

## AUTUMN & WINTER MENU

### BREAD BOARD, TO SHARE

Stone baked breads with sea-salted butter 5.95 (V)

Add baked Irish goats cheese + 3.00 (V)

Add hummus + 3.00 (VE) Add chicken liver paté + 3.00

### BAR SNACKS

Olives & feta (V) 4.00

Chipolata sausages, mustard dip 4.75

**NEW** Grilled halloumi, sweet chilli jam (V) 5.75

Queens homemade sausage roll & brown sauce 5.50

**NEW** Frickles & Russian dressing (V) 5.50

Whitebait, lemon & dill mayo 6.25

Cheese on toast, smoky bacon, splash of Worcestershire sauce 5.95

### STARTERS & SMALL PLATES

Soup of the day (V) 5.25

**NEW** Mother meatballs, crumbling of blue cheese & olive bread 6.50

Lemon & thyme hummus, garlic flatbread & carrot sticks (VE) 5.75

**NEW** Irish goats cheese, red pepper & pesto tartlet (V) 6.25

Prawn & crayfish cocktail, Marie Rose sauce, stone baked bread 6.95

Chicken liver paté, sourdough toast, chutney 6.50

Korean crispy chicken, spicy Gochujang sauce, sesame seeds, lime 6.75

Steamed mussels, white wine, cream, onion, garlic & parsley

Starter 6.95 / Main 13.50

### EGGS AND Co.

Served Mon-Sat, 12pm-6pm

Hot buttered rye toast with two soft poached eggs (V) 4.75

Add dry cure bacon + 2.00 Add roast tomatoes (VE) + 1.50

Add avocado (VE) + 2.00 Add smoked salmon + 4.00

### SANDWICHES

Served Mon-Sat, 12pm-6pm

CHEESE & CHUTNEY (V) / 5.50

ROAST HAM HOCK & MUSTARD / 6.75

COD FILLET FISH-FINGERS / Tartare sauce 6.75

CHICKEN MILANESE FOCACCIA / Pesto Mayo 6.75

PRAWN & CRAYFISH FOCACCIA / Marie Rose sauce 7.75

**NEW** HALLOUMI, RED PEPPER & MUSHROOM / Hummus 6.75

**NEW** REUBAN SANDWICH / Pastrami, gherkin, Emmental cheese 7.00

### SIDES

Thick-cut chips (V) 3.00 Skin on fries (V) 3.25 Sweet potato fries (V) 4.00

'Filthy' fries with aioli & bacon 4.50 Onion rings & BBQ sauce (V) 4.00

Tenderstem broccoli, garlic, chilli & lime (V) 4.95 Mixed salad bowl (V) 3.50

### THE SUNDAY ROAST

Our award winning roasts are served every Sunday from 12pm until 8pm.

ROAST BEEF & YORKSHIRE PUDDINGS / Roast potatoes, spring greens, carrot & swede crush, honey roasted parsnips & gravy 13.25

ROAST LOIN OF PORK & APPLE SAUCE / Roast potatoes, braised cabbage, sausage meat stuffing, carrot & swede, honey roast parsnips & gravy 13.50

BUTTERNUT SQUASH, GOATS CHEESE & MUSHROOM PARCEL / Roast potatoes, carrot & swede, spring greens, parsnips & gravy (V) 13.25

Sharing Cauliflower cheese +4.50 / Pig in blankets + 4.50 / Extra Yorkie +1.00

### CLASSICS & GRILLS

10oz gammon steak, poached or fried eggs, chips & pineapple relish 12.50

**NEW** Half roast chicken, chips, slaw & home-made gravy 14.00

**NEW** Guinness braised beef, creamy mash, braised red cabbage, & burnt onion 14.50

Steak frites, 6oz British flattened rump, fries, chimichurri sauce 16.50

Cumberland sausages, vintage cheddar mash, broccoli & onion gravy 11.95

Vegan five bean chilli, ranchero potatoes, jalapeños, soy aioli (VE) 12.50

10oz rump steak, grilled tomatoes & mushrooms, onion rings, chips, peppercorn sauce 21.95

Add fried eggs + 2.00

### HOME-MADE PIES

**NEW** Queens shepherd's pie, braised red cabbage 12.00

Ham hock, chicken & leek pie, hand cut chunky chips & salad 12.00

Cheese & onion short-crust pie, side salad, pot of house chutney (V) 10.95

### BURGERS & GOURMET SANDWICHES

Steak sandwich, caramelised red onion, vintage cheddar cheese, rocket, mustard mayo, fries & dipping gravy 12.95

Queens double cheeseburger, 8oz of British beef on a brioche bun, salad, vintage cheddar cheese, burger sauce, slaw & chips 12.00

#### Extra Toppings

Add streaky bacon + 1.95

Add pulled pork + 3.50

Add black pudding + 1.70

Add blue cheese + 1.70

Add French Brie + 1.70

Add jalapeños + 1.25 (V)

**NEW** Gochujang fried chicken burger, aioli, spicy gochujang sauce, gherkins, tomato, lettuce, slaw & Cajun fries 12.00

**NEW** Vegan bean burger, rosemary focaccia bun, avocado, soy aioli, gherkins, salad & chips (VE) 12.00

Pulled pork sandwich - 8-hour-roast BBQ pork, brioche bun, house slaw, fries, smokehouse mayo 11.75

Upgrade: 'Filthy' Fries +1.50 / Sweet potato fries (V) +1.00

### SALADS & BOWLS

**NEW** Vegan super salad: Roasted squash, beetroot & broccoli, baby spinach, tomatoes, quinoa, pomegranate, seeds & nuts (VE) 10.25

Add goats cheese + 2.50 (V) / Add chicken + 4.00

Chicken Caesar salad, British chicken, crisp bacon, anchovies, Caesar dressing, parmesan & croutons 11.25

Grilled salmon salad, new potatoes, butternut squash, baby gem, peas, mint dressing & feta 14.75

### FISH & SEAFOOD

Fish & chips - fresh Fleetwood cod, chips, mushy peas, tartare sauce 12.75

**NEW** Pan fried hake, on a base of pea, leek, celery & basil risotto 13.95

Lightly battered scampi, chips, mushy peas, tartare sauce, lemon 11.50

Fillet of smoked haddock, crisp streaky bacon, creamy mash, soft poached egg, chive sauce 13.75

Steamed mussels, white wine, cream, onion, garlic & parsley  
Starter 6.95 / Main 13.50

Join our SMARTPHONE PUB QUIZ—EVERY WEDNESDAY from 8pm:

Two for 12.00 Gin Balloons / BTL House Wine 15.00 / BTL Prosecco 16.50



THE QUEENS  
LYTHAM

## WINE MENU

### PROSECCO, CHAMPAGNE & FIZZ

**Durello Spumante Brut 'Palladiano'** Veneto, Italy

Citrus with crisp green apple and zippy palate and lightly honeyed

Bottle / 22.00 125ml glass / 5.95

**Mirabello Pinot Grigio Rosé Spumante Brut** Veneto, Italy

Summer fruits, red berries and creamy fizz

Bottle / 22.50

**Lunetta Prosecco Spumante Brut** Veneto, Italy

Apple and peach and soft ripe stone fruits

Bottle / 28.50

**Champagne Gremillet Sélection Brut** Champagne, France

Served in every French Embassy, fine mousse, peach with crisp citrus finish

Bottle / 31.00

**Champagne Lallier Brut R.012** Champagne, France

R.012 is a new direction for Lallier; a polished and scintillating diamond

Bottle / 65.00

**Champagne Lallier Grande Cru Rosé** Champagne, France

Award winning Champagne, biscuit flavours and crisp citrus finish

Bottle / 70.00

### WHITE WINE

**The Rambler, Chenin Blanc** Western Cape, South Africa

Chenin Blanc blend, blossom notes & lemon citrus tones.

Bottle / 17.60 175ml glass / 4.70 250ml glass / 6.30

**Ancora Bianco, Garganega** Venezie, Italy

Crisp & dry with apple and pear aromas, hints of lemon.

Bottle / 18.00 175ml glass / 4.90 250ml glass / 6.50

**Mucho Mas, Sauvignon Blanc** Valle Central, Chile

Cool climate Sauvignon Blanc packed with lime zest, lemon and kiwi.

Bottle / 20.50 175ml glass / 5.20 250ml glass / 7.00

**Ruviano Verdicchio Classico** Marche, Italy

Apricot and orchard fruits, crisp zesty finish.

Bottle / 22.00

**Terrazze Della Luna, Pinot Grigio** Trentino, Italy

Fresh citrus acidity, full of stone fruit and apple.

Bottle / 22.90

**Novas Gran Reserva, Chardonnay (Organic)** Valle de Casablanca Chile

Rich & ripe with the softest hints of oak. Ripe apricot & peach.

Bottle / 25.50

**The Cloud Factory, Sauvignon Blanc** Marlborough, New Zealand

Classic Marlborough Sauvignon with tropical fruit, gooseberry & citrus.

Bottle / 26.50

**Domaine De La Motte, Chablis** Burgundy, France

Mineral & apple notes balanced with a wonderful richness.

Bottle / 37.00

**Domaine Roblin, Sancerre Blanc 'Terres Blanches'** Loire, France

Pure and very expressive with ripe fruit notes & nettles.

Bottle / 45.00

### ROSÉ WINE

**Ancora Rosato, Monferrato Chiaretto** Piemonte, Italy

Refreshing & dry rosé packed with red berry fruit.

Bottle / 17.80 175ml glass / 4.80 250ml glass / 6.40

**Another Story, White Zinfandel Rosé** California, USA

Bright with luscious, hints of strawberries and cream.

Bottle / 20.00 175ml glass / 5.20 250ml glass / 6.95

### RED WINE

**Prime Cuts Red, Western Cape** W.O. Swartland, South Africa

Super juicy, soft & easy drinking. Full of summer berries.

Bottle / 17.60 175ml glass / 4.70 250ml glass / 6.30

**Montevista Merlot** Valle de Maule, Chile

Pure and fresh with plum, cherry, bramble and hints of spice.

Bottle / 19.10 175ml glass / 5.10 250ml glass / 6.95

**The Last Stand, Shiraz** Victoria, Australia

A rich and generous palate of plum, spice and deep fruit notes.

Bottle / 21.00 175ml glass / 5.45 250ml glass / 7.50

**El Infiernillo Single Vineyard, Pinot Noir** Valle de Maule, Chile

Vibrant raspberry & cherry fruit, yet rich and subtle.

Bottle / 22.70

**Turno De Noche, Malbec** Mendoza, Argentina

Lifted violet aromas coupled with ripe berry, gentle spice & soft palate.

Bottle / 24.50

**Ontanon Ecologico Rioja (Organic)** Rioja, Spain

Bright red fruit, sweet spice & a touch of mocha.

Bottle / 26.00

**Ginestet Classique Medoc** Bordeaux, France

Classic Bordeaux, smooth and rounded, damson pepper & eucalyptus.

Bottle / 30.00

**Montesor Amarone Della Valpolicella 'Santinato'**

Veneto, Italy

Rich and warming with hints of chocolate, bitter cherry and sweet plums.

Bottle / 59.00

### HOT DRINKS

#### Coffee

Espresso / Americano 3.00

Cappuccino / Latte / Flat white 3.25

Mocha 3.25

(Ask your server for de-caff)

#### TEA

Yorkshire Tea, Earl Grey, Moroccan Mint, Fruit Punch,  
Lemon & Ginger, Green Tea 3.00

#### Hot Chocolate

With whipped cream, chocolate sprinkles and marshmallows 4.00