

Sample Small Plates Menu Summer 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.

For the table

Sourdough flatbread	3.50
Valencian salted almonds	4.00
Cortijo olives	3.50

Dips

- Hummus with crispy chickpeas & smoked paprika
- Taramasalata with pickles & sumac
- Tzatziki with aleppo chilli & mint
- Slow cooked courgette with salted almonds, goat's curd & mint

Vegetables & Salads

- White cabbage salad with aged Parmesan & Aleppo chilli
- Watermelon salad with barrel aged feta, English cucumber, oregano & mint
- Strode valley mixed leaf with green goddess dressing
- Sorrento tomatoes with straciatella & basil
- Patatas bravas with aioli
- Courgette fritters with tyrokafteri and pickles
- Aubergine caponata with pinenuts & basil

Fish & Meat

- Fried morcilla de Burgos with quince aioli
- Salt cod fritters with aioli
- Marinated Mediterranean octopus with olive oil, lemon & taramasalata
- Devon scallop with fino sherry, garlic butter & sweet herbs
- Sliced Chorizo de Geras with guindillas
- Merguez sausages with salsa verde

Cheese

- Cave aged Manchego (*firm, aged, nutty, sheep's milk*) with membrillo
- Oxford Blue (*soft blue, cow's milk*) with chestnut honey
- Puglian burrata with new season olive oil (*Cow's milk, soft, creamy*)

A discretionary, 12.5% service charge is added to your bill.

Our dishes contain allergens, please ask a member of staff for more details.