



*Lytton's*

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BAR & BRASSERIE

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## A LA CARTE

Available 5.30pm – 9.30pm

### STARTERS

Sourdough, olive oil, balsamic (V) (C)

Fresh seasonal soup, warm farmhouse bread (V) (C)

Sticky BBQ Jack Daniels (C), sesame & black onion boneless chicken strips, Japanese breadcrumbs with blue cheese dip & crisp celery

Deep fried mac 'n' cheese balls (5), crispy onions, truffle mushroom ketchup (V)

Niçoise salad, cherry tomatoes, French beans, soft boiled egg, olives, new potatoes, red onion, baby gem & Dijon dressing (V) (GF)  
Add oak smoked salmon

Classic Moules marinière, crusty bread, mussels, shallots, garlic, French parsley, white wine & cream

Oak smoked mackerel Pâté, horseradish crème fraîche, shallots & spring onions, bread crisp

Asparagus, poached egg, hollandaise sauce (V) (GF)

### MAINS

Slow-cooked Dingley Dell pork belly, honey & soy glaze, sage & onion pork shoulder, crackling, carrot & caraway, truffle cabbage, sour apple

Baked fillet of pollock, sun blushed tomato & parsley crust, spring peas, asparagus & lemon chutney (GF) (DF)

Spinach, ricotta & sweet potato cannelloni, Gorgonzola cream, roquette & shaved parmesan, lemon oil (V)

Lamb shoulder shepherd's pie, charred Cajun-rubbed lamb cutlet, Monterey Jack, onion jam, salt baked celeriac, asparagus & roast lamb jus (GF)

Linguine with courgette & carrot ribbons, spiced red onion tomato sauce, cashew nuts, Boursin & crispy onions (V)

Add lemon & chilli tiger prawns (5)  
Add chicken Add pancetta

Braised beef ragu, maize penne, pancetta, root vegetables, basil, smoked garlic & table shaved Violife parmesan (GF) (DF)

### SIDES

Chargrilled flat bread, smoked garlic butter (V)

Ciabatta garlic bread (V)  
Add cheese (V)

Roquette & aged shaved parmesan salad, lemon oil (V) (GF) (C)

Rosemary & sea salt fries with aioli (V)

Chantenay carrots, caraway seed butter (V) (GF)

Cabbage & pancetta, truffle cream (GF)

Sweet potato, coriander & chilli (V) (DF) (GF)

### STEAKS

Steaks are served with a grilled tomato, open cup mushroom, slow baked whole garlic, triple cooked chips & Café de Paris butter

For a healthier option why not have sweet potato, coriander & chilli (V) (DF) (GF), instead of chips

8oz Rump steak

10oz Sirloin steak

10oz Rib eye steak

Add a dry rub of smoky BBQ, Cajun & Jerk

### SAUCES

Add a sauce

Peppercorn, BBQ Jack Daniels (C) or hollandaise

## FAVOURITES

Available 12pm - 10pm

### BURGERS

Smoked boneless double beef rib burger, Jack Daniels (C) glaze, sweet cured bacon, Monterey Jack, onion rings, tomato, dill pickle, baby gem & habanero baconsauce served on a sesame seed bun with fries

100% Chargrilled beef burger, tomato, dill pickle, baby gem & caramelized red onion chutney served on a sesame seed bun with fries

Chargrilled piri-piri chicken breast, tomato, dill pickle, baby gem, caramelized red onion chutney, jalapeno & smoked chilli soured cream served on a sesame seed bun with fries

Sweet Thai-infused vegetable burger, pulled harissa jackfruit, red cabbage slaw, toasted sourpuss bun, sweet potato, coriander & chilli (Vegan) (GF) (DF)

Make it your own, add one of the following

Cheddar cheese, bacon, hen's egg, Gorgonzola cheese  
Jack Daniels (C) glaze

### COMFORT FOOD

Caesar salad, little gem lettuce, hen's egg, parmesan, rosemary & sea salt croutons, Caesar dressing  
Add chargrilled chicken (C)

Beer battered sustainable fillet of fish, fries, mushy peas, homemade tartare sauce

Aztec salad of black quinoa, blueberries, pomegranate, young leaf spinach, roasted sweet potato, cherry tomatoes, cashews, crumbled goat's cheese, toasted seeds (V) (GF) (N)

Chicken, ham & leek pie, spring cabbage, creamed potatoes, roast chicken jus

## LIGHT BITES

Available 12pm - 10.45pm

### STONE BAKED PIZZAS

Margherita (V)

Passata sauce, fresh herbs, Italian mozzarella, red Leicester, cherry tomatoes

Pizza Carne

Passata sauce, fresh herbs, spiced ground beef, pepperoni, green jalapeno, Italian sausage, bacon crumble, mozzarella, ranch dressing, habanero jam

### SANDWICHES

Caramelized onion, Gruyere & Emmental cheese, spinach, tomato, red onion & spiced guacamole on wholemeal bread, mixed leaves & crisps (V) (C)

Shaved peppered pastrami, Emmental cheese, gherkin, bacon & chilli mayonnaise, tomatoes & spinach on wholemeal bread, mixed leaves & crisps (C)

### HOT SANDWICHES

Triple decker croque monsieur  
Fried sweet cured ham & Swiss cheese sandwich, béchamel sauce, fries  
Add fried egg

Smoked BBQ chicken wrap  
Panko crumbed boneless chicken, smoked BBQ sauce, cucumber, tomatoes, cashew nuts, mixed leaves, sweet chilli, fries (N) (DF)

## DESSERTS

Available 12pm - 10.00pm

White chocolate & passion fruit panna cotta (GF) (C)

Black Forest pave, cherry & kirsch sorbet

Vanilla poached raspberries, Chantilly cream, Tahitian ice cream (GF)

Ice creams (GF) (C)

Farmhouse cheeses, celery, grapes, chutney, Nairn's oatcakes (GF) (C)

We use fresh ingredients and can alter most of our dishes to accommodate any dietary requirements where possible

(V) – Vegetarian dish (DF) – Dairy free (GF) – Gluten free (N) – Contains tree nuts (C) – Available 24hrs a day

Prices are in £ Sterling. If you have a food allergy or intolerance, please let your server know upon placing your order. Allergen data is available upon request. We hope you have enjoyed your dining experience and that you are happy for us to add a discretionary service charge of 10% to your final bill. We are committed to doing business with integrity and therefore all monies collected go directly to the staff.