

BRISTOL LIDO

Aperitif

White Port & Tonic <i>Sandeman, Portugal</i>	9.00
Rosato vermouth & light tonic <i>Aperitivo! Co. Rose, Bristol</i>	8.00
Dry vermouth & tonic <i>Aperitivo co. Lyon, Bristol</i>	8.00
Negroni <i>Classic / Mezcal / Sherry / Sbagliato</i>	12.00
Cucumber and Chilli Smash <i>Made with Botivo 0% botanical aperitif</i>	9.00

For the table

Angel Bakery sourdough	4.00
Salted Valencian almonds	3.50

Starter

An autumn salad of chicory, Muscat grapes, beetroot, hazelnuts & Spenwood	12.50
Sourdough flatbread with figs, feta, Aleppo chilli honey & pinenuts	12.50
Slow cooked cuttlefish kokkinisto with toasted sourdough & salted ricotta	13.50
New season girolle & porcini mushrooms with brown butter, aged Cornish gouda & an egg yolk	14.00
Yiouvarlakia avgolemono – Greek style meatballs with dill & lemon sauce	14.00

Main course

Delica pumpkin ravioli with stracciatella & walnut butter	24.00
Hortopita - Rainbow chard, walnut & mizithra cheese filo pie with slow cooked late summer vegetables	28.00
Devon crab tagliatelle with San Marzano tomatoes, pangrattato, brown crab butter & chives	32.00
Charcoal grilled line caught Cornish seabass with queen chickpeas, spinach, chermoula & yoghurt	29.00
Wood-roast Romero peppers stuffed with lamb shoulder & apricot freekeh with a hogget souvlaki, tzatziki & pistachios	32.00
Wood-roast partridge with oloroso & morel mushroom sauce, creamed corn, new season girolle mushrooms & roasted chicory (may contain shot)	34.00

Sides

Charcoal grilled purple sprouting broccoli with tahini & walnut butter	6.00
Patatas bravas with aioli	6.00

Our dishes contain allergens, please speak to a member of staff to discuss alternatives. While we take every precaution to follow correct allergy procedures, there can be a risk of cross-contamination, particularly for airborne allergens. A discretionary, 12.5% service charge is added to your bill.

Desserts

House churned Ice creams & sorbets

two scoops for 6.00

Ice cream

Hazelnut Stracciatella

Strawberries & Cream

Pedro Ximenes & Raisin

Sorbet

Mango & Passionfruit

Blood orange

Coconut & Lime

Puddings

Affogato	5.50
Dark chocolate truffles	4.00
Chocolate cremosa, Aetos Ithaki olive oil ice cream, sour cherries & rye crumb	9.50
Pistachio baklava tart with pistachio ice cream, tahini & dark chocolate sauce	11.00
Greek yoghurt & honey panna cotta with with roast figs & sesame seed pasteli	9.50
Selection of European cheese with olive oil torta & membrillo	12.50

Digestifs

Cherry Old fashioned with Burrow Hill Cherry Liqueur	12.00
Twilight Espresso Martini with Rum, Maple Syrup and Espresso	12.00
Château Tirecul La Graviere, Les Pins Monbazillac, France	6.80
Moscato d'Asti di Strevi, Italy	8.40
Château Delmond, Sauternes, France	9.90
Metaxa 12 stars, Athens, Greece	4.70 25ml
Cardenal Mendoza Jerez, Spain	6.25 25m
Pedro Ximenez Bodegas Baron Jerez, Spain	5.50 50ml
Sandeman, Ruby Port NV, Douro, Portugal	4.50 75ml