

STARTERS

SALT & PEPPER SQUID	9.5
<i>Garlic aioli. (GF)</i>	
CONFIT DUCK SPRING ROLL	9.5
<i>Plum sauce & salad.</i>	
BLACK TIGER PRAWNS	13.5
<i>Cooked & served in garlic and chilli with rustic toast. (GFO)</i>	
COARSE CHICKEN & DUCK LIVER PÂTÉ	9.5
<i>Red onion jam, rustic toast. (GFO)</i>	
GOATS CHEESE BON BON	9.5
<i>Red pepper coulis & pickled veg. (V)</i>	
BBQ RIBS	9.5
<i>Baby Back Ribs with homemade BBQ sauce. (GF)</i>	
CAPRESE SALAD	9.5
<i>Sliced fresh mozzarella, tomatoes, sweet basil & olive oil. (V, GF)</i>	
COLOSSAL SHRIMP COCKTAIL	13.5
<i>Cocktail sauce & salted crostini.</i>	
SANDWICHES <i>Available 12-4.30pm, Monday-Saturday</i>	
7 OZ STRIPLOIN STEAK	14
<i>Open baked baguette, with melted gruyere, homemade coleslaw and a pot of gravy (served rare)</i>	
SMOKED SALMON & PRAWN	12
<i>Open granary, Marie Rose sauce, baby gem. GFO</i>	
B-L-T-C	12
<i>Toasted sourdough, beef tomato, streaky bacon, grilled chicken, avocado, lettuce & honey lemon dressing. GFO</i>	
TERIYAKI DUCK WRAP	12
<i>Asian salad & a hoisin dip,</i>	
TOMATO & MOZZARELLA	12
<i>Open baked baguette with homemade pesto & pot of coleslaw (V)</i>	
SALADS	
CHICKEN CAESAR	14.5
<i>Baby Gem Lettuce, pancetta, croutons, anchovies & parmesan. GFO</i>	
SALMON GRAVALAX & TEMPURA PRAWN	17
<i>Mixed leaves, avocado, mango salsa & crème fraîche</i>	
GRILLED GOATS CHEESE	14.5
<i>Baby Gem Lettuce, Avocado, olives & a Honey Truffle Dressing (V, GF)</i>	
ROASTED CAJUN CHICKEN	14.5
<i>Mixed leaves with lemon & crème fraîche on a mango salsa (GF)</i>	

Please ask your server for any allergen information

GF - gluten free
GFO - gluten free option
N - contains nuts

V - vegetarian
VE - vegan



DEACON CLASSICS

BEER BATTERED HADDOCK	16.5
<i>Hand cut chips, crushed pea & mint with tartar sauce.</i>	
LYTHAM FISH PIE	18
<i>Lytham shrimp, prawn, salmon, cod, cheddar mash, garden peas. GF</i>	
DEACON BEEF BURGER	16
<i>Garstang blue, crispy pancetta, fried egg, skin on fries, sweet chilli dip.</i>	
LANCASHIRE CHEESE & ONION PIE	17
<i>Vegetable medley, hand cut chips. V</i>	
GOATS CHEESE BURGER	15
<i>Homemade apple sauce, rocket salad, sweet potato fries. V</i>	
BEEF CHEEK & ALE PIE	19
<i>Vegetable medley, hand cut chips.</i>	
LOBSTER MAC & CHEESE	22
<i>Half lobster tail, macaroni, cheese sauce, garlic & herb crust.</i>	
MOULES FRITES	18
<i>Mussels, garlic, cream, white wine, parsley, skin on fries, rustic bread. (GFO)</i>	

GRILL

RIBEYE ON THE BONE 13OZ	38.5
<i>Hand cut chips, gorgonzola baby gem salad, cafe de Paris butter & stuffed portobello mushroom. (GF)</i>	
FILLET ROSSINI 8OZ	38
<i>Classic Beef Rossini served with coarse pâté on toasted brioche with dauphinoise potatoes, stuffed portobello mushroom, vegetable medley & a truffle red wine jus</i>	
CHATEAUBRIAND	85
<i>Dauphinoise potatoes, stuffed mushroom, roasted tomato, vegetable medley, truffle fries, onion rings & 2 sauce options</i>	
+ SCALLOPS & PRAWNS £15	
Peppercorn Sauce or Red Wine Jus available for £2.50	

THE TIP JAR

A discretionary 10% service charge will be added to your bill - every single penny goes straight to the team that have been looking after you today. If for any reason you'd prefer not to leave a tip then no problem - just let us know & we will take it off.

MAINS

HONEY ROASTED CHICKEN	18
<i>Fondant potatoes, asparagus, beef tomato, wilted spinach with a roasted lemon jus.</i>	
SEARED STONE SEABASS	25
<i>On a bed of Formby asparagus, wilted spinach, Saffron new potatoes & lemon butter sauce.</i>	
SEARED TUNA ON CAPONATA	25
<i>Warm salad, potatoes & a beetroot dressing (Medium rare).</i>	
HERB CRUSTED RUMP OF LAMB	23.5
<i>White bean parsnip purée, English asparagus & a minted lamb jus. Served pink.</i>	
THAI GREEN CHICKEN CURRY	18
<i>Served with steamed rice. Mixed vegetable option available - £15 (VE & GF)</i>	
SEAFOOD LINGUINE	20
<i>Mussels, squid, prawns in chilli, herb, tomato & white wine sauce.</i>	
SUNDRIED TOMATO RAVIOLI	18.5
<i>Red pepper coulis, rocket & crispy buffalo mozzarella & parmesan shavings (V)</i>	
SEARED SCALLOP RISOTTO	24
<i>Scottish scallops with a saffron & asparagus risotto</i>	
CRISPY PORK BELLY SURF N TURF	21
<i>Roasted king prawns & scallops, Japanese lacquer with sweet potato fries (GF)</i>	

SIDES

HAND CUT CHIPS <i>V/GF</i>	5.5
FRIES <i>V/GF</i>	5.5
SWEET POTATO FRIES <i>V/GF</i>	5.5
TRUFFLE & PARMESAN FRIES <i>V/GF</i>	6
HONEY ROASTED CHIPOLATA	5.5
MAC & CHEESE <i>V</i>	5.5
VEGETABLE MEDLEY <i>V/GF</i>	5

SUNDAY ROAST

When it's gone, it's gone...

35 DAY AGED PENNYS STRIPLOIN BEEF
or
ROAST OF THE DAY

Roast potatoes, creamy mash, crushed carrot and swede, honey roasted parsnips, greens, homemade yorkshire pudding & gravy.

18

CAULIFLOWER CHEESE +£5.5 | MAC & CHEESE +£5.5
HONEY CHIPOLATA +£5.5 | DAUPHINOISE + £5.5

WHITE

	 175ml	 250ml	 Bottle
<i>Airen, Caramuxo. Galicia, Spain.</i>	£6	£7.5	£22
<i>Pinot Grigio, Pirovano. Friuli, Italy.</i>	£6.5	£8	£23
<i>Sauvignon Blanc, Aves del Sur. Maule Valley, Chile.</i>	£6.5	£8	£23
<i>Chardonnay, Aves del Sur. Maule Valley, Chile.</i>	£7	£8.5	£24
<i>Chenin Blanc Simonsig. Stellenbosch, South Africa.</i>	£8.5	£10.5	£30
<i>Sauvignon Blanc, Giddy Goose. Marlborough, New Zealand.</i>	£8.5	£10.5	£30



RED

<i>Tempranillo, Caramuxo. Galicia, Spain.</i>	£6	£7.5	£22
<i>Merlot, Aves del Sur. Maule Valley, Chile.</i>	£6.5	£8	£23
<i>Malbec, Don Enrico Tittarelli. Mendoza, Argentina.</i>	£8	£9.5	£27
<i>Cabernet Shiraz, Simonsig. Stellenbosch, South Africa.</i>	£8.5	£10.5	£30

ROSÉ

<i>Cabernet Sauvignon Rosé, Merry Mole. Puhoi, Moldova.</i>	£6	£7.5	£22
<i>Pinot Grigio Blush, Pirovano. Friuli, Italy.</i>	£6.5	£8	£23

SPARKLING

	 175ml	 Bottle
<i>Spumante, Cuvee Vittoria. Lombardy, Italy.</i>	£7.5	£32
<i>Rose Prosecco, Casa Coller. Millersimato, Italy.</i>	£7.5	£32
<i>Rose Cava, Rabetllat I Vidal. Sant esteve serovires, Spain.</i>	£7.5	£32

SIGNATURE GIN SERVES

Rhubarb & Ginger <i>Warner Edwards rhubarb gin, ginger ale.</i>	£9
Strawberry & Mint <i>Beefeater strawberry gin, mint, strawberries, light tonic.</i>	£9
Cucumber & Rose <i>Hendricks gin, rose syrup, cucumber, mint, indian tonic.</i>	£9

COCKTAILS

Raspberry Caprioska <i>Raspberry vodka, lime, sugar syrup, soda.</i>	£9.5
Mojito <i>White rum, lime, sugar syrup, soda.</i>	£9.5
Cosmopolitan <i>Vodka, triple sec, cranberry juice, lime.</i>	£9.5
French Martini <i>Chambord, vodka, pineapple juice.</i>	£9.5
Bramble <i>Blackberry gin, crème de mûre, lemon, sugar syrup, lemonade.</i>	£9.5
Amaretto / Whiskey Sour <i>Disaronno/jamesons, lemon, sugar syrup, angostura bitters.</i>	£9.5
Margarita <i>Tequila, triple sec, lime.</i>	£9.5
Espresso Martini <i>Espresso, vanilla vodka, coffee liqueur, sugar syrup.</i>	£10.5

DRAFT BEERS & CIDERS

Deacon Lager, England (4%)	£5.5
Deacon Ale, England (3.6%)	£5.5
Cornish Orchards Cider, England (5.5%)	£6
Asahi, Japan (5.2%)	£6
Peroni, Italy (5%)	£6
Cruzcampo, Germany (4.8%)	£6
Guinness, Irish (4.2%)	£6
Beavertown Neck Oil IPA, England (4.3%)	£6
Lucky Saint Alcohol Free, England (0.5%)	£5.5

FOLLOW & TAG US:



@DEACONLYTHAM

LIVE LOCAL MUSIC ACTS



EVERY FRIDAY, SATURDAY
& SUNDAY

Please ask your server for more details

QUIZ NIGHT!



EVERY WEDNESDAY
FROM 8:30PM