

OUR COCKTAILS

Apéro, short for apéritif or aperitivo, is a ritual throughout the Mediterranean that combines drinks, food, and friends ...



THE APÉRO SPRITZ 13.50

This complex, yet refreshing cocktail brings a touch of class and refinement to your day.
Tanqueray Flor de Sevilla, Per-se, prosecco, and watermelon.



CHAMBORD BRAMBLE 14.00

A tantalizing blend of gin, raspberry, lemon, and water melon, to tickle the tastebuds.
Hayman's dry gin, Chambord, lemon juice, watermelon syrup.



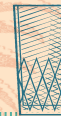
SWEET NEGRONI 14.00

Delightful soft sweetness of peach, combined with a citrus zing. Delicious.
Hayman's peach gin, Italicus, Noilly Prat vermouth.



CARIBBEAN QUEEN 13.50

A tropical treat with a familiar warming kick.
El Dorado rum 3 yrs, Falernum, FAIR passionfruit liqueur, lime juice, pineapple juice, angostura bitters.



RUM DAIQUIRI 14.00

This lovely warming cocktail comes with a delicate sweet and floral taste.
Merser rum, FAIR kumquat liqueur, lime and elderflower cordial, hibiscus tea.



PINEAPPLE OLD FASHIONED 15.50

Caribbean sweetness with an earthy boubon after taste,
Plantation pineapple rum, FEW boubon, maple syrup.



LYCHEETINI 14.00

Our beautifully floral and tropical vodka martini. It's the summer taste sensation!
Respirited vodka, lychee liqueur, lemon juice, apple juice, egg white. (E)



COCONUT ALEXANDRA 16.00

A taste sensation that transforms you to a caribbean beach to watch the sun go down.
Courvoiser, Malibu, coconut milk. (M)



KUMQUAT MARGARITA 13.50

Refreshing and zesty Mexican flavoured with a fruity finish.
Ocho tequila, FAIR kumquat, lime juice, passionfruit puree.



TOFFEE APPLE BOURBON 16.00

Beautiful bourbon with the taste of toffee.
FEW bourbon, apple juice, lemon juice, salted caramel syrup.



TERESA 15.00

A rich flavour that is both sweet and tart.
El Gobernador pisco, Campari, creme de cassis, grapefruit juice, lime juice. (E)

WITHOUT ALCOHOL



AMARETTO SOUR 9.50

Totally almond on the palate and tangy with lemon combined gives a silky finish.
Lyre's Amaretti, lemon, sugar syrup, egg white (E)



ITALIAN SPRITZ 9.50

A delicious and refreshing spritz with delicate bubbles to add to the chic.
Lyre's Italian Spritz, grapefruit soda, Wild Idol.



SMOKED NEGRONI 9.50

An alcohol-free take on the bitter orange classic, with smoky undertones.
Lyre's Dry London, Aperitif Rosso, and Italian Orange

BAR SNACKS

SERVED DAILY BETWEEN 12 NOON – 10 PM

Antipasti Board

Burrata, finocchiona, San Daniele ham, coppa, pickled vegetables, and olives (M,G,Sd,Mu) **18.00/26.00**

Mezze Board

Grilled halloumi, hummus, labneh and walnuts, grilled aubergine and peppers, pitta bread (M,Sd,N,Se,G) **16.00/24.00**

Olive focaccia (G,Sd)	6.00
Smoked almonds (N)	5.00
Mixed marinated olives (Sd)	6.00
Padron peppers, sea salt and lemon	6.00
Spinach & taleggio arrancini (Sd,E,Ce,G,M)	7.50
Tomato and basil bruschetta (G)	6.50

Beef empanadas & spicy guacamole (Sd)	7.50
Zucchini fritti and basil mayo (G,E,Sd)	6.50
Crispy baby monkfish & lemon mayo (E,Sd,F,Mu)	8.00
Ham croquettes and basil mayo (G,E,M)	7.50
Calamari fritti and alioli (G,Mo,E)	8.00
Mozzarella sticks & tomato dip (Ce,M,E,G)	7.00

Pizza

Margherita (M,G)	15.00	Pepperoni (M,G)	17.00
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INGREDIENTS MARKED IN PINK CONTAIN ALCOHOL CLASSIC COCKTAILS ARE ALSO AVAILABLE

A discretionary 12.5% service charge will be added to your bill. All proceeds from the 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.
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)



OUR DRINKS

It has been noted since ancient times that ‘good wines gladden your heart’
and here at **APER0** we celebrate the wisdom of these words.

Wines from around the Mediterranean have been carefully chosen to best represent the vintner’s craft,
delivering a list that celebrates fantastic grape varieties, growing regions, and fertile soil.

VINO SPUMANTE	GLASS 150ML	BOTTLE 750ML
Prosecco Spumante Extra Dry Ca’ di Alte	9.75	48.00
Prosecco Rose Ca’ di Alte	10.50	50.00
Champagne Charles Heidsieck Brut NVS S	18.00	90.00
Champagne Charles Heidsieck rose NVS S	24.00	115.00

VINO BLANCA	GLASS 175ML	CARAFE 500ML	BOTTLE 750ML
Rioja White, Vega Caledonia, Rioja, Spain, 2021	9.00	24.50	33.00
Caleo, Terre Siciliane, Sicily, Italy — Inzolia	9.00	24.50	33.00
Villa Bianchi Verdicchio Cdj Class, Umani Ronchi	9.50	26.50	33.50
Vinho Verde Loureino /Alvarinho, Quinta de Azevedo, Portugal	9.50	26.00	34.00
Terre del Noce Pinot Grigio delle Dolomiti, Trentino, Italy — Pinot Grigio S	10.00	29.00	38.00
Sauvignon blanc, Mont Auriol, Languedoc, France 2022	10.00	29.00	38.00
Domaine de la Mirande, Picpoul de Pinet, Lamguedoc, France — Picpoul	12.00	31.00	41.00
Monrouby, Chardonnay, IGP d'Oc, France — Chardonnay	12.50	32.00	46.00
Baron de le Badassiere, Viognier, IGP Cotes de Thau, France — Viognier			42.00
Bodegas Gallegas, 'Sentidino' Rias Baixas — Albarino			45.00
Malagousia, High Altitude Vines, Kanakaris, Peloponnese, Greece			53.00
Sancerre, Domaine des Brosses, Loire, France — Sauvignon blanc O			69.00
Chablis Domaine Colette Gros, Burgundy, France — Chardonnay			85.00
Gavi di Gavi Bruno Broglia			90.00
Saint-Aubin 'En Vesvau', Domaine du Château Philippe le Hardi, Burgundy, France — Chardonnay			134.00

VINO ROSSO			
Merlot, Mont Auriol, Languedoc, France, 2022	9.00	24.00	33.00
Fantini Farnese, Terre di Chieti — Sangiovese	9.50	26.50	34.50
Tempranillo Novum, Bodega Fransisco Casas, Toro, Spain, 2021	10.00	29.00	38.00
Al – Muvente Monastrell, Alicante, Spain	10.00	27.00	36.00
Syrah, Mandrarossa, Sicily, Italy	10.50	28.00	38.50
Monte Tessa Montepulciano d'Abruzzo, Fabrini	10.50	29.50	38.50
Henri Nordoc Cabernet Sauvignon, IGP Pays d'Oc, France	11.00	30.00	39.00
Moulin de Gassac, Languedoc, France — Pinot Noir	11.50	31.00	41.00
"I Muri", Vigneti del Salento, Italy — Primitivo S			48.00
Regaleali Rosso Nero d’ Avola, Tasca			47.50
Finca La Colonia Norton — Malbec			49.00
Agiorgitiko, Select Vines, Kanakaris, Peloponnese, Greece			52.00
Les Hauts de Perganson, Bordeaux, France — Cabernet Sauvignon, Merlot, Petit Verdot			64.00
Villa Antinori Chianti Classico Riserva			82.00
Ricossa Barolo, Piemonte, Italy — Nebbiolo			89.00
Costasera Amarone Classico, Masi			109.00
Bourgogne Hautes Côtes de Nuits 'La Croix', Domaine Mongeard-Mugneret, Burgundy, France — Pinot Noir			124.00
Châteauneuf du Pape, Les Sinards 2021 — Famille Perrin			130.00

VINO ROSATO			
Pinot Grigio Rosato, Alpha Zeta, Veneto, Italy — Pinot Grigio	9.00	26.00	34.00
Capdeville, Cuvée Elegance Carteron, Cotes de Provence, France — Grenache	11.50	33.00	46.00
Minuty M, Côtes de Provence Rosé			52.00

BEER & CIDER	BOTTLE
Ichnusa Anima Sarda, Sardinia, Italy	7.00
Alhambra Reserva, Spain	7.00
Menabrea Blonde, Italy	7.50
Oxiana IPA, Italy	7.50
Brittany Cider, Maison Sassy, France	7.50
Peroni Alcohol Free 0.0%	7.00

S — SUSTAINABLE WINE O — ORGANIC WINE

Wines by the glass can be served 125ml on request.
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

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