



Sunday Lunch Menu

Sandwiches

Our sandwiches are available on either white or malted wheat bloomer bread or in a gluten free roll.

Cumbrian ham with apple & cider chutney **£6**

Oak smoked salmon and cream cheese **£6**

Rare roast beef sandwich with horseradish and watercress **£6.50**

Crayfish with marie rose sauce and rocket **£6.50**

Chicken Caesar and gem lettuce **£6**

Hummus and roasted piquillo peppers (vegan) **£6**

Free range egg mayonnaise and watercress (v) **£6**

Roasts

Roast Sirloin of Beef **£18**

Surrey farm beef served rare with a Yorkshire pudding
(please let us know if you require your beef well done)

Slow Roasted Shoulder of Lamb **£18**

British lamb slow roasted with rosemary and garlic with a Yorkshire pudding
(please let us know if you require your lamb well done)

Roast Belly of Pork **£16**

Belly of British pork with sage & apple stuffing with a Yorkshire pudding

Roast Supreme of Chicken **£16**

Pan roasted corn-fed chicken breast with a Yorkshire pudding

Forest Mushroom, Butternut and Walnut Pithivier **£14**

Forest mushroom, butternut and walnut puff pastry pie with a Yorkshire pudding

All served with roast potatoes, smashed squash, hispi cabbage, chantenay carrots, caramelised parsnips and proper gravy (please ask for more if you don't have enough).

Salads

Roast Beef Salad **£13**

Rare roast beef, crispy potatoes, roquette, watercress, slow roasted tomatoes, horseradish and beef fat dressing

Classic Chicken Caesar Salad **£13**

Chargrilled free range chicken breast, gem lettuce, parmesan, anchovy, croutons and a soft boiled egg

Superfood Salad **£13**

Tenderstem broccoli, roquette, pomegranate, quinoa, avocado, yoghurt dressing and pumpkin seeds

LYTHE HILL

HOTEL, RESTAURANT & SPA

Bar Meals

Cider Battered Haddock £15

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

Pumpkin Gnocchi £13

Pumpkin gnocchi served with chestnuts, sprouts and sage (vegan)

Sea Trout £18

Sea trout, Thai green curry sauce, chargrilled bok-choi, baby corn and vermicelli

Chuck Steak Burger £15

Chuck steak burger with cheddar, chorizo jam, tomato chilli relish, lettuce, tomato and gherkin served with fries

Crispy Goats Cheese Salad £13

Crispy goats cheese, roasted beets and glazed figs served with a herb salad and walnuts

Kids - 2 Courses £5.95

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

Mini Sunday roast

Choice of beef, lamb, pork or chicken all served with roast potatoes and vegetables

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

Bar Snacks - £4

Provençal olives

Roasted garlic hummus with warm flatbread

Oak smoked salmon and chive quiche

Honey glazed pigs in blankets

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

Desserts

Rhubarb Parfait £6

Rhubarb parfait, custard panna cotta, shortbread and ginger syrup

Sticky Toffee Pudding £6

Sticky toffee pudding, toffee sauce and vanilla bean ice cream

Christmas Pudding £6

Christmas pudding and brandy cream (gf)

Roasted Caramelised Pineapple £6

Roasted caramelised pineapple and coconut ice cream (vegan, gf)

Pistachio Sponge £6

Pistachio sponge, elderflower cream and raspberry

Cheese Board £8/£12

Godminster cheddar, Isle of Wight blue, Isle of Wight soft, quince and poppy seed crackers