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Savannah's

BAR GRILL CHAMPAGNE COCKTAILS

STARTERS

DUCK LIVER PARFAIT (GFO) - 12

Cherry, crispy duck, toasted bloomer

WHIPPED GOATS CHEESE (GF/V) - 10

Beetroot, savoury granola, basil, aged balsamic dressing

CURED SALMON (GFO) - 13

Smoked salmon mousse, burnt pineapple, lemon & dill dressing, brioche

STICKY PIGS CHEEK - 11

Celeriac puree, apple compote, black pudding, cider jus

KING SCALLOPS (GF) - 14

Chicken skin custard, strawberries, verjuice, dukkah spice

OYSTERS & PLATTERS

FRESH OYSTERS - Three - 9 | Six - 17 | Twelve - 32

Fresh oysters with shallot and vinegar & tabasco

SEAFOOD PLATTER - 85

Lobster, crab, caviar, salmon, oysters, Lytham potted shrimp, crevettes, dips & warm breads

MAINS

LINE-CAUGHT SEABASS (GF) - 26

Asparagus, samphire, herb new potatoes, warm cockle tartare

CORN FED CHICKEN SUPREME (GF) - 24

Hispi cabbage, bacon, black truffle & cauliflower purée, potato rosti, chicken sauce

ROAST COD LOIN (GF) - 28

Saffron risotto, lobster & fennel bisque, capers, dill oil

HERB GNOCCHI (GFO/VO) - 21

Wild mushrooms, rainbow chard, garlic & white wine cream, topped with ham hock

RACK OF LAMB (GF) - 26

Za'atar crust, aubergine couscous, artichoke cream, honey & almond green beans

10oz RIBEYE STEAK (GFO) - 36

Grilled asparagus, wild mushrooms, onion rings, peppercorn sauce & fries

SIDES

MIXED LEAF SALAD (GF / V) - 5

Aged balsamic, olive oil, pecorino

SKIN-ON FRIES (GF / V) - 5

TRUFFLE & PECORINO FRIES (GF / V) - 7

ASPARAGUS & GREEN BEANS (GF / V) - 8

Almonds, honey butter

POTATO ROSTI (GF) - 8

Caviar, crème fraîche

Half Native Lobster (GF) - 16

Garlic & tarragon butter

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