

*For an idea of our a la carte offering, please take a look at this menu from Bristol Lido on 8<sup>th</sup> October:*

### STARTERS

Charcoal grilled black mission figs, burrata, date molasses flatbread and za'atar 8.50

Esqueixada 8.50

Wood roast scallops, sweet herbs & garlic butter 12.00

Deep fried aubergine, oregano, pine nuts, raw orange blossom honey, ewes curd 7.50

Raw artichoke, courgette, basil, pine nut & 36 month aged parmesan salad 7.50

Seared pigeon breast, zaalouk, garlic yoghurt, coriander, pul biber 7.50

### MAINS

Petit violet artichokes, garlic, peas, tomato, yoghurt, charcoal grilled flatbread 16.50

Wood roast plaice, charcoal grilled leeks, brown shrimp & Aleppo pepper butter 21.00

Wood roast hake, wild mushrooms, jamon, fino, parsley, garlic 20.00

Wood roast partridge, bone marrow bread sauce, amontillado 19.50

Charcoal grilled venison, white onion puree, wild mushroom & Jerez cream sauce 23.50

Arroz meloso, wild mushrooms, butternut squash, black garlic alioli 16.50

Slow roast Pyrenean lamb shoulder, verdina beans, garlic, parsley (for two to share only) 25.00 per person

New potatoes, herb butter 3.50                      Leaf salad 3.50

### PUDDINGS & CHEESES

Selection of Spanish cheeses, membrillo, walnuts, raisins 8.50

Pistachio & blackberry tart, mulberry molasses, crème fraiche 6.50

Chocolate mousse, arbequina olive oil 6.00

### LIDO ICES

All 5.75

Wild pepper and bay ice cream

Espresso ice cream

Hazelnut stracciatella ice cream

Chocolate & Estrella 'Black Coupage' ice cream

Pedro Ximenez & raisin ice cream

Salted butter caramel ice cream

Raspberry sorbet

An optional 8% service charge will be added to your bill.  
100% of the service charge is shared between the restaurant team