

THAMES LIDO

APERITIVO

Negroni 12.00

Henley classic dry gin, Campari, Martini Rosso vermouth

Champagne Cocktail 18.00

Charles Heidsieck, Armagnac, angostura bitters, brown sugar

For the table

Gordal olives	4.5
Fried almonds	4.5
Imma bakery sourdough, Picual olive oil	4.5
Whole burrata with early harvest olive oil	9.5

Starter

Summer salad of peach, Goats curd, Isle of Wight tomatoes, salted almonds & Moscatel vinegar	10
Devon scallops roasted in the half shell with fino, garlic butter & sweet herbs	16
Slow cooked Octopus with taramasalata, bottarga & dill pickled cucumber	12
Mussels, n'duja & crème fraiche stonebaked sourdough flatbread	12.5
Albondigas, Guindilla peppers & cave aged Manchego	12

Main

Ricotta cavatelli, spinach & garlic butter, new season peas, stracciatella & pistachios	25
Roasted Market Fish, samphire, borlotti beans, mussels & kakavia sauce	32
Charcoal grilled Iberico pork neck, tzatziki, San Marzano tomatoes, red onion & oregano fries	28
Lamb rump, walnut skordalia, summer tabouleh, asparagus & mint	28
Deep fried feta saganaki with sesame seed, spiced honey, ember roast beetroot & hazelnuts	24
Sharing steak – 600g Bone in sirloin, beef sauce, tarragon butter	65

Side

Patatas bravas, aioli	6
Charcoal grilled hispi cabbage with tahini & walnut butter	6

Dessert

Greek yoghurt panna cotta, English Strawberries & lemon shortbread	10
Baklava tart, pistachio ice cream, dark chocolate sauce, tahini & pistachio	11
Chocolate cremosa with olive oil ice cream & sour cherries	10
Cornish Yarg, quince jam, oat biscuit	9.5

GUEST WINE

'The North' Amyndeon Assyrtiko

Crisp apple-fresh and citrusy white from the mountain slopes of Amyndeon in northwest Greece.

125ml 7.75 175ml 10.50 250ml 14.75

Bottle 45

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.