

## **Breakfast**

Sourdough toast with house preserves	6.50
Fruit bread with cultured butter	7.50
Lido granola with hazelnuts, seeds, wood roast seasonal fruits & house yoghurt	8.50
Pain perdu – French toast with orange labneh & seasonal fruit	8.50
Charcoal grilled Cremini mushrooms on grilled sourdough toast with fried duck egg	12.50
Turkish-style baked eggs with sweet peppers, seasoned yoghurt, walnut butter & sourdough flatbread	13.50
Pan con tomate with Jamon Serrano Gran Reserva & cave aged Manchego	13.50
Wood roast kipper with dill butter, sourdough toast & soft-boiled egg	16.50
Cornish Smokehouse smoked salmon, hot smoked salmon pate, soft-boiled egg & house pickles on sourdough toast	15.50
Lido English muffin with chorizo patty, house cured bacon, fried egg, Manchego semicurado & house gilda	15.50
Charcoal grilled Iberico bacon chop, fried duck egg, Morcilla de Burgos, quince aioli & Greek-style baked beans	15.50
<i>Add slice of sourdough toast 1.50</i>	

## **From the bar**

Mimosa with Prosecco	8.50
Mimosa with Nyetimber English sparkling	12.00
Classic Bloody Mary	10.00

A discretionary 12.5% service charge is added to your bill. Our dishes contain allergens, please ask a member of staff for more details or substitutions. Please note our kitchen is not suitable for coeliacs.