (v) +3.65

SMOKED SALMON 12.00
Cream cheese, dill, poached eggs, granary toast

HALLOUMI SHROOMI (v) 12.00
Grilled halloumi, garlic roasted mushrooms, poached eggs, sriracha, sesame, sourdough toast

Add: Smashed avocado (ve) +2.15

EGGS BENEDICT 11.00
Roast ham hock, poached eggs, hollandaise, sourdough toast

EGGS YOUR WAY (v) 7.50
Fried, poached or scrambled eggs on buttered sourdough or granary toast

FRENCH TOAST

BACON & MAPLE 10.50
Brioche French toast, streaky bacon, fried egg, maple syrup

RASPBERRY & LEMON (v) 10.50
Brioche French toast, macerated raspberries, lemon curd, lemon, sugar, clotted cream

TEA & COFFEE

EVERY MONDAY
8AM-11.30AM

£2.00 Espresso, Americano, Tea
£2.50 Cappuccino, Latte, Flat White, Mocha, Speciality Teas

SMARTPHONE PUB QUIZ

EVERY WEDNESDAY FROM 8:30PM

FRIDAY SOCIAL DRINK OFFERS

EVERY FRIDAY FROM 8PM

SUNDAY ROASTS

OUR ROASTS ARE SERVED EVERY SUNDAY, 12-8PM.
RESERVE A TABLE NOW TO AVOID DISAPPOINTMENT...

BRITISH ROAST BEEF 19.00
Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy

ROAST CHICKEN & STUFFING 19.50
Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, sage & onion stuffing, homemade gravy

ROAST PORK BELLY 20.00
Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy

SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL (ve) 20.00
Roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy

Add: Pigs in blankets +6.50 | Cauliflower cheese (v) +6.00 | Yorkshire pudding (v) +2.00

STAY THE NIGHT

EXPERIENCE AN UNFORGETTABLE NIGHT AWAY IN ONE OF OUR 16 BOUTIQUE HOTEL ROOMS

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