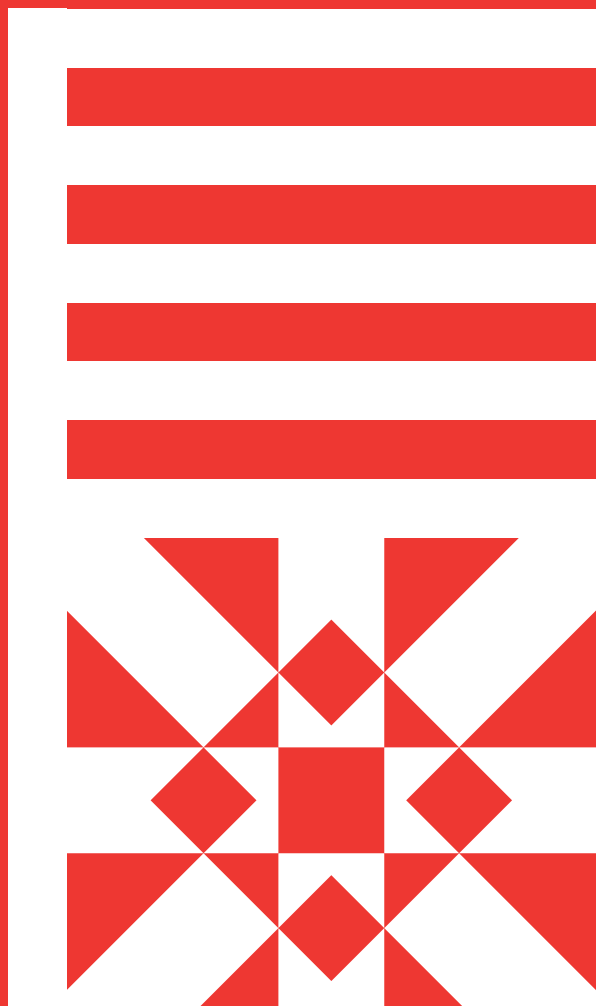
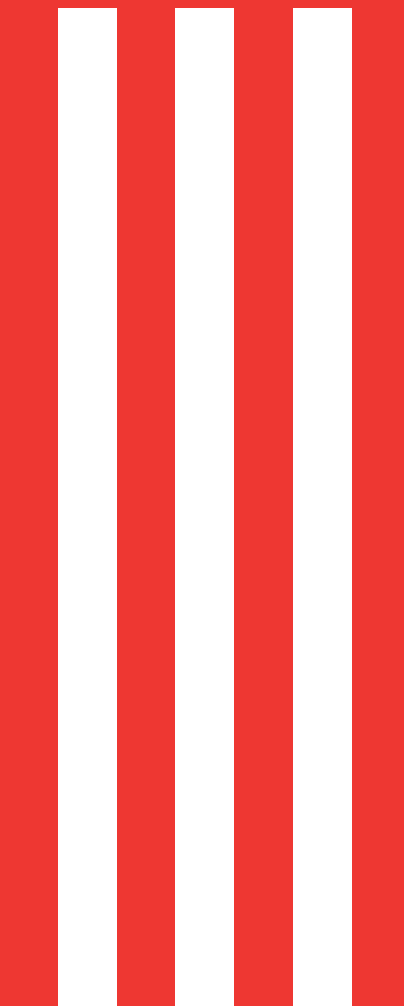


THE 'V' MENU



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 6.95

ROAST RED PEPPER HUMMUS & POMEGRANATE SEED

Wholemeal flat bread 5.95

STARTERS

GOATS CHEESE V

Roasted balsamic beetroot, truffle honey dressing, sourdough 7.95

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 4.95

LIDO VEGETABLE FRITTO V

Crisp tempura, garlic & lemon aioli 7.95 / 14.95

PANE

Served with sea salt crisps & rocket salad
Add fries or soup 2.00

SCORMOZA CAPRESSE V

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

TRUFFLE MUSHROOM V

Wild mushroom & truffle hollandaise, sourdough 7.95

WOOD-FIRED PROVENÇALE VEGETABLES VE

Smoked Applewood cheese, red pepper pesto, focaccia 7.95

MAINS

PLANT BASED BURGER VE

Smoked Applewood, dill pickle, crispy onion, burger sauce 16.95

OAK AGED FETA & BASIL TOMATOES V

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

PASTA

FUNGHI RAVIOLI & TARTUFO V

Porcini mushroom & truffle ravioli, white wine & garlic emulsion, flat leaf 14.95

LIDO MAC & CHEESE V

Aged cheddar & Grana Padano cream, soft herb crumb, pesto bread 15.95

WOOD-FIRED PIZZA

MARGHERITA V

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

PUTTANESCA V

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

TRUFFLE & ROSEMARY MUSHROOM V

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

WHIPPED VEGAN RICOTTA WHITE PIZZA VE

Wilted spinach, confit garlic, rocket 10.95

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 4.95 V

ROCKET, SUN BLUSHED TOMATO, GRANA PADANO 4.95 V

SEA SALT ONION RINGS 3.95 VE

PATATAS BRAVAS 4.95 V

DESSERTS

TRUFFLE BROWNIE TORTE VE

Vegan vanilla ice cream, chocolate sauce 6.95

RHUBARB & GINGER CHEESECAKE VE

Raspberry, vegan vanilla ice cream 7.95

VEGAN APPLEWOOD CHEESE BOARD VE

Oatie biscuits, celery, grapes, apple & plum chutney 8.45

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.

