

Sample 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.*

Starter

Devon scallops wood roasted on the half shell with fino, garlic butter & sweet herbs	16.50
Yellow peach, Isle of Wight tomato, goats curd, salted almond & moscatel vinegar	11.50
Zerbinati honey melon, burrata & early harvest olive oil <i>(add optional jamon Serrano)</i>	10.00 / 12.00
Ricotta cavatelli with romana courgettes, peccorino, & toasted pinenuts	11.00
Charcoal grilled octopus with taramasalata, dill pickled cucumber, bottarga & ladolemono	13.00
Stonebaked sourdough flatbread with Chalkstream trout, chermoula, fennel & cucumber	12.50

Main course

Summer vegetable mezze – wood roast vegetables & salads, dips & sourdough flatbread	24.00
Charcoal grilled Gloucester Old Spot pork neck with shoestring fries, Provencal tomato salad, red onion & tzatziki	29.00
Barrel-aged feta saganaki with hazelnuts, ember roast beetroot, beetroot borani & chilli, fennel & oregano honey	24.00
Charcoal grilled Stream Farm chicken with summer tabbouleh, charred green beans, black garlic tahini & walnut butter	30.00
Cornish blue lobster tagliatelle with brown crab butter, Datterini tomatoes, chives & pangrattato	32.00
Charcoal grilled turbot, on the bone, with kakavia butter sauce, coco beans, River Teign mussels & agretti	32.00

Sides

Charcoal grilled Failand carrots with tahini & walnut butter	6.00
Strode Valley mixed leaf salad	6.00
Patatas Bravas with aioli	6.00