

# THAMES LIDO

## APERITIVO

### **Spiced Negroni 11.50**

Henley spiced gin, Campari, Martini Rosso vermouth

### **Champagne Cocktail 18.00**

Charles Heidsieck, Armagnac, angostura bitters, brown sugar

## GUEST WINE

### **‘Moonlight Race’ Pinot Noir, Burn Cottage,**

### **Central Otago, New Zealand.**

*Red cherry and plum followed with savoury black tea, spice and earth notes.*

**Bottle 70.00**

## For the table

Cantabrian anchovies, Arbequina extra virgin olive oil	9.5
Gordal olives	4.5
Fried almonds	4.5
Imma bakery sourdough	4.5

## Starter

Hogget mince on toast	10
Mussels, leeks & Trabanco cider	12
½ shell scallops, Fino & sweet herbs	16
Fennel & radicchio salad, olives, blood orange	10
Cavolo Nero risotto & Spenwood	9

## Main

Spiced Ox cheek, warm hummus, dates	32
Wild bass, braised fennel & herb butter	28
Pork chop, red wine lentils & Dijon	24
Squash caponata	20
Sharing steak – 600g Bone in sirloin, beef sauce, tarragon butter	65

## Side

Crispy potatoes, rapeseed aioli	5
Braised chickpeas & Swiss chard	6

## Dessert

Olive oil ice cream, orange & rosemary syrup	7
Steamed Guinness pudding, stout syrup & sourdough ice cream	10
Poached pear, fennel pavlova & vanilla mascarpone	9
Wigmore, apple chutney, oat biscuit	11

**A discretionary 12.5% service charge will be added to your bill.**

**Should you have any food or drink allergies, preferences or intolerances please speak to a member of staff.**

**All game may contain shot.**