

DESSERTS

Lido Ices & Sorbets

Pedro Ximénez & raisin
Coconut, pineapple & rum
Butterscotch
Banana Stracciatella
Bramble & gin sorbet
Blood orange sorbet

6.00 for 2 scoops

15.00 for selection

Puddings

Basque style burnt cheesecake with rhubarb 6.50

Bitter chocolate & prune torte, salted Valencia almonds & cultured cream 6.50

Cheese

Served with quince cheese & crackers

Aged manchego – *La Mancha, sheep's milk, firm, rich, nutty* 7.50

Olavidia - *Andalusia, goat's milk, creamy, nutty, buttery* 7.50

La Peral blue – *Asturias, cow's milk, crumbly* 7.50

A discretionary 12% service charge is added to your bill

Our dishes contain allergens, for more information please speak to a member of the team