Sample Breakfast Menu 2026

At the Lido, we use fresh, seasonal produce, so our menus can differ depending on season and market availability.

We can cater for most allergies, so just let us know about any allergies or dietary restrictions at the time of booking.

Breakfast

Sourdough toast with house preserves	6.50
Fruit bread with cultured butter	7.50
Lido granola with hazelnuts, seeds, wood roast seasonal fruits & house yoghurt	8.50
Pain perdu – French toast with labneh and seasonal fruit	13.50
Charcoal grilled mushrooms on grilled sourdough toast with fried duck egg	12.50
Turkish-style baked eggs, peppers, yoghurt, walnut butter & sourdough flatbread	13.50
Pan con tomate with Jamon Serrano Gran Reserva & cave aged Manchego	13.50
Wood roast kipper with dill butter, sourdough toast & soft-boiled egg	16.50
Cornish Smokehouse smoked salmon paté, soft-boiled egg & pickles on sourdough	15.50
Lido English muffin with chorizo patty, cured bacon, fried egg,, Manchego & house gilda	15.50
Charcoal grilled Iberico bacon chop, fried duck egg, Morcilla de Burgos, quince aioli & Greek-style baked beans *Add slice of sourdough toast 1.50*	15.50

From the bar

Mimosa with Prosecco	8.50
Mimosa with Nyetimber English sparkling	12.00
Classic Bloody Mary	10.00

.

A discretionary, 12.5% service charge is added to your bill.
Our dishes contain allergens, please ask a member of staff for more details.