NIBBLES

CRISPY GARLIC GNOCCHI V
Lightly spiced tomato dip 6.95

GARLIC PIZZA BREAD VE 7.45

MATURE MANCHEGO AOP & CRISPY FOCACCIA
Hot Honey drizzle 8.95

SERRANO HAM & OLIVE BREAD
Caramelised red onion chutney 7.45

GARLIC PIZZA BREAD MARINARA VE
San Marzano tomato sugo & basil 8.45

GORDAL OLIVES PICANTE VE
Sun-blushed tomato 6.45

GARLIC PIZZA BREAD MOZZARELLA
Basil, olive oil 8.95

MOROCCAN SPICED HOUMOUS
Crispy chickpeas, khobez flat bread, pomegranate 6.95

SMALL PLATES

SPANISH MEATBALLS
Smoked paprika, tomato, Rioja, parsley 9.45

CHORIZO & MANCHEGO CROQUETTES
Rocket, sun-blushed tomatoes & Romesco sauce 8.45

GAMBAS PIL PIL
King prawns, chilli & garlic oil, sourdough 10.75

CREAMY BURRATA & CONFIT HERITAGE TOMATOES V
Focaccia croutes, toasted pine nuts & EVOO basil dressing 10.75

CHICKEN LIVER PARFAIT
Caramelised red onion chutney, crisp leaf, sourdough 8.45

PLANT BASED NDJUA ARANCINI VE
Dulce smoked paprika houmous, rocket & blush tomato 9.25

SOUP OF THE DAY
Olive focaccia, sea salt butter 6.45

LIDO TEMPURA
Garlic & lemon aioli
VEGETABLE 8.25 / 15.45 V | **CHICKEN** 9.45 / 16.45
KING PRAWN 10.45 / 17.45 | **CALAMARI** 8.45 / 16.45

GAMBERETTI COCKTAIL
Bloody Mary Prawns & crayfish, pickled cucumber, sourdough wafer 10.25

SIDES

Fries VE 4.95
Cajun Fries VE 4.95
Chilli & Parmesan Fries V 5.25
Truffle & Parmesan Fries V 5.45
Rocket & Sun Blushed Tomato, Parmesan Salad V 5.45
Patatas Bravas V 5.95
Dirty Fries V 7.45
Spaghetti Marinara V 5.95
Green Salad, House Dressing V 5.45

MAINS

SALT & SUN WOOD FIRED SALMON
Citrus salmon, chickpea roast, provencal vegetables & herbs pangrattato 18.95

SANTORINI CHICKEN SOUVLAKI
Grilled garlic & herb breast of chicken, spiced houmous, minted tzatziki, toasted pitta & sea salt fries 17.95

FISH & CHIPS
Peroni battered haddock, mushy peas, tartare sauce & chunky chips 17.95

BAROLO SLOW COOKED FEATHERBLADE OF BEEF
Garlic & Thyme potatoes, Corsican ratatouille, pepper greens & light salsa verde 19.95

COCONUT CHILLI CHICKEN
Spiced breast of chicken, bok choy, sweet chilli & coconut cream, fragrant rice, prawn crackers 17.95

CLASSIC CAESAR SALAD
Caesar dressing, bacon shards, crispy croutes, Italian cheese 13.45

WANT MORE?
CHICKEN 4.95 | **KING PRAWNS** 5.95 | **SMOKED SALMON** 6.95

MILANESE

An Italian favourite! Breast of chicken coated in crispy golden breadcrumbs. Enjoy with a choice of spaghetti marinara, chunky chips or fries.

CLASSIC
Caramelised lemon, garlic & herb butter 17.95

PARMIGIANA
Tomato sugo, Fior di Latte & Parmesan 18.95

SERRANO HAM
Serrano ham & buffalo mozzarella 19.95

WOOD-FIRED GRILL

All of our hand cut meats are cooked on a wood & lava rock open fire churrasco to seal in the maximum flavour.

STEAKS

We are proud members of the Scotch Beef Club. Our steaks are specially selected hand-cut 28-day dry-aged beef, served with Portobello mushrooms, cherry vine tomatoes, watercress & fries.

RIBEYE 8OZ 32.95

ADD A SAUCE 2.95
Garlic Butter | Chimichurri | Pepper & Brandy

ADD A SIDE 4.95
Haggis | Garlic King Prawns | Blue Cheese

PASTA

CHILLI & GARLIC SPAGHETTI VE
Extra virgin olive oil, basil, soft herb pangrattato 11.95

SPAGHETTI CARBONARA
Smoked pancetta, free range egg & Parmesan cream 13.95

RIGATONI ALLA VODKA V
Tomato sugo, vodka, red pepper flakes, crème fraiche & Parmesan 15.45

NDUJA & MASCARPONE SPAGHETTI
Toasted pine nut, cherry tomato, hot honey & Parmesan rocket 16.45

LIDO MAC & CHEESE V
Aged cheddar & Parmesan cream, soft herb crumb, garlic bread 11.95
Add: Bacon 2.00

BAKED RIGATONI ALLA NORMA V
Roasted aubergine, garlicky tomato sauce, mozzarella & Parmesan 15.45

CHILLI KING PRAWN & CHORIZO SPAGHETTI
Chilli king prawn, rosario chorizo, sun-blushed tomato, flat leaf parsley 17.95

SLOW COOKED BAROLO BEEF RIGATONI
Plum tomato sugo, spinach, garlic, basil, Parmesan pangrattato 18.95

POLLO PICANTE RIGATONI
Spiced pulled breast of chicken, chilli & herb cream, Parmesan 16.45

LIDO PRIME BURGERS

Served on a brioche bun, fries or crispy potato salad.

MILANESE CHICKEN BURGER
Panko chicken breast, baby gem, Parmesan, beef tomato & garlic ailoli 16.95

GOLDEN CHICKEN BUFFALO PARMA
Focaccia crumb chicken, Parma ham, san marzano sugo & mozzarella melt 17.95

CHEESEBURGER
Double beef patty, smoked cheddar glaze, gem lettuce, beef tomato & crispy onion 17.95

BEYOND MEAT BURGER VE
Smoked Applewood, baby gem, tomato, vegan mayo 18.95

DOUBLE BEEF BURGER
Baby gem, beef tomato, thick beef gravy dip 16.95
Add: Bacon | Haggis | Cheese 1.50

PIZZA

MARGHERITA V
San Marzano tomato sugo, basil, Fior di Latte mozzarella 10.95

POLLO PICANTE
Spicy chilli chicken, San Marzano tomato sugo, basil, Fior di Latte mozzarella 15.95

ALLA VODKA CHORIZO PICANTE
San Marzano vodka tomato & mascarpone, Fior di Latte mozzarella & Parmesan 14.95

SPICY NDUJA & RED ONION
Parmesan, San Marzano tomato sugo, Fior di Latte mozzarella 14.95

PUTTANESCA
San Marzano tomato sugo, basil, Fior di Latte mozzarella, gordal olives, anchovies, capers & chilli oil 13.95

SERRANO HAM & WILD MUSHROOM
San Marzano tomato sugo, basil, Fior di Latte mozzarella 14.95

PEPPERONI & HOT HONEY
San Marzano tomato sugo, basil, Fior di Latte mozzarella 14.95

BURRATA & HERITAGE TOMATO V
Burrata, basil, confit heritage tomato sugo, Parmesan & EVOO 16.45

TRUFFLE & WILD MUSHROOM V
Black truffle olive oil, basil, San Marzano tomato sugo, Fior di Latte mozzarella 13.95

CARNE
Chicken, pepperoni, Nduja, guindilla peppers, San Marzano tomato sugo, basil, Fior di Latte mozzarella 15.95

GOATS CHEESE & ROCKET V
Red onions, San Marzano tomato sugo, Fior di Latte mozzarella 12.95

UPGRADE YOUR PIZZA
Fior di Latte to Burrata 3.50 | Add fresh chillies 1.00

DIPS

Add Hot Honey | Garlic Aioli | Spicy Sriracha Mayo | Sweet Chilli Dip 1.50

Add Spiced Nduja Aioli | Hot Honey Burrata Spread Truffle Chicken Parmesan 2.50

FOOD ALLERGENS & INTOLERANCES:
See reverse for full food allergens & intolerances.

V Vegetarian VE Ask for Vegan

ALL DAY

LIDO

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

V Vegetarian VE 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.