

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 5.00

Grilled halloumi, sweet chilli jam (V) 5.75

NEW Veggie black pudding & mustard mayo dip (V) 5.50

NEW Frickles & Russian dressing (V) 5.50

Whitebait, lemon & dill mayo 6.50

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 6.75

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) 5.00

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) 3.50 Skin on fries (V) 3.50 Sweet potato fries (V) 4.50

'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 PUDDING / Roast potatoes, spring greens, carrot & swede crush, honey roasted parsnips & gravy 13.25

ROAST LOIN OF PORK & STUFFING / 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

GREAT BRITISH BREAKFAST

SERVED DAILY 8AM—11.30AM

PLEASE ASK YOUR SERVER FOR A MENU

BEST BUDDY BREAKFAST, 2-4-1 EVERY TUESDAY...

CLASSICS & GRILLS

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

NEW Pan fried roast chicken, fondant potato, broccoli, peas, baby spinach & braised onion 14.00

NEW British lamb shank, braised red cabbage, vintage cheddar mash, minted gravy 16.95

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 12.50

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, avocado, soy aioli, gherkins & 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) +1.50

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

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



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