SWEETS

SWEET TREATS

STICKY TOFFEE PUDDING V
Butterscotch sauce, vanilla ice cream 9.95

WHITE CHOCOLATE & BERRY PAVLOVA V
Whipped vanilla cream, red berry coulis,
raspberry crumble & white chocolate 9.95

ORANGE BLOSSOM CATALAN CREME BRULEE
Pistachio Biscotti 9.95

S'MORE COOKIE DOUGH SKILLET V
Cookie dough, Nutella, milk chocolate pieces,
soft & fluffy marshmallows, vanilla ice cream 11.45

SEAN TIRAMICHOUX
Mascarpone & coffee cream, Porelli vanilla ice cream &
Chocolate sauce 10.25

CHOCOLATE FUDGE CAKE V
Rich Belgian chocolate layer cake & vanilla ice cream 9.75

RHUBARB & GINGER CHEESECAKE VE
Raspberry, vegan vanilla ice cream 9.95

SCOTTISH & CONTINENTAL CHEESE SELECTION
Isle of Mull cheddar, French brie, Blue Murder,
artisan biscuit, plum & apple chutney 11.75

BOOZY COFFEE

All served with Don Cortez espresso,
sugar syrup & liqueur cream

Choose from:

IRISH COFFEE
Busker Whiskey 6.55

GAELIC COFFEE
Dalmore 12 Whisky 6.55

CARIBBEAN COFFEE
Bacardi Caribbean Spice Rum 6.55

VELVET COFFEE
Disaronno Velvet Liqueur 6.55

LIDO

ICE CREAM

AMALFI LIMONCELLO SUNDAE V
Lemon curd, cream, soft meringue shard
& lemon sorbet 9.95
Add: Limoncello Shot 2.95

TABLET CRUNCH SUNDAE V
Caramel ice cream, tablet, honeycomb,
toffee sauce & whipped cream 9.95

CLASSICO STRAWBERRY & CREAM V
Whipped cream, basil sugared strawberry ,
vanilla ice cream & shortbread 9.95

S'MORES SUNDAE
Marshmallow, vanilla ice cream, whipped cream,
chocolate sauce, shortbread crumb,
hot fudge sauce 9.95

BIG KIDS CONE V
Double chocolate & vanilla ice cream,
brownie bites, honeycomb crush 9.95

AFFOGATO V
Vanilla ice cream, shot of espresso, shortbread 8.45

PORRELLI ICE CREAM V
Choose from:
Strawberry / Double Cream Vanilla / Raspberry
Ripple / Double Chocolate / Vegan Vanilla
Two Scoops 7.25 | Three Scoops 7.95
Add sauce:
Strawberry / Chocolate Sauce

DESSERT COCKTAILS

WHITE POLISH
Belvedere Dirty Brew Coffee, Tia Maria, milk,
cream, vanilla syrup 9.95

CRANACHAN FLIP
Liquid Oats, Highland Moon Rawberry, egg, sugar,
Peychaud Bitters, fresh raspberries 9.95

BLOOD ORANGE NEGRONI
Whitley Neill Blood Orange, Antica Formula,
Carpano Vermouth, orange bitters 9.95

TIRAMISU MARTINI
Angostura 3 year old rum, Tia Maria, espresso,
cream, sugar syrup 9.95

SWEETS

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 Vegetaria 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