

12pm - 5pm we operate a walk in policy
We only take bookings from 5pm onwards

Book online at:
www.thedeaconlytham.com
or on our
Facebook page



THE DEACON

A MODERN BRITISH TAVERN

Sun - Thur:
12pm (midday) - 12am (midnight)
(Last food order 9pm)

Fri - Sat:
12pm (midday) - 1.00am
(Last food order 10pm)

Story of ★★★★★ The Deacon

The Williams Deacon & Co bank can be traced as far back as 1771. An integral part of Lytham's history and housed in such a distinctive building, we were determined to preserve the memory of this historic bank. Through painstaking restoration of traditional features and brand development, we've created a truly unique, modern British tavern.

SHARING BOARD

Some of our favorites on one board for two

KOREAN CHICKEN WINGS, STICKY RIBS, DUCK SPRING ROLL, GUACAMOLE, FRENCH BREAD, PICKLED VEGETABLES £15

NIBBLES

Dishes that have been created to tickle your taste buds, great as a starter or order to share with friends.

CRISPY CHILLI SQUID GFO £7.50
Spicy coated squid, garlic and herb mayonnaise.

BRISKET BON BONS £4.50
Horseradish dip.

KOREAN CHICKEN WINGS GFO £6.50
24-hour marinated chicken wings, Korean glaze, toasted sesame seeds, spring onions and fresh chilli.

STICKY PORK RIBS GFO £6.90
24-hour marinated baby back pork ribs, Korean glaze, toasted sesame seeds, fresh chilli and spring onion.

GUACAMOLE VE/GFO £4.50
Homemade guacamole, French bread.

CHIPOLATA SAUSAGES GFO £4.50
Honey & mustard dip.

DEACON SAUSAGE ROLL GFO £4.00
Artisan brown sauce.

SMALL PLATES

CHICKEN LIVER PÂTÉ GFO £7.00
Homemade chutney & toasted bread.

SPICED SWEETCORN FRITTERS V £5.50
Homemade guacamole & tomato salsa.

DEVILLED POTTED CRAB GFO £7.50
Spiced rum butter, dressed salad and freshly baked bread.

DUCK SPRING ROLL £6.50
Chinese style shredded duck, pickled vegetables, soy dip.

GARLIC BUTTER PRAWNS GFO £9.75
Prawns in a garlic herb butter, freshly baked bread.

BEETROOT SALAD GFO £6.75
Beetroot done three ways, picked baby leaf, crispy goats cheese, aged balsamic.

MAINS

THE DEACON 12-HOUR BRAISED LAMB SHOULDER GF £18.00
Dauphinoise potatoes & mint jus.

SAUSAGE & MASH GF £11.75
Award winning pork & leek Lancashire sausages, buttered mash & onion gravy.

CAJUN CHICKEN GFO £12.75
Guacamole, charred corn, siracha mayo.

SHEPHERD'S PIE GF £16.00
Lamb mince, buttered mash & vegetables.

FISH 'N' CHIPS £14.00
Battered haddock, hand cut chips cooked in beef drippings, mushy peas, Deacons tartare sauce.

SEARED SALMON & CURRIED MUSSELS GF £18.50
Potatoes, peppers, samphire, coconut curried broth.

SPINACH & WILD MUSHROOM GNOCCHI V £10.50
Homemade gnocchi, wild mushrooms, spinach, garlic and parmesan cream. **add chicken +£4.50**

32 DAY AGED 8OZ FILLET GF £29.95
Mini cottage pie with smoked cheddar mash, red wine jus.

32 DAY AGED 10OZ RIBEYE £24.95
Roasted plum tomato, thyme mushroom, onion rings, hand cut chips cooked in beef drippings, peppercorn sauce.

DUCK TWO WAYS £21.50
Pan fried breast, duck leg bon bon, wilted pak choi, soy and ginger reduction.

THE DEACON FISHCAKES £12.50
Fresh tomato salsa, crisp salad, tartare sauce.

ROASTED LANCASHIRE PORK CHOP £14.50
Crispy sage, cauliflower cheese, apple jus.

LAMB BURGER £14.00
6oz lamb burger on brioche, mango and pepper salsa, gem lettuce, fresh tomato, herb sauce & fries.

BEEF BURGER £14.00
8oz beef burger on brioche, red onion chutney, gem lettuce, fresh tomato, herb sauce & fries.

SANDWICHES

Served Mon-Sat, until 5pm.

CLUB SANDWICH GFO £9.00
Grilled chicken, smoked bacon, guacamole, gem lettuce, fresh tomato, herb sauce.

AGED BEEF SANDWICH GFO £8.95
Thinly sliced beef, horseradish mayo, gravy dip.

FISH FINGER BUTTY GFO £7.95
Battered goujons, fresh tomato, gem lettuce, Deacon's tartare sauce.

PRESSED THREE CHEESE TOASTIE VIGFO £6.95
The Deacon's famous pressed cheese toastie.

RUEBEN GFO £9.95
Pastrami, sauerkraut, Swiss cheese, American mustard on toasted sourdough.

SALADS

SUPER GREEN SALAD VE £8.50
Rocket, spinach, avocado, sweetcorn, pomegranate and a light vinaigrette.

MANGO SALAD VE £9.50
Pickled cucumber, carrot, radish, peppers, toasted sesame seeds, fresh chilli, spring onion, mango, mixed leaf.
+ prawns £6, grilled chicken £4, crispy squid £4, Korean beef £4.5

SIDES

SMOKED CHEDDAR MASH £4.00

HAND CUT CHIPS COOKED IN BEEF DRIPPINGS GF £4.50

SPICY FRIES VE/GF £4.00

SWEET POTATO FRIES VE/GF £3.00

FRIES VE/GF £4.00

DRESSED SALAD VE/GF £4.50

DEACON COLESLAW VIGF £4.00

SEASONAL VEGETABLES VE £4.00

CAULIFLOWER CHEESE V £4.00

DAUPHINOISE POTATOES V £4.50

SUNDAY ROAST

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

Choose from:

ROAST BEEF SML £14 / LRG £18
ROAST OF THE DAY (ASK FOR DETAILS)

Roast potatoes, Yorkshire pudding, veg and home-made gravy.

GFO - gluten free option

GF - gluten free

V - vegetarian

VE - vegan

VO - vegetarian option

VEO - vegan option

Please ask server for any allergen information.

Weekly specials available also including vegan dishes.



BEERS

DRAUGHT BEERS

Have you tried our own, hand crafted, unique beers?

DEACON LAGER DEACON ALE

Schooners £3.5



Pilsner Urquell (4.4%)	£5
Birra Moretti (4.6%)	£5
13 Guns (5.5%)	£5
Revisionist Craft (4.0%)	£4.5
Founders All day IPA (4.7%)	£5.5

BOTTLED BEERS (330ml)

ENGLAND

Curious Brew IPA (4.4%) <i>Balanced, powerfully hoppy & zesty</i>	£4
Curious Brew (4.7%) <i>Champagne yeast & rare Nelson Sauvin hops</i>	£4
Rekorderlig Cider - Apple (5%) <i>Crisp apple cider with a dry, clean finish</i>	£6
Rekorderlig Cider - Pear (4.5%) <i>Distinctively crisp experience</i>	£6
Rekorderlig Cider - Strawberry & Lime (4%) <i>A unique combination, fresh, zesty experience</i>	£6

REST OF THE WORLD

Guinness Original (4.2%) <i>Unmistakably roasted, yet crisp, with bittersweet finish</i>	£4
Modelo Especial (4.5%) <i>A full flavoured Mexican pilsner-lager</i>	£4
Peroni (5.1%) <i>Italian passion, classic taste</i>	£4
Brewdog - Punk IPA (5.6%) <i>Post modern classic. Spiky, tropical & hoppy</i>	£4.5
Lefe Blonde Abbey (6.6%) <i>Elegant, smooth with spiced, bitter finish</i>	£5

WHISKEY

SCOTLAND

Aberlour 10 (Speyside, 40%) <i>Spicy rich fruitcake, toffee notes & creamy malt</i>	£4.5
Glenkinchie 12 (Lowland, 43%) <i>Fresh, fruity with notes of Madeira</i>	£4.5
Bunnahabhain 12 (Islay, 46.3%) <i>Heaps of sherry, coastal with long finish</i>	£5
The Dalmore 12 (Highland, 40%) <i>Toasty, coffee-rich with thick mouth-feel</i>	£6

REST OF THE WORLD

Jameson (Ireland, 40%) <i>Orchard fruits with touch of vanilla cream</i>	£3
Bulleit (Kentucky, 45%) <i>Warming winter spices with hint of tobacco</i>	£3
Jack Daniels (Tennessee, 43%) <i>The classic: sweet caramel with mixed nut note</i>	£3.5
Maker's Mark (Kentucky, 45%) <i>Rich and full with a toasty oak</i>	£4
Nikka from the barrel (Japan, 51.4%) <i>Full-bodied, punchy with deluge of winter spice</i>	£7

MIXERS & SOFT DRINKS

Fever-Tree Ginger Ale/Beer	£2
Coke/Diet Coke (Bottle)	£2.5
Juices	£2.5
Harrogate Water (Still & Sparkling)	£2.5 / £4

OUR GIN BAR

Perfect serves

Classic Favourites

J.J. Whitley
fresh citrus & peppery juniper
£3
try with: lemon & juniper berries

Tanqueray
versatile house pour
£3
try with: lime wedges

Brindle Distillery

Cuckoo
a real local legend
£5
try with: pink grapefruit

Cuckoo Spiced
supremely delicious lancs fayre
£5
try with: rosemary & orange



ENGLAND

Bloom <i>Tender chamomile & honeysuckle</i>	£3.5
Bombay <i>Classic, fresh & lively</i>	£3.5
Portobello <i>Fresh & citrusy: a crowd pleaser</i>	£3.5
Plymouth Gin <i>BBC Good Food Magazine's Best Gin</i>	£3.5
Opihr <i>Spicy & aromatic</i>	£3.5
Chase Extra Dry <i>Dry & juniper lead</i>	£4
Langley's No.8 <i>Gin lover's gin</i>	£4
Sipsmith London Dry <i>Epitomises artisanal distilling</i>	£4
Boodles <i>Smooth & sophisticated</i>	£4
Boodles Mulberry <i>Refined twist on sloe gin</i>	£4
Brockmans <i>A modern british classic</i>	£4
Thomas Dakin <i>Northern powerhouse</i>	£4
Masons Original <i>Juniper heavy & creamy</i>	£4.5
Masons Lavender <i>Intense, fragrant & subtly sweet</i>	£4.5
Three Rivers <i>Creamy vanilla with warming finish</i>	£4.5
Warner Edwards Rhubarb <i>Perfect with ginger ale or elderflower</i>	£4.5
Chase Pink Grapefruit <i>Unbelievable aroma with clean finish</i>	£5
Pinkster <i>Fun, fruity yet high end</i>	£5
Slingsby London Dry <i>Yorkshire's finest from Harrogate aquifers</i>	£5
Manchester <i>Citrus rich with quality that shines</i>	£5
Manchester Raspberry <i>Feminine elegance</i>	£5.5
Tarquin's Brilliant Blackberry <i>Handcrafted jammy goodness</i>	£6

REST OF THE WORLD

Edinburgh Rhubarb & Ginger <i>Rhubarb & ginger loveliness</i>	£3.5
Edinburgh Plum & Vanilla <i>It's a delightful combination!</i>	£3.5
Edinburgh Raspberry <i>Perfect with bubbles</i>	£3.5
Edinburgh Elderflower <i>Sweet & floral</i>	£3.5
Edinburgh Gin <i>Includes milk thistle and heather!</i>	£3.5
Martin Miller's <i>Super clean & crisp</i>	£3.5
Malfy Con <i>Italiano summer delight</i>	£4
Puerto Indias Strawberry Gin <i>Vibrant & fruit forward</i>	£4
Boë Peach & Hibiscus <i>All things girly</i>	£4
Jawbox <i>Complex & distinctive</i>	£4
Botanist <i>Artisanal islay foraged gin</i>	£4
Hendricks <i>Delightfully refreshing</i>	£4
Caorunn Small Batch <i>Delightfully refreshing</i>	£4
Rock Rose Navy Strength <i>Intense Pine Freshness</i>	£4
Dictador Columbian <i>Notes of rum barrels & mint</i>	£4.5
Boudier Saffron <i>Endearingly sophisticated</i>	£4.5
Glendalough <i>Wild, fresh & woody</i>	£4.5
Gin Mare <i>Fabulous Mediterranean flavours</i>	£4.5
Daffy's Small Batch <i>Sweet lemon with a pronounced finish</i>	£4.5
Aviation <i>Extremely clean with long finish</i>	£4.5
Deaths Door <i>High strength yet smooth & creamy</i>	£5
Brooklyn Handcrafted <i>As vibrant as New York itself</i>	£5
Drumshambo Gunpowder Irish <i>Exotic, memorable & distinctive</i>	£5.5
Unicorn Tears <i>Glittery, sweet & silly</i>	£5.5
Pollination <i>An amazing 29 botanicals</i>	£6
Hernö Old Tom Gin <i>Sweet vanilla & forest pine</i>	£6
Monkey 47 <i>Gin connoisseurs' choice</i>	£6.5
Sharish Blue Magic <i>Outrageously vibrant & luxurious</i>	£6.5

GIN LIQUEURS

WHAT'S YOUR TONIC?

Fever-Tree Tonic - Indian Tonic
Fever-Tree Tonic - Naturally Light
Fever-Tree Tonic - Elderflower
Fever-Tree Tonic - Mediterranean
Fever-Tree Tonic - Aromatic
Fever-Tree Tonic - Lemon
Primrose - Pink Grapefruit
Primrose - Cucumber

WINE

WHITES

	175ml	250ml	btl
Airen - Caramuxo <i>Galicia, Spain</i>	£5	£6.5	£18.5
Pinot Grigio - Pirovano <i>Friuli, Italy</i>	£5.5	£7	£20
Sauvignon Blanc - Aves del Sur <i>Maule Valley, Chile</i>	£6	£7.5	£22
Chardonnay - Aves del Sur "Tortola" <i>Maule Valley, Chile</i>	£6	£7.5	£22
Viognier - Moulin Montarels <i>Cotes du Thongue, France</i>			£25
Sauvignon Blanc - Matahiwi Mt Hector. <i>Wairarapa, New Zealand</i>			£29
Albarino - Senorio de Osuna <i>Bodegas Larchago, Spain</i>			£29
Lychgate White - Bolney Estate <i>Sussex, England</i>			£36
Sancerre - Domaine Rossignole <i>Loire Valley, France</i>			£45
Meursault - 1er Cru - Les Charmes <i>Burgundy, France</i>			£110

ROSÉ

	175ml	250ml	btl
Merlot Rose - Aves del Sur <i>Maule Valley, Chile</i>	£6	£7.5	£22
Pinot Grigio - Pirovano Blush <i>Friuli, Italy</i>	£5.5	£7	£20
Bistrot de Provence - Château de Berne <i>Provence, France</i>			£29

REDS

	175ml	250ml	btl
Tempranillo - Caramuxo <i>Galicia - Spain</i>	£5	£6.5	£18.5
Merlot "Goldonrina" - Aves del Sur <i>Maule Valley, Chile</i>	£6	£7.5	£22
Malbec - Don Enrico Titterelli <i>Mendoza, Argentina</i>	£7	£9	£26
Garnacha "Aldeya" - Bodegas Ayles <i>Carinena, Spain</i>			£26
Simonsig Cabernet/Shiraz <i>South Africa</i>			£28
Cote du Rhone - Domaine Lafond <i>Rhone Valley, France</i>			£29
Pinot Noir - Giddy Goose <i>Wairarapa, New Zealand</i>			£35
Rioja - Reserva <i>Bodegas Larchago, Spain</i>			£37
Shiraz "Patchworks" - Yalumba <i>Barossa Valley, Australia</i>			£38
Aruma Malbec, Barons de Rothchild & Nicolas Catena <i>Mendoza Valley, Argentina</i>			£40
Chateau d'Aussieres - Corbieres A.C <i>Lafite Rothschild, France</i>			£55
Amarone della Valpolicella Classico <i>Corte Vaona - Novaia, Italy</i>			£75
Chateau Canon La Gaffeliere - Grand Cru Classe Saint Emilion, <i>France 2007</i>			£120

SPARKLING & CHAMPAGNE

	glass	btl
Cuvee Vittoria Spumante <i>Lombardy, Italy</i>	£5.75	£28
Prosecco - Casa Collier - DOC <i>Veneto, Italy</i>		£32
Bolney Estate "Bubbly" <i>Sussex, England</i>		£45
Joseph Perrier - "Cuvee Royale" <i>Brut, Champagne</i>		£55
Veuve Clicquot - Yellow Label		£75
Laurent Perrier - Cuvee - Rose		£90



84 Clifton St, Lytham, FY8 5EN.

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