NIBBLES

CRISPY GARLIC GNOCCHI V
Lightly spiced tomato dip 6.95

GARLIC PIZZA BREAD VE
Basil, olive oil 8.45

WOODFIRED SELECTION OF ITALIAN BREAD V
Ciabatta, olive focaccia & EVOO 6.95

GARLIC PIZZA BREAD MARINARA VE
San Marzano tomato sugo & basil 8.95

GORDAL OLIVES PICANTE VE
Sun-blushed tomato 7.95

GARLIC PIZZA BREAD MOZZARELLA
Basil, olive oil 8.95

MOROCCAN SPICED HOUMOUS
Crispy chickpeas, khobez flat bread, pomegranate 7.45

SMALL PLATES

SPANISH MEATBALLS
Smoked paprika, tomato, Rioja, parsley 9.95

GAMBAS PIL PIL
King prawns, chilli & garlic oil, sourdough 11.45

CHORIZO & MANCHEGO CROQUETTES
Rocket, sun-blushed tomatoes & Romesco sauce 9.95

WOODLAND ROSEMARY & GARLIC MUSHROOMS
Warm sourdough, truffle cream, Arran mustard & Parmesan 9.95

BURRATA & HOT HONEY ROASTED BUTTERNUT SQUASH
Hazelnut crumb, foccacia croutes & EVOO basil dressing 10.95

CHICKEN LIVER PARFAIT
Caramelised red onion chutney, crisp leaf, sourdough 9.75

PLANT BASED NDUJA ARANCINI
Dulce smoked paprika houmous, rocket & blush tomato 9.45

TUSCAN SCALLOP & KING PRAWN GRATIN
Sun-blushed tomatoes, spinach, white wine cream, olive focaccia & Parmesan crumb 16.25

SOUP OF THE DAY
Olive focaccia, sea salt butter 7.25

GAMBERETTI COCKTAIL
Bloody Mary Prawns & crayfish, pickled cucumber, sourdough wafer 11.45

LIDO TEMPURA
Garlic & lemon aioli
VEGETABLE 8.95 / 15.95 V
CHICKEN 9.95 / 16.95
KING PRAWN 10.95 / 17.95
SALT & CHILLI CALAMARI 9.95 / 16.95

GRAZING BOARDS

ANTIPASTI BOARD
Serrano ham, salami, chorizo picante, Iberico pork loin, Manchego cheese, Gordal olives, pickles, garlic aioli, EVOO & olive focaccia 14.95 / 25.95

TAPAS BOARD
Spanish meatballs, patatas bravas, Manchego & hot honey, Gordal olives, chorizo croquettes, garlic aioli, EVOO & pomegranate, olive focaccia 25.95

MAINS

SLOW COOKED MORROCAN SPICED LAMB
Fruity Coucous, almond greens, Ras el hanout jus & Khobez flat bread 23.95

SMOKED HADDOCK GRATIN
Buttered mash, roasted pepper, tomatoes, basil cream, mozzarella & Parmesan glaze 20.95

SANTORINI CHICKEN SOUVLAKI
Grilled garlic & herb breast of chicken, spiced houmous, minted tzatziki, toasted pitta & sea salt fries 19.95

FISH & CHIPS
Beer battered haddock, mushy peas, tartare sauce & chunky chips 19.45

BAROLO SLOW COOKED FEATHERBLADE OF BEEF
Garlic & Thyme potatoes, Corsican ratatouille, pepper greens & light salsa verde 23.95

COCONUT CHILLI CHICKEN
Spiced breast of chicken, bok choy, sweet chilli & coconut cream, fragrant rice, prawn crackers 19.95

PAN SEARED SEA BASS & KING PRAWNS
Confit Baby potatoes, lemon tenderstem, cherry vine tomatoes & split basil citrus cream 23.45

CLASSIC CAESAR SALAD
Caesar dressing, bacon shards, crispy croutes, Italian cheese 13.95
WANT MORE?
CHICKEN 4.95
KING PRAWNS 5.95
SMOKED SALMON 6.95

MUSSELS

All served with white wine, garlic, flat parsley & sourdough

MARINIERE
Shallots & double cream 10.45 / 18.95

POMODORO
Basil tomato sugo & spring onions 10.45 / 18.95

TUSCAN THAI
Coconut, spiced red curry, garlic & chilli 10.45 / 18.95

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.

PERI PERI CHURRASCO HALF CHICKEN
Spiced succulent spit-roasted chicken, charred corn, chunky chips, peri peri salsa 22.95

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 35.95 | **FILLET 7OZ** 37.95

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

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

BURGERS

Served on bun, fries or crispy potato salad

THE ITALIAN
Brioche bun, scamorza mozzarella, pepperoni, sugo, rocket, beef tomato 20.95
Choose: Breaded Chicken or Beef Burger

MILANESE CHICKEN BURGER
Panko chicken breast, baby gem, Parmesan, beef tomato & garlic ailoli 18.95

GOLDEN CHICKEN BUFFALO PARMA
Breast of chicken, Parma ham, san marzano sugo & mozzarella melt 19.95

CHEESEBURGER
Double beef patty, smoked cheddar, gem lettuce, beef tomato & crispy onion 18.95

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

DOUBLE BEEF BURGER
Baby gem, beef tomato, your choice of dip 18.95
Add: Bacon | Haggis | Cheese 2.00

LIDO 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 19.45

PARMIGIANA
Tomato sugo, Fior di Latte & Parmesan 20.95

SERRANO HAM
Serrano ham & buffalo mozzarella 21.95

PASTA

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

TAGLIATELLE CARBONARA
Smoked pancetta, free range egg & Parmesan cream 15.95

GNOCCHI CALABRESE
Oven baked paprika chicken, smoked pancetta, Nduja, sun-blushed tomatoes & scamorza mozzarella 18.95

FREE RANGE PORK & FENNEL RAGU RAVIOLI
Slow roasted bell pepper Dulce, salsa verde, EVOO & parmesan 18.45

RIGATONI ALLA VODKA V
Tomato sugo, vodka, red pepper flakes, crème fraiche & Parmesan 15.95

NDUJA & MASCARPONE TAGLIATELLE
Toasted pine nut, cherry tomato, hot honey & Parmesan rocket 17.95

LIDO MAC & CHEESE V
Aged cheddar & Parmesan cream, soft herb crumb, garlic bread 15.45
Add: Bacon 2.00

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

WILD MUSHROOM & TRUFFLE RAVIOLII V
Forest mushrooms, pesto genovese, rosemary olive oil, spinach & Parmesan 18.45

CHILLI KING PRAWN & CHORIZO LINGUINE
Chilli king prawn, rosario chorizo, sun-blushed tomato, flat leaf parsley 20.95

HOT HONEY BUTTERNUT SQUASH GNOCCHI
Squash veloute, crispy gnocchi, sage crisp, pomegranate & hazelnut crunch 16.95

SLOW COOKED BAROLO BEEF RIGATONI
Plum tomato sugo, spinach, garlic, basil, Parmesan pangrattato 21.95

POLLO PICANTE RIGATONI
Spiced pulled breast of chicken, chilli & herb cream, Parmesan 18.95

SIDES

Fries VE 5.25
Cajun Fries VE 5.45
Chilli & Parmesan Fries V 5.45
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 6.45
Green Salad, House Dressing V 5.45

PIZZA

MARGHERITA V
San Marzano tomato sugo, basil, Fior di Latte mozzarella 12.45

POLLO PICANTE
Spicy chilli chicken, San Marzano tomato sugo, basil, Fior di Latte mozzarella 16.45

ALLA VODKA CHORIZO PICANTE
San Marzano vodka tomato & mascarpone, Fior di Latte mozzarella & Parmesan 15.45

SPICY NDUJA & RED ONION
Parmesan, San Marzano tomato sugo, Fior di Latte mozzarella 15.95

PUTTANESCA
San Marzano tomato sugo, basil, Fior di Latte mozzarella, gordal olives, anchovies, capers & chilli oil 14.95

SERRANO HAM & WILD MUSHROOM
San Marzano tomato sugo, basil, Fior di Latte mozzarella 15.45

PEPPERONI & HOT HONEY
San Marzano tomato sugo, basil, Fior di Latte mozzarella 15.95

BURRATA & CONFIT PLUM TOMATO V
Burratta, basil, confit plum tomato sugo, Parmesan & EVOO 17.45

TRUFFLE & WILD MUSHROOM V
Black truffle olive oil, basil, San Marzano tomato sugo, Fior di Latte mozzarella 14.95

CARNE
Chicken, pepperoni, Nduja, guindilla peppers, San Marzano tomato sugo, basil, Fior di Latte mozzarella 16.95

BAROLO HIGHLAND BEEF
Slow cooked beef, caramelised onions, tomato sugo & rosemary mozzarella 16.95

GOATS CHEESE & ROCKET V
Red onions, San Marzano tomato sugo, Fior di Latte mozzarella 14.95

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 2.00

FOOD ALLERGENS &INTOLERANCES:
V Vegetarian VE Ask for Vegan

DINNER

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 may apply a discretionary optional service charge to the bill. 100% of all service charge goes to our team in venue. Where applicable this will be clearly stated on your bill and can be removed at your discretion.