

THE ART OF APERITIVO

Of all the customs we've experienced on our travels around the Mediterranean, drinking carefully designed drinks alongside small nibbles during the golden hours of Aperitivo is our favourite.

So eager are we to adopt this social act as one of our own, mainstays of our menu have been reimagined as bitesize 'cicchetti' & accompany pre-dinner drinks from 4pm.

Please select one of the below to accompany your aperitif.

Giant Apulian Cerignola olives (Ve)

Tempura king prawn

Nori, chilli jam

Beef satay

Peanut sauce

Halloumi cheese burger

Chipotle mayonnaise (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.

RECOMMENDED APERITIFS

Negroni 8.85

*Hayman's London Dry gin & Campari
with Carpano Antica Formula*

The Pineapple Expressway 8.50

*Finlandia vodka & Aperol with passion fruit,
pineapple & lime*

Green Tea, Lychee & Elderflower Bellini 8.25

*Prosecco Primo stirred with puréed peach & lychee,
green tea & elderflower cordial*

You had me at Aperol 8.25

*Aperol with Kamm & Son's British aperitif, peach,
apricot & lemon*

Grapefruit, Peach & Elderflower Spritz 8.65

*Prosecco Primo & Pampelle grapefruit aperitif
with RinQuinQuin peach aperitif, elderflower
cordial & soda*

Boulevardier 2.0 8.65

*Buffalo Trace Bourbon with Campari,
Carpano Punt e Mes & Mr Black coffee amaro*

Southside 8.65

Hendrick's gin with mint, sugar & lime

Resting Spritz Face 8.65

*Aperol with Dolin Chamberyzette strawberry
aperitif, pomegranate & elderflower cordial,
Prosecco Primo & Fever-Tree soda*

Rose Clover Club 8.85

*Hendrick's gin & Lanique rose liqueur with
Cocchi Rosa, raspberries, hibiscus & lemon
(plus egg white for texture)*