

TO SHARE

GORDAL OLIVE PICANTE **V**

Feta & sun blushed tomato 5.95

WOOD-FIRED CIABATTA & BLACK OLIVE FOCACCIA **VE**

Extra virgin olive oil, garlic, rosemary & sea salt 5.45

GARLIC PIZZA BREAD **V**

Chilli tomato sugo, basil 6.95

GRAZING BOARDS

ANTIPASTI BOARD

Salami, mortadella, shaved pork loin, manchego cheese, olives, pickles, black garlic aioli, olive oil & artisan breads 9.95 / 19.95

TAPAS BOARD

Spanish meat balls, patatas bravas, manchego, hot honey, gordal olives, chorizo croquettes, black garlic aioli, olive oil & pomegranate, artisan bread 19.95

STARTERS

GAMBAS PIL PIL

King prawns, chilli & garlic oil, ciabatta 9.45

CHORIZO & MANCHEGO CROQUETTES

Red pepper & smoked almonds 8.95

SPANISH MEATBALLS

Smoked paprika, tomato, rioja, parsley 8.95

BURRATTA INSALATA **V**

Avocado, beef tomato, red onion, basil, pomegranate dressing 9.95 / 14.95

FRESH SOUP OF THE DAY **V**

Warm bread, sea salt butter 5.95

MOULES MARINIERE

Steamed Scottish mussels, garlic & white wine cream, artisan bread 8.95

CLASSIC CAESAR SALAD

Parmesan mayo, bacon shards, focaccia croutes 7.45

GAMBERETTI COCKTAIL

King prawns, Bloody Mary prawns, pickled cucumber, sourdough wafer 9.95

CHICKEN LIVER PARFAIT

Caramelised red onion chutney, crisp leaf, sourdough 8.95

LIDO TEMPURA

Lemon aioli & sweet chilli

Vegetable 7.95 / 14.95 **V**

Chicken 8.95 / 15.95

King Prawn 9.95 / 16.95

Salt & Pepper Squid 7.95 / 14.95

LIGHT LUNCH

We're all about simple, delicious flavours with a subtle Mediterranean twist and this season we have introduced a whole host of new lunch dishes just waiting to be savoured. Our Lido lunch dishes are light & lovely.

MOULES MARINIERE

Steamed Scottish mussels, garlic & white wine cream, artisan bread, fries 16.95

CHICKEN & PARMESAN MILANESE

Parmesan breaded chicken, sun blushed, rocket salad, fries 15.95

HADDOCK GOUJONS

Peroni battered haddock, minted peas, tartare sauce, fries 15.95

COCONUT CHILLI CHICKEN

Spiced breast of chicken, boc choy, sweet chilli & coconut cream, fragrant rice 15.95

FILLET OF SEABASS & KING PRAWNS

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

OAK AGED FETA SAGANAKI **V**

Pine nut, Tuscan white bean, courgette, pepperonatta, oregano 15.95

PASTA BOWLS

TAGLIATELLE CARBONARA

Smoked pancetta, free range egg & Parmesan cream 9.95

LIDO MAC & CHEESE **V**

Aged cheddar & Parmesan cream, soft herb crumb 9.95

CHILLI & GARLIC TAGLIATELLE **VE**

Extra virgin olive oil, basil, soft herb pangrattato 8.95

MEATBALL SPAGHETTI

Beef & pork meatballs, San Marzano tomatoes, Parmesan, oregano 10.95

GORGANZOLA GNOCCHI **V**

White wine, cream, spinach, pine nuts, sage 10.95

TUSCAN SAUSAGE TROFIE PASTA

Tuscan sausage, fennel & red pepper ragu, trofie pasta, black olive crumb, Parmesan 12.95

CHILLI KING PRAWN & CHORIZO SPAGHETTI

Chilli king prawn, rosario chorizo, sun blushed tomato, flat leaf parsley 16.95

POLLO PICANTE RIGATONI

Spiced pulled breast of chicken, chilli & herb cream, Parmesan 14.45

FUNGHI RAVIOLI & TARTUFO **V**

Porcini mushroom & truffle ravioli, white wine & garlic cream, flat leaf parsley 15.95

GNOCCHI CALABRESE

Oven baked paprika chicken, gnocchi, smoked pancetta, sobrasada, sun blushed tomatoes, scamorza mozzarella 16.95

PANE

Served with sea salt crisps & rocket salad

Add fries or soup 2.00

CLASSIC CHICKEN CLUB

Bacon, lettuce, tomato, black pepper mayo, ciabatta 9.45

SCAMORZA CAPRESSE **V**

Smoked mozzarella, tomato, red onion, basil pesto mayo, ciabatta 8.45

HAM & CHEESE

Honey roast ham, Arran cheddar, beef tomato, ciabatta 8.45

TRUFFLE MUSHROOM **V**

Mushroom & truffle hollandaise, sourdough 8.45

CHICKEN CAESAR

Grilled chicken, anchovy, Parmesan mayo, ciabatta 9.45

PRAWN MARIE ROSE

Sun blushed tomato, basil, gem lettuce, lemon, sourdough 9.75

PIZZA

MARGHERITA **V**

Basil, San Marzano tomato sugo, Fior di Latte mozzarella 8.95

POLLO PICANTE

Basil, spicy chilli chicken, San Marzano tomato sugo, Fior di Latte mozzarella 12.95

PUTTANESCA

Basil, San Marzano tomato sugo, Fior di Latte mozzarella, gordal olives, anchovies, capers & chilli oil 9.95

PARMA HAM & WILD MUSHROOM

Mascarpone, basil, San Marzano tomato sugo, Fior di Latte mozzarella 11.95

PEPPERONI & HOT HONEY

Basil, San Marzano tomato sugo, Fior di Latte mozzarella 11.95

IBERIAN SPICY SAUSAGE

Roasted red pepper, basil, San Marzano tomato sugo, Fior di Latte mozzarella 11.95

TRUFFLE & WILD MUSHROOM **V**

Black truffle emulsion, basil, San Marzano tomato sugo, Fior di Latte mozzarella 11.95

CARNE

Chicken, pepperoni, sobrasada, meatball, guindilla peppers, Basil, San Marzano tomato sugo, Fior di Latte mozzarella 10.45

GOATS CHEESE & RED ONION **V**

Basil, San Marzano tomato sugo, Fior di Latte mozzarella 10.45

UPGRADE YOUR PIZZA

Add Chillies 1.00

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.

WOOD-FIRED GRILL

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

PRIME BEEF BURGER

Brioche bun, gem lettuce, dill pickle, crispy onion, burger sauce, fries 15.45

THE ITALIAN BURGER

Brioche bun, scamorza mozzarella, pepperoni, sugo, rockette, beef tomato, fries 15.95

BEYOND MEAT BURGER **VE**

Vegan bun, Smoked Applewood, dill pickle, crispy onion, burger sauce, fries 17.45

CHICKEN CAESAR BURGER

Brioche bun, bacon shards, Parmesan mayo, gem lettuce, beef tomato, fries 15.45

STEAKS

We are proud members of the Scotch Beef Club and source our steaks from accredited suppliers. All our steaks are Scottish 28 day dry aged grass fed, accompanied with Portobello mushrooms, cherry vine tomatoes, watercress & fries.

RIBEYE 8OZ 30.95 | **FILLET 7OZ** 34.95

ADD A SAUCE 2.95

Garlic Butter | Chimichurri | Pepper & Brandy

ADD A SIDE 4.95

Haggis | Garlic King Prawns | Blue Cheese

SALADS

OAK AGED FETA & BASIL FREGOLA **V**

Super seeds, peppers, cucumber, fresh soft herbs 13.95

ANTIPASTI SALAD

Salami, scamorza, parma ham, guindilla peppers, red onion, plum tomatoes, chianti dressing 14.95

CLASSIC CAESAR SALAD

Parmesan mayo, bacon shards, focaccia croutes 11.95

WANT MORE?

Add Chicken 4.95 | King Prawns 5.95 | Smoked Salmon 6.95

SIDES

FRIES 3.75 **VE**

CAJUN FRIES 3.95 **VE**

CHILLI & PARMESAN FRIES 3.95

TRUFFLE & PARMESAN FRIES 3.95

ONION RINGS 3.95 **VE**

ROCKET, SUN BLUSHED TOMATO, PARMESAN SALAD 4.95 **V**

PATATAS BRAVAS 4.95 **V**

DIRTY FRIES 5.95 **V**

LUNCH

LIDO

