

THAMES LIDO

APERITIVO

Negroni 11.00

Henley classic dry gin, Campari, Martini Rosso vermouth

Champagne Cocktail 18.00

Charles Heidsieck, Armagnac, angostura bitters, brown sugar

GUEST WINE

Darling Sauvignon, Fairview Estate, South Africa

Ripe fig, passion fruit and ruby grapefruit, with notes of lime sorbet.

125ml 6.75 175ml 8.75 250ml 12.50

Bottle 36.00

For the table

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

Starter

Venison mince on sourdough toast	9
½ shell scallops, Fino & sweet herbs	16
Mussels, fino & agretti	12
Dandelion & pear salad, candied walnuts & Tokyo turnips	10
Risotto Bianco, aged Parmesan	10

Main

Braised rabbit, wholegrain mustard, sautéed greens	28
Venison haunch, grilled radicchio, agresto	28
Hake, baked rice with saffron aioli	28
Squash caponata	20
Sharing steak – 600g Bone in sirloin, beef sauce, tarragon butter	65

Side

Hand cut chips, malt vinegar mayonnaise	5
Hot greens, garlic & lemon	5

Dessert

Ricotta semifreddo, candied citrus	10
Dark chocolate delice, salted caramel & mascarpone sorbet	10
Custard tart, pink rhubarb	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.