SERVED DAILY BETWEEN 12 NOON – 10 PM

BAR SNACKS

Antipasti Board

Burrata, finocchiona, San Daniele ham, coppa, pickled vegetables, and olives (M,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**
- Ham & cheese empanadas (G,M) **7.50**
- Zucchini fritti and basil mayo (G,E,Sd) **6.50**
- Prawn & pineapple skewers, terryaki mayo (C,S,E,Sd,Se) **8.00**
- Chorizo & lemon mayo (E,G,Sd) **7.50**
- Mozarella sticks & tomato dip (Ce,M,E,G) **8.00**

PIZZA

- Margherita (M,G) **15.00**
- Pepperoni (M,G) **17.00**

OUR COCKTAILS

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

CHAMBORD BRAMBLE 14.50

A tantalizing blend of gin, raspberry, lemon, and water melon, to tickle the tastebuds.

Hayman's dry gin, Chambord, lemon juice, watermelon syrup.

SPICY PICON PUNCH 14.50

Be refreshed by the fruity mix along side a warming "kick" from spice and rum.

El Dorado rum, Picon liqueur, spicy fresh chilli mango, lime & orange juice.

THE OLD FASHIONED 15.50

A fruity and yet serious old fashioned cocktail.

FEW bourbon, Plantation pineapple rum, FAIR passion fruit & agave syrup.

COCONUT ALEXANDRA 16.00

A taste sensation that transforms you to a carribean beach to watch the sun go down.

Courvoiser, Malibu, coconut milk. (M)

THE ITALIAN JOB 14.50

A nutty mix with the lightest touch of prosecco to finish.

Frangelico, La Miscela 30, and prosecco. (N)

THE APÉRO FIZZ 14.00

This complex, yet refreshing, cocktail brings a touch of class and refinement to your day.

Apple liqueur, midori, crème de mint, chartreuse, prosecco, and soda.

PEACH BURNT END NEGRONI 15.50

A savoury sweet negroni, balancing fruit with intense, bitter botanicals.

Hayman's peach gin, Italicus, Noilly Prat vermouth.

RUM DAIQUIRI 15.00

This lovely warming cocktail comes with a delicate sweet and floral taste.

Merser rum, FAIR kumquat liqueur, lime and elderflower cordial, hibiscus tea.

LYCHEETINI 14.50

Our beautifully floral and tropical vodka martini. It's the summer taste sensation!

Respirited vodka, lychee liqueur, lemon juice, apple juice, egg white. (E)

ALPINE MARGARITA 14.00

Refreshing and zesty Mexican flavoured with a fruity finish.

Ocho tequila, Mezcal, chartreuse, La Miscela 30, lime juice, basil.

PLUM BOULEVARDIER 14.00

The Negroni bitterness is sweetened by plum.

FEW bourbon, Campari, crème de prune syrup.

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 SBAGLIATO 9.50

An alcohol-free version the bitter orange classic, with smoky undertones.

Hayman's London 0% gin, Lyre's aperitif Rosso, Italian orange & wild idol

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)

APERO

OUR DRINKS

It has been noted since ancient times that '**good wines gladden your heart**' and here at APERO 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	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
Domaine de Cibadies — Sauvignon blanc	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 Altidute Vines, Kanakaris, Peloponnese, Greece			53.00
Sancerre, Domaine des Brosses, Loire, France — Sauvignon blanc O			69.00
Chablis Domaine Colette Gros, Burgundy, France — Chardonnay — 2023			85.00
Gavi di Gavi Bruno Broglia — 2020			90.00
Saint-Aubin 'En Vesvau', Domaine du Château Philippe le Hardi, Burgundy, France — Chardonnay — 2022			134.00

VINO ROSSO

Domaine de la Motte — Merlot	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	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
Caleo Montepulciano d'Abruzzo DOC	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			48.50
Finca La Colonia Norton — Malbec			49.00
Agiorgitiko, Select Vines, Kanakaris, Peloponnese, Greece			52.00
Les Hauts de Perganson, Bordeaux, France —2020 Cabernet Sauvignon, Merlot, Petit Verdot			65.00
Villa Antinori Chianti Classico Riserva — 2022			82.00
Ricossa Barolo, Piemonte, Italy — Nebbiolo — 2019			91.00
Costasera Amarone Classico, Masi — 2018			120.00
Bourgogne Hautes Côtes de Nuits 'La Croix', Domaine Mongeard-Mugneret, Burgundy, France — Pinot Noir — 2021			124.00
Châteauneuf du Pape, Les Sinards — Famille Perrin — 2021			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			55.00

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
Wignac Le Lievre Organic Cider	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

APERO