

# THAMES LIDO

## Starters

Baked crab rice with prawns 'pil pil' & saffron aioli

Venison kofta with burnt leek tzatziki, freekah & piparras chilli

Radicchio, fennel & blood orange salad with mint, sumac & toasted pistachios

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## Main course

Roast monkfish with serrano jamon, cavolo nero, spelt & grilled tardivo

Grilled fillet of beef with glazed carrot, pomegranate molasses, house dukka & celeriac purée

Slow cooked hispi cabbage with green tahini, winter tabbouleh & rose harissa

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## Desserts

Chocolate mousse with salted caramel, hazelnuts & creme fraiche

Milk meringue with mulled pear & vanilla custard

Oat milk rice pudding with Armagnac prunes & cinnamon crumb

Selection of British cheese with sourdough & quince

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## To finish

Single estate chocolate truffles & coffee

Our dishes contain allergens – for more information please speak to a member of staff