

## TO SHARE

### GORDAL OLIVE PICANTE **V**

Pitted green olives 5.95

### WOOD-FIRED FOCACCIA **V**

Hand-stretched focaccia, extra virgin olive oil, garlic, rosemary & sea salt 5.45

### ROAST RED PEPPER HUMMUS & POMEGRANATE SEED

Wholemeal flat bread 5.95

## GRAZING & SHARING

### ANTIPASTI BOARD

Parma ham, salami, mortadella, shaved pork loin, manchego cheese, olives, pickles, dips & artisan breads 17.95

### TAPAS BOARD

Spanish meat balls, patatas bravas, manchego & hot honey, pan con tomate, chorizo croquettes, dips & artisan breads 17.95

## STARTERS

### SPANISH MEATBALLS

Smoked paprika, tomato, rioja, parsley 8.95

### GOATS CHEESE **V**

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

### FRITTO FIOR DE LATTE **V**

Crispy burrata, confit garlic, blistered tomatoes, sugo & fresh basil 9.95

### TUSCAN BUTTER BEAN SOUP **V**

Smoked paprika butter, warm bread 5.95

### MOULES MARINIERE

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

### WOOD-FIRED LAMB KOFTA

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

### GAMBERETTI COCKTAIL

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

### CHICKEN LIVER PARFAIT

Caramelised red onion chutney, crisp leaf, sourdough 8.45

### LIDO FRITTO

Light crisp tempura batter, garlic & lemon aioli

Vegetable 7.95 / 14.95 **V**

Chicken 8.95 / 15.95

King Prawn 9.95 / 16.95

Salt & Pepper Squid 7.95 / 14.95

## PANE

Served with sea salt crisps & rocket salad

Add fries or soup 2.00

### CLASSIC CHICKEN CLUB

Bacon, lettuce, tomato, black pepper mayo, ciabatta 8.95

### SCAMORZA CAPRESSE **V**

Smoked mozzarella, tomato, red onion, basil pesto mayo 7.95

### HAM & CHEESE

Honey roast ham, Arran cheddar, beef tomato, ciabatta 7.95

### TRUFFLE MUSHROOM

Mushroom & truffle hollandaise, sourdough 7.95

### CHICKEN CAESAR

Grilled chicken, anchovy, parmesan mayo, ciabatta 8.95

### WOOD-FIRED PROVENÇALE VEGETABLES **V**

Smoked Applewood cheese, red pepper pesto, focaccia 7.95

## PASTA BOWLS

### POLLO PICANTE RIGATONI

Spiced pulled breast of chicken, chilli & herb cream, rigatoni, Parmesan 13.95

### CHILLI KING PRAWN & CHORIZO LINGUINE

Chilli king prawn, rosario chorizo, sun blushed tomato, flat leaf parsley 15.95

### TUSCAN SAUSAGE TROFIE PASTA

Spiced Tuscan sausage, fennel & red pepper ragu, trofie pasta, black olive crumb, Parmesan 14.45

### FUNGHI RAVIOLI & TARTUFO

Porcini mushroom & truffle ravioli, white wine & garlic emulsion, flat leaf parsley 14.45

### SPAGHETTI CARBONARA

Smoked pancetta, free range egg & Grana Padano cream 13.95

### LIDO MAC & CHEESE

Aged cheddar & Grana Padano cream, soft herb crumb 12.95

Add Smokey bacon / Spicy chicken / Pepperoni 2.45

## SALADS

### OAK AGED FETA & BASIL TOMATOES **V**

Tabbouleh, super seeds, peppers, cucumber, fresh soft herbs 14.95

### ANTIPASTI SALAD

Salami, scamorza, Parma ham, 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

Crispy mozzarella 14.95

King prawn 16.95

## LIGHTER MAINS

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.

### CHICKEN & GRANA PADANO MILANESE

Grana Padano breaded chicken, San Marzano sugo, linguine, rocket salad 14.95

### HADDOCK GOUJON & CHIPS

Peroni battered haddock, minted peas, tartare sauce, fries 14.95

### COCONUT CHILLI CHICKEN

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

### TUSCAN SLOW COOKED BAROLO BEEF

Feather blade of beef, pancetta, olives, crispy gnocchi & thyme jus 17.95

### FILLET OF SEABASS & GREMOLATA

Seared seabass, herb roast parmentier, samphire, spinach, peas & citrus cream 17.95

### GNOCCHI CALABRESE

Oven baked paprika chicken, gnocchi, smoked pancetta, sobrasada, sun blushed tomatoes, scamorza mozzarella 15.95

### MUSSELS MARINIERE

Steamed Scottish mussels, garlic & white wine cream, sourdough, fries 15.95

### LAMB TAGINE

Slow cooked lamb & apricot stew, mint & pomegranate tabbouleh, yoghurt 17.95

### RIBEYE 8OZ

Portobello mushroom, cherry vine tomatoes, rocket salad, fries 29.95

## SIDES

FRIES 3.75 **VE**

CAJUN FRIES 3.95 **VE**

CHILLI & PARMESAN FRIES 3.95 **V**

TRUFFLE & PARMESAN FRIES 3.95 **V**

SWEET POTATO WEDGES 3.95 **VE**

ROCKET, SUN BLUSHED TOMATO, GRANA PADANO 4.95 **V**

SEA SALT ONION RINGS 3.95 **VE**

PATATAS BRAVAS 4.95 **V**

DIRTY FRIES 5.95



## BURGERS

Brioche bun, rocket salad, fries

### DOUBLE SMASHED BEEF

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

### ITALIAN

Scormoza mozzarella, pepperoni, sugo, rocket, beef tomato 15.95

### PLANT BASED **V**

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

### CHARGRILLED BREAST OF CHICKEN

Bacon, avocado, gem lettuce, beef tomato 14.45

## PIZZETTE

### MARGHERITA

San Marzano tomato sugo, Fior di Latte mozzarella, basil leaf 8.50

### POLLO PICANTE

Spicy chicken, fresh chilli, San Marzano tomato sugo, Fior di Latte mozzarella 10.45

### PUTTANESCA

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

### PARMA HAM & WILD MUSHROOM

Mascarpone, San Marzano tomato sugo, Fior di Latte mozzarella, basil leaf 10.45

### PEPPERONI & HOT HONEY

Pepperoni, spicy honey, San Marzano tomato sugo, Fior di Latte mozzarella 9.25

### TRUFFLE & ROSEMARY MUSHROOM

Wild mushrooms, artichoke, San Marzano tomato sugo, basil leaf, Fior di Latte mozzarella, black garlic emulsion 10.45

### WHIPPED VEGAN RICOTTA WHITE PIZZA **VE**

Wilted spinach, confit garlic, rocket 8.50

### CARNE

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

### 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.

LUNCH

LIDO

