



APERIO

ANTIPASTI BOARD

Burrata, Finocchiona, San Daniele ham, Coppa, pickled vegetables & olives

£18.00/£26.00 (M,G,Sd,Mu)

MEZZE BOARD

Grilled halloumi, hummus, Labneh & walnuts, grilled aubergine & peppers, pitta bread

£16.00/£24.00 (M,Sd,N,Se,G)

SNACKS

Olives Focaccia, Extra Virgin olive oil & balsamic - **£5.00** (G,Sd)

Smoked almonds - **£5.00** (N)

Mixed marinated olives - **£5.00** (Sd)

Padron peppers, sea salt & lemon - **£6.00**

Spinach & taleggio arancini - **£6.50** (E,G,M,Sd)

Tomato & basil bruschetta - **£6.50** (G)

Chorizo sausages - **£6.50** (M)

Zucchini fritti & basil mayo - **£6.50** (G,M)

SMALL PLATES

Artichoke salad, sundried tomato, olives, balsamic & parmesan - **£14.50** (M,Sd,Mu)

Burrata, caramelised plum, lamb lettuce & spicy pecorino crumble - **£14.50** (G,Sd,M,Mu)

Beef carpaccio, hazelnuts, mustard mayo & mix cress salad **£16.50** - (E,Sd,Mu,N)

Grilled octopus, escarole, cherry tomato, black olives & wild garlic - **£15.00** (Mo,Sd)

Prawns, lamb lettuce, lime, raspberry & pane carasau - **£16.50** (Sd,Mu,G,C)

PASTA & RICE

Ricotta ravioli, asparagus & garden peas - **£19.00** (E,G,M)

Linguine, lobster, cherry tomatoes & lemon - **£23.50** (E,G,C,Sd)

Tagliatelle, wild board ragu & parmesan - **£21.00** (E,G,M,Ce,Sd)

Beetroot risotto, walnuts & wild garlic - **£19.00** (M,Sd,N,Ce)

LARGE PLATES

Rib eye steak, portobello mushrooms, cherry tomatoes & chimichurri- **£30.50** (Sd,M)

Celeriac steak, almond foam & hazelnut dressing - **£19.50** (N)

Grilled baby chicken, frisee salad, anchovies black olives & sundried tomatoes - **£25.50** (Sd,F,Mu)

Turbot, artichoke puree, asparagus & crispy artichokes - **£26.00** (F,G)

Lamb cutlets, asparagus, spinach & beetroots - **£27.50** (Sd,Ce)

SIDES

Italian leaves salad & mustard dressing - **£6.00** (Mu,Sd)

New potatoes, butter & parsley - **£6.00** (M)

Green beans - **£6.00** (Sd)

Fries, truffle mayo - **£5.00** (E,Mu,Sd)

Heritage tomato salad & red onions - **£6.50**

DESSERTS

Custard tart, honey roasted plum, peach sorbet - **£9.00** (E,M,G,N)

Black forest parfait, apricot sorbet- **£8.50 VEGAN** (S,Sd)

Aperio Tiramisu - **£9.00** (E,M,G,S)

Affogato- **£5.00** (+ disaronno **£3**) (M,Sd)

Ice cream - **£2.00 per scoop** (M)

Cheese sélection, Stilton, Comte & Black Bomber- **£14.50** (M,G,Sd,Se)

Some of our dishes can be made vegan, please let your server know and we will do our best to accommodate

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)
If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you,
Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill.
All proceeds from the service charge go to our team. Prices are inclusive of VAT.