

RECOMMENDED APERITIFS

Classic Martini <i>Your choice of gin stirred with Carpano dry vermouth - ornamented with expressed lemon or a cocktail olive</i>	from 9.25
Gin & Basil Smash <i>Hendrick's gin with basil, sugar & juice of lemon</i>	8.75
Boulevardier <i>Maker's Mark Bourbon with Campari & The Jerry Thomas Project's Vermouth Rosso del Professore</i>	9.25
Bellini <i>Prosecco Primo stirred with puréed white peaches</i>	8.75
Me and Mrs Jones <i>Hayman's London dry gin & St Germain elderflower liqueur with Aperol and juices of lemon & pink grapefruit</i>	8.25
Aperol Spritz <i>Aperol & Prosecco Primo with soda</i>	8.50
Negroni <i>Hayman's London Dry gin with Campari & Carpano Antica Formula</i>	8.75
East 8 Hold Up <i>Finlandia vodka & Aperol with passion fruit, lime & pineapple</i>	8.25

Join Club Individual today, our lifestyle rewards club. You will receive a minimum of 5% back on your card on everything you spend together with a £20 Welcome Dining Gift*. In addition take advantage of many other club member privileges.

**Full terms & conditions on our website*

THE ART OF APERITIVO

Of all the customs we've experienced on our travels around the Mediterranean, the hours spent socialising & sampling small nibbles, alongside drinks is our favourite.

So eager are we to adopt this social act as one of our own, the snacks that typically accompany pre-dinner drinks are on us from 4pm.

Please select one of the below to accompany your Aperitivo.

Cerignola olives (Ve)

Spiced dry roasted peanuts (v)

7 Spice popcorn (v)

Lotus root crisps (v)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.