

LYTHE HILL

HOTEL, RESTAURANT & SPA

Nibbles

Provençal olives £4

Hummus, pitta chips £4

Oak smoked salmon, pea ketchup £4

Iberico ham £4

Hampshire honey glazed pigs
in blankets £4

Starters

Chilled pea soup, mint and ricotta (v, gf) £6

Confit duck leg with watermelon, chilli,
pomegranate and mint (gf) £8

Iberico ham, peach, rocket and
Manchego cheese (gf) £9.50*

Grilled asparagus, duck egg and brioche £8

Oak smoked salmon with watercress,
whole wheat croutons and pea ketchup £8

Chimichurri tiger prawns and
charred lime (gf) £9.50*

Heritage tomatoes, pickled shallots,
avocado pesto and basil (vegan, gf) £6

Mains

Roast Chicken - £18

Roast corn-fed chicken with confit leeks,
forest mushrooms and jus gras (gf)

English Meatloaf - £18

Served with roasted carrots, onion rings,
and chicken gravy

Haddock - £15

Cider battered haddock served with triple
cooked chips, tartar sauce, pea puree
and lemon (gf)

Pea Risotto - £12

Garden pea risotto with ashed goats
cheese and baby shoots (v)

*£3.50 surcharge for inclusive diners

**£5 surcharge for inclusive diners

Chuck Steak Burger - £15

With cheddar, chorizo jam, tomato chilli
relish, lettuce, tomato, gherkin and fries

Sussex Pork Cutlet - £18

Served with tenderstem broccoli
and burnt apple (gf)

Cornish Halibut Steak - £25**

With asparagus and sauce grenobloise (gf)

Lythe Hill Mixed Grill - £25**

4oz Sirloin steak, lamb chop, pork & leek
sausage and gammon served with confit
tomato, field mushroom, onion ring,
homemade brown sauce, duck egg and
triple cooked chips

Grills

Barbequed Celeriac Burger - £13

With tomato chilli relish, lettuce,
tomato, gherkin and fries (vegan)

Steak

All our steaks are 21 day dry aged
beef, served with café de Paris
butter, onion ring, and watercress

10z Rib-Eye £30**

8oz Sirloin £27**

6oz Rump £20

Choice of sauce:

Béarnaise, peppercorn,
chimichurri

Desserts

Roasted caramelised pineapple with
coconut ice cream (vegan, gf) £6

Chocolate truffle torte, chocolate ice
cream, raspberry gel (vegan, gf) £6

Lemon posset white chocolate
and lavender £6

White chocolate sphere, dark chocolate
mousse and passion fruit sauce (gf) £6

Lythe Hill Eton mess £6

Godminster Cheddar, Isle of Wight blue,
Isle of Wight soft with quince and
poppy seed crackers £8/12

Kids - 2 Courses £5.95

A child eats for £1 when ordered with an adult main!

Ham, egg and chips

Grilled chicken, chips and peas

Battered haddock, chips and peas

Tortellini pasta with spinach and ricotta (v)

Smartie sundae

Strawberry and marshmallow kebabs with chocolate sauce (gf)

Vanilla ice cream, jelly and fresh strawberries (gf)

*For children aged 2-12 years

Sides - £3

Our chips and fries are seasoned with rosemary
and black pepper sea salt

Triple cooked chips

French fries

Baby potatoes with truffle butter

Rocket and parmesan salad

Tenderstem broccoli, lemon and garlic

Please speak to a member of staff if you have any
questions relating to allergens or ingredients



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