

SWIM & DINE £55pp

Includes use of the pool, sauna & steam room for 2 hours. Followed by a two-course meal in our Restaurant.

Swim & Eat 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

Yellow peach, Isle of Wight tomato, goats curd, salted almond & moscatel vinegar

Zerbinati honey melon, burrata & early harvest olive oil (*add optional jamon Serrano*)

Ricotta cavatelli with romana courgettes, peccorino, & toasted pinenuts

Charcoal grilled octopus with taramasalata, dill pickled cucumber, bottarga & ladolemono

Stonebaked sourdough flatbread with Chalkstream trout, chermoula, fennel & cucumber

Main course

Summer vegetable mezze – wood roast vegetables & salads, dips & sourdough flatbread

Charcoal grilled Gloucester Old Spot pork neck with shoestring fries, Provencal tomato salad, red onion & tzatziki

Barrel-aged feta saganaki with hazelnuts, ember roast beetroot, beetroot borani & chilli, fennel & oregano honey

Charcoal grilled Stream Farm chicken with summer tabbouleh, charred green beans, black garlic tahini & walnut butter

Cornish blue lobster tagliatelle with brown crab butter, Datterini tomatoes, chives & pangrattato

Charcoal grilled turbot, on the bone, with kakavia butter sauce, coco beans, River Teign mussels & agretti

Sides

Charcoal grilled Failand carrots with tahini & walnut butter 6.00

Strode Valley mixed leaf salad 6.00

Patatas Bravas with aioli 6.00

Desserts

Chocolate cremosa, Aetos Ithaki olive oil ice cream, sour cherries & rye crumb

Pistachio baklava tart with pistachio ice cream, tahini & dark chocolate sauce

Greek yoghurt panna cotta with Cheddar Valley strawberries & lemon shortbread

Selection of European cheese with olive oil torta & membrillo