



APERÓ

## Lunch Special

**2 Courses £20.00 / 3 Courses £25.00**

**Monday to Friday 12noon – 3pm**

### Starter

Bresaola, rocket, parmesan & balsamic <sup>(Sd,M)</sup>

Baby octopus, cherry tomatoes, olives & capers <sup>(Mu,Sd,Mo)</sup>

Zucchini & brie quiche <sup>(G,E,M)</sup>

### Main

Baby chicken, roast potatoes & aubergines <sup>(M,Ce,Sd)</sup>

Sea bream, roast asparagus, courgettes, peppers & pinzimonio <sup>(F,Ce)</sup>

Risotto, beetroot, pumpkin seeds & green pesto <sup>(Sd,M,Ce)</sup>

### Dessert

Apero Tiramisu <sup>(E,M,G,S,Sd)</sup>

Affogato <sup>(M)</sup>

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Focaccia, olive oil & balsamic - **£5.00** <sup>(G,Sd)</sup>

**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)

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

**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**