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.

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.

V = VEGETARIAN VE = ASK FOR VEGAN

LIDO LUNCH

Available Monday - Friday, 12pm – 4.30pm

SOUP & SANDWICH
from 8.95

Artisan sourdough baguettes, all served with crisps

CHICKEN CAESAR
Grilled chicken, anchovy, Parmesan mayo, sourdough 10.95

CLASSIC CHICKEN CLUB
Lettuce, tomato, black pepper mayo, sourdough 11.95

HAM & CHEESE
Honey roast ham, Arran cheddar, beef tomato, sourdough 8.95

BUFFALO MOZZARELLA CAPRESE
Tomato, red onion, basil pesto mayo, olive focaccia 10.95 V

LIGHTER LUNCHES
from 9.95

HADDOCK GOUJONS
Battered haddock, mushy peas, tartare sauce & chunky chips 14.75

MOULES MARINIÈRE
Steamed Scottish mussels, garlic & white wine cream, sourdough 12.95

LIDO MAC & CHEESE
Aged cheddar & Parmesan cream, soft herb crumb 8.95 V

BAKED RIGATONI ALLA NORMA
Roasted eggplant, garlicky tomato sauce, mozzarella & Parmesan 9.95

CHIPOTLE CHICKEN BREAST
Fries, house salad 12.45

MARGHERITA PIZZA
San Marzano tomato sugo, basil, Fior di Latte mozzarella 8.95 V
Add pepperoni 1.50

Why not add a dessert for £4.75 from our Fork Out Less Two Course menu?

FORK-OUT-LESS

MAIN COURSE + SMALL PLATE OR DESSERT
from 18.95

SMALL PLATES

GARLIC PIZZA BREAD
Chilli tomato sugo, basil V

GORDAL PICANTE OLIVES
Sun blushed tomatoes VE

SOUP OF THE DAY
Olive focaccia, sea salt butter

CRISPY CALAMARI
Chilli crusted squid, lemon aioli

SPANISH MEATBALLS
Smoked paprika, tomato, Rioja, parsley

MAINS

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

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

MOULES MARINIÈRE
Steamed Scottish mussels, garlic & white wine cream, sourdough

HADDOCK GOUJONS
Battered haddock, mushy peas, tartare sauce & fries

MEATBALL SPAGHETTI
Beef & pork meatballs, San Marzano tomatoes, Parmesan, oregano

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

A LIDO TREAT
Enjoy some of our speciality mains for just a little bit more.

CARNE PIZZA
Chicken, pepperoni, nduja, guindilla peppers, basil, San Marzano tomato sugo, Fior di Latte mozzarella +3.00

STEAK ET FRITES
6oz sirloin, peppercorn sauce, watercress, fries +5.00

ADD A LITTLE SWEET TREAT
All made fresh from our very own Bakehouse.

MINI MESS
Crushed meringue, Chantilly cream, berries V

CHOCOLATE FUDGE CAKE
Rich Belgian chocolate layer cake, vanilla ice cream V

TRADITIONAL ITALIAN ICE CREAM
Choose two:
Vanilla, chocolate, strawberry ripple V
Add sauce:
(strawberry, chocolate or butterscotch)
OR a Cadbury Flake

CLASSIC AFFOGATO
Espresso shot, vanilla ice cream, homemade shortbread V

S'MORE COOKIE DOUGH SKILLET
Cookie dough, Nutella, milk chocolate pieces, soft & fluffy marshmallows, vanilla ice cream V

FOR THE TABLE

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

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

TAPAS BOARD
Spanish meat balls, patatas bravas, Manchego, hot honey, gordal olives, chorizo croquettes, garlic aioli, olive oil & pomegranate, olive focaccia 25.95

HOT BEVERAGES

Americano 3.35
Brown Coffee 3.35
Espresso 3.10
Double Espresso 3.55
Espresso Con Panna 3.55
Macchiato 3.35
White Coffee 3.65
Cappuccino 3.80
Latte 3.80
Mocha 4.10
Go Large +0.70
Extra Shot +0.70
Add Syrup +0.75
Caramel / Hazelnut / Vanilla
Sugar free option available, these are vegan friendly and also free from GMO's.

Breakfast Tea 3.30
Jenier Herbal Tea 3.35
Camomile / Earl Grey / Apple & Cinnamon / Fruit & Blossom / Lemon & Ginger / Blossom Green Peppermint / Delicious Berry
Liqueur Coffee 5.65
Hot Chocolate 3.95
Your choice of dark or white chocolate
Luxury Hot Chocolate 4.10
Fresh cream & marshmallows
Add syrup +0.75
Mint / Orange

2 FOR 1 PIZZAS
EVERY WEDNESDAY