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

GUEST WINE

'The North' Amyndeon Assyrtiko
Crisp apple-fresh and cirtusy white from the mountain slopes of Amyndeon in northwest Greece.
125ml 7.75 175ml 10.50 250ml 14.75
Bottle 45

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

An autumn salad of radicchio, Muscat grapes, ember roast beetroot, hazelnuts & goats curd	12.5
New season wild mushrooms with brown butter, aged Cornish Gouda & an egg yolk	14.5
Devon scallops roasted in the half shell with fino, garlic butter & sweet herbs	16
Slow cooked Octopus 'kokkinisto' with grilled sourdough & salted ricotta	13.5
Stonebaked sourdough flatbread with Turkish figs, Aleppo chilli honey, feta & pine nuts	12.5
Yiouvarlakia avgolemono – Greek style meatballs with dill & lemon sauce	13.5

Main

Delica pumpkin ravioli with stracciatella & walnut butter	28
Cornish crab tagliatelle, crab butter sauce, pangrattato & chives	32
Charcoal grilled Cornish handline mackerel with queen chickpeas, chermoula, seasoned yoghurt & spinach	29
Wood roast romero peppers, stuffed with slow cooked lamb shoulder & sultana freekeh, souvlaki & tzatziki	32
Hortopita – Rainbow chard, walnut & mizithra cheese filo pie with slow cooked late summer vegetables	28
Charcoal grilled venison with oloroso & morel mushroom sauce, creamed corn, Scottish chanterelles & roast little gem	34
Sharing steak – 600g Bone in sirloin, beef sauce, tarragon butter	65

Side

Patatas bravas, aioli	6
Charcoal grilled purple sprouting broccoli with tahini & walnut butter	6

Dessert

Greek yoghurt panna cotta, honey baked figs & sesame seed pasteli	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

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.