SMALL PLATES

GORDAL OLIVES PICANTE VE
Sun-blushed tomato 7.95

GAMBAS PIL PIL
King prawns, chilli & garlic oil, gluten free bread 11.45

TUSCAN SCALLOPS & KING PRAWNS GRATIN
Sun-blushed tomatoes, spinach, white wine cream 16.25

SOUP OF THE DAY
Gluten free bread, sea salt butter 7.25

CHICKEN LIVER PARFAIT
Caramelised red onion chutney, crisp leaf, gluten free bread 9.75

MUSSELS

All served with white wine, garlic, flat parsley & gluten free bread

MARINIERE
Shallots & double cream 10.45 / 18.95

POMODORO
Basil tomato sugo & spring onions 10.45 / 18.95

SALADS

CLASSIC CAESAR SALAD
Parmesan mayo, bacon shards 13.45

WANT MORE?
Add Chicken 4.95
Add King Prawns 5.95
Add Smoked Salmon 6.95

SIDES

PARMENTIER POTATOES 5.25

ROCKET & SUN BLUSHED TOMATO, PARMESAN SALAD 5.25 V

PENNE MARINARA 6.45 V

LIDO

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 CHICKEN
Spiced succulent spit-roasted chicken, herb & tomato salad, charred corn, peri peri salsa 22.95

STEAKS

We are proud members of the Scotch Beef Club. All our steaks are Scottish 28-day dry aged grass fed, accompanied with Portobello mushrooms, cherry vine tomatoes & watercress

RIBEYE 8oz 35.95 | **FILLET 7oz** 37.95

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

ADD A SIDE 4.95
Garlic King Prawns | Blue Cheese

BURGERS

THE ITALIAN
Gluten free bun, scamorza mozzarella, pepperoni, sugo, rocket, beef tomato & your choice of side 18.95

BEYOND MEAT BURGER VE
Gluten free bun, Smoked Applewood, baby gem, tomato, vegan mayo & your choice of side 18.95

GRILLED CHICKEN BURGER
Gluten free bun, baby gem, beef tomato, burger sauce & your choice of side 18.95

PASTA

CHILLI & GARLIC PENNE VE
Extra virgin olive oil, basil 11.95

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

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

LIDO PENNE MAC & CHEESE V
Aged cheddar & Parmesan cream 15.45

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

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

MAINS

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

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

BAROLO SLOW COOKED FEATHERBLADE OF BEEF
Garlic & Thyme potatoes, Corsican ratatouille, pepper greens & light salsa verde 22.95

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

DESSERTS

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

ORANGE BLOSSOM CATALAN CREME BRULEE 9.95

SCOTTISH & CONTINENTAL CHEESE SELECTION
Isle of Mull cheddar, French brie, Blue Murder, gluten-free bread, plum & apple chutney 11.75

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

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

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

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

FOOD ALLERGENS &INTOLERANCES:
See reverse for full food allergens & intolerances.

V Vegetarian VE Ask for Vegan

LUTEN LOW G

LOW GLUTEN

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.

LUTEN LOW G

LIDO

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