



DINNER UNDER £17

STARTER & MAIN - £16.95
ADD A DELICIOUS DESSERT FOR £4.95

STARTERS

FRESHLY PREPARED SOUP

Rosemary & sea salt bread

CHICKEN LIVER PARFAIT

Red onion chutney, crisp leaf, garlic ciabatta

CONFIT GARLIC HUMMUS **V**

Creamy hummus, charred onion,
crispy chickpeas, sumac oil, toasted pitta

CRISPY CALAMARI

Chilli, crusted squid, lemon aioli

ALBONDIGAS & SALSA DE TOMATE

Madrid style meatballs, smoked paprika, rioja, parsley

MAINS

HARISSA SPICED CHICKEN

Char-grilled breast of chicken,
chunky salad, spicy mayo, fries

LIDO MAC & CHEESE

Aged cheddar & Parmesan cream, garlic ciabatta

CHILLI CHICKEN BURGER

Char-grilled breast of chicken, sriracha slaw,
crisp leaf, brioche bun, chilli fries

FISH GOUJONS

Beer-battered fish goujons, minted pea puree,
fries, tartare sauce

KING PRAWN LINGUINI

Pan-fried king prawns, wood-roasted red pepper
& tomato passata, linguini, spinach, fresh chillies

PIZZA

Choose from either margarita or double pepperoni

LINGUINI CARBONARA

Pan-fried pancetta, garlic & white wine cream, linguini

TREAT YOURSELF

Speciality Mains

THAI SPICED CHICKEN

Prawn cracker crust, edamame bean
& Asian greens, fragrant rice **+2.00**

WOOD FIRED LAMB KOFTA

Feta, tzatziki, pickled cabbage,
cucumber mint, wholemeal flat bread
+3.00

STEAK FRITES

6oz flat iron steak, fries,
peppercorn sauce **+4.00**

SIDES

Fries **V** 3.75

Cajun Fries 3.95

Chilli & Parmesan Fries **V** 3.95

Truffle & Parmesan Fries **V** 3.95

Tomato & Basil Salad **V** 3.95

Sea Salt Greens **V** 3.95

Onion Rings **V** 3.95

FOOD ALLERGENS & INTOLERANCES

See overleaf for details.

V = Vegetarian **VE** = Ask for Vegan

INCREDIBLE OFFERS ALL DAY LONG?

THAT'S UNBELIEVABLE CHEF





ADD A DELICIOUS DESSERT FOR £4.95

ALL MADE FRESH FROM OUR VERY OWN BAKEHOUSE

DESSERTS

ETON MESS V

Chantilly cream, crushed meringue,
berry compote

TOFFEE COUPE

Vanilla & tablet ice cream,
fudge, toffee sauce

TRIPLE CHOCOLATE BROWNIE V

Warm brownie, Belgian chocolate sauce,
vanilla ice cream

APPLE & BRAMBLE CRUMBLE V

Crème anglaise

HOT BEVERAGES

Americano 3.20

Brown Coffee 3.20

Espresso 2.95

Double Espresso 3.40

Espresso Con Panna 3.40

Macchiato 3.20

White Coffee 3.50

Cappuccino 3.65

Latte 3.65

Mocha 3.95

Go Large 0.60 | Extra Shot 0.60

Add Syrup 0.60

Caramel / Hazelnut / Vanilla

Sugar free option available,

these are vegan friendly and

also free from GMO's.

Breakfast Tea 3.15

Jenier Herbal Tea 3.20

Camomile / Earl Grey / Apple &

Cinnamon / Fruit & Blossom /

Lemon & Ginger / Blossom Green /

Peppermint / Delicious Berry

Liqueur Coffee 5.50

Hot Chocolate 3.80

Your choice of dark or white chocolate

Luxury Hot Chocolate 3.95

Fresh cream & marshmallows

Add syrup 0.60

Mint / Orange

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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.

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