



TO SHARE

GORDAL OLIVE PICANTE ▾

Pitted green olives 5.95

ROAST RED PEPPER HUMMUS & POMEGRANATE SEED

Wholemeal flat bread 5.95

STARTERS

GOATS CHEESE ▾

Roasted balsamic beetroot, truffle honey dressing, warm sourdough 7.95

GAMBAS PIL PIL

Garlic chilli prawns, lemon & parsley, warm sourdough 9.45

CHORIZO & MANCHEGO CROQUETTES

Red pepper & almonds, rocket 8.95

KING SCALLOP & SPICY CATALAN SAUSAGE

Smoked spanish sausage, almonds, roast red peppers, hot honey 12.45

WOOD-FIRED LAMB KOFTA

Feta, tzatziki, pickled cabbage, cucumber, mint, wholemeal flat bread 8.95

GAMBERETTI COCKTAIL

Bloody Mary prawns, pickled cucumber, sourdough wafer 9.95

CHICKEN LIVER PARFAIT

Caramelised red onion chutney, crisp leaf, sourdough 8.45

LIDO FRITTO

Crisp tempura, garlic & lemon aioli

VEGETABLE 7.95 | 14.95 ▾

CHICKEN 8.95 | 15.95

KING PRAWN 9.95 | 16.95

SALT & PEPPER SQUID 7.95 | 14.95

PASTA

CHILLI KING PRAWN & CHORIZO LINGUINE

Chilli king prawn, rosario chorizo, sun blushed tomato, flat leaf parsley 18.95

POLLO PICANTE RIGATONI

Spiced pulled breast of chicken, chilli & herb cream, rigatoni, Parmesan 17.95

TUSCAN SAUSAGE TROFIE PASTA

Spiced Tuscan sausage, fennel & red pepper ragu, trofie pasta, black olive crumb, Parmesan 16.45

BAROLO BRAISED BEEF RIGATONI

Slow cooked feather blade in barolo, tomato, fresh basil & Parmesan 18.95

FUNGHI RAVIOLI & TARTUFO

Porcini mushroom & truffle ravioli, white wine & garlic emulsion, flat leaf parsley 17.95

FRUTTI DI MARE

King prawn, calamari, lobster bisque, blistered tomato, linguini 24.50

Perfectly paired with Lomond Estate Sauvignon Blanc 33.95

SPAGHETTI CARBONARA

Smoked pancetta, free range egg & Grana Padano cream 15.95

LIDO MAC & CHEESE ▾

Aged cheddar & Grana Padano cream, soft herb crumb 15.95

Add Smokey Bacon 2.45

Add Spicy Chicken 2.45

Add Pepperoni 2.45

MAINS

TUSCAN SLOW COOKED BAROLO BEEF

Feather blade of beef, pancetta, olives, crispy gnocchi & thyme jus 18.95

Perfectly paired with Botter Chianti 32.95

FILLET OF SEABASS & KING PRAWN

Seared seabass, herb roast parmentier, samphire, spinach, peas & citrus cream 18.95

CHICKEN & GRANA PADANO MILANESE

Grana Padano breaded chicken, San Marzano sugo, linguine, rocket salad 17.95

HADDOCK & CHIPS

Peroni battered haddock, minted peas, tartare sauce, fries 16.95

GNOCCHI CALABRESE

Oven baked paprika chicken, gnocchi, smoked pancetta, sobrasada, sun blushed tomatoes, scamorza mozzarella 18.95

COCONUT CHILLI CHICKEN

Spiced breast of chicken, boc choy, sweet chilli & coconut cream, fragrant rice 14.95

SALADS

ANTIPASTI SALAD

Salami, Parma ham, mozzarella, guindilla peppers, red onion, plum tomatoes, chianti dressing 14.95

CLASSIC CAESAR SALAD

Parmesan mayo, gem lettuce, anchovies, crispy croutes 10.95

Garlic & Chilli Chicken Breast 14.95

King Prawn 16.95

GRILL

All of our steaks are Scottish 28 day dry grass fed aged beef. Served with Portobello mushrooms, cherry vine tomatoes, rocket salad & fries.

RIBEYE 8OZ 29.95

FILLET 7OZ 32.95

ADD A SAUCE 2.95

Garlic & Chilli Butter | Chimichurri | Pepper & Brandy

ADD A SIDE 4.95

Salt & Pepper Squid | Garlic King Prawns | Sobrasada

BURGERS

Brioche bun, rocket salad, fries

DOUBLE SMASHED BEEF BURGER

Gem lettuce, dill pickle, crispy onion, smoked ketchup 14.45

ITALIAN BURGER

Mozzarella, pepperoni, sugo, rocket, beef tomato 16.95

PLANT BASED BURGER ▾

Smoked Applewood, dill pickle, crispy onion, smoked ketchup 16.95

CHARGRILLED BREAST OF CHICKEN BURGER

Bacon, avocado, gem lettuce, beef tomato 14.95

FOOD ALLERGENS & INTOLERANCES:

For our guests with food sensitivities, allergies or special dietary needs:

We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

▾ vegetarian ▾ ask for vegan

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.

WOOD-FIRED PIZZA

MARGHERITA

San Marzano tomato sugo, Fior di Latte mozzarella, basil leaf 10.95

POLLO PICANTE

Spicy chicken, fresh chilli, San Marzano tomato sugo, Fior di Latte mozzarella 14.95

PUTTANESCA

San Marzano tomato sugo, Fior di Latte mozzarella, gordal olives, anchovies, capers & chilli oil 13.45

PARMA HAM & WILD MUSHROOM

Mascarpone, San Marzano tomato sugo, Fior di Latte mozzarella, basil leaf 14.45

PEPPERONI & HOT HONEY

Pepperoni, spicy honey, San Marzano tomato sugo, Fior di Latte mozzarella 14.95

FRUTTI DI MARE

King prawns, squid, smoked salmon, spinach, San Marzano tomato sugo, Fior di Latte mozzarella 15.95

TRUFFLE & ROSEMARY MUSHROOM

Wild Mushrooms, artichoke, San Marzano tomato sugo, basil leaf, Fior di Latte mozzarella, black garlic emulsion 13.95

TUSCAN SAUSAGE

Tuscan sausage, roasted red peppers, caramelised onion, San Marzano tomato sugo, Fior di Latte mozzarella 14.45

CARNE

Chicken, pepperoni, salami, guindilla peppers, San Marzano tomato sugo, Fior di Latte mozzarella 14.45

SIDES

Fries 3.75 ▾

Cajun Fries 3.95 ▾

Chilli & Parmesan Fries 3.95 ▾

Truffle & Parmesan Fries 3.95 ▾

Rocket, Sun Blushed Tomato, Grana Padano 4.95 ▾

Sea Salt Onion Rings 3.95 ▾

Patatas Bravas 4.95 ▾

Dirty Fries 5.95

Invisible Fries 2.95

0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality Thanks for chipping in. For more information, visit hospitalityaction.org.uk



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