

OUR COCKTAILS

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



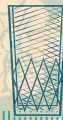
THE APÉRO SPRITZ 13.50

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



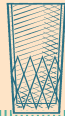
X MARKS THE SPOT 13.50

The treasure that everyone has been searching for ...
El Dorado rum, Carupano, pineapple juice, mango Monin syrup, grenadine.



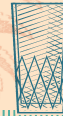
PURPLE REIGN 15.50

A tantalizing blend of raspberry, blackberry, lime, and floral notes, crowned with elegance.
Respirited vodka, Chambord, lime juice, blackberry purée, rose syrup.



CARIBBEAN QUEEN 14.50

A tropical treat with a familiar warming kick.
El Dorado rum 3 yrs, Felernum, FAIR Passionfruit Liqueur, lime juice, pineapple juice.



KENTUCKY KISS 15.00

This lovely warming cocktail comes with a delicate sweet and bitter taste.
FEW bourbon, lemon juice, sugar syrup, strawberries, ginger beer.



ITALIAN JOB 14.50

The ultimate Italian white negroni with a beautiful olive garnish.
Italicus, Tanqueray Flor de Sevilla, Noilly Prat.



G & TEA 14.50

Gin and tonic taken to the next level with the introduction of green tea, peach, and rose.
Haymans peach and rose gin, lemon juice, agave syrup, green tea.



CHERRY SUNSET 14.00

A taste sensation that transforms you to a caribbean beach to watch the sun go down.
Ellers Farm cherry liqueur, lemon juice, sugar syrup, soda.



COCONUT MARGARITA 14.00

Complex and spicy Mexican flavoured with a smooth finish.
Ocho Blanco, lime juice, agave syrup, coconut milk, kiwi.



BUTTERY BOURBON 16.00

Beautiful bourbon with the taste of fudge.
FEW bourbon, Monin salted caramel, angustora bitters.



MEZCALITA POMELO 15.50

Smokey, bitter, and fresh.
Quiriquiri, grapefruit juice, lime juice, agave 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 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) 5.00	Chorizo sausages (Sd) 7.50
Smoked almonds (N) 5.00	Zucchini fritti and basil mayo (G,E,Sd) 6.50
Mixed marinated olives (Sd) 6.00	Gorgonzola, figs and speck bruschetta (G,M) 8.00
Padron peppers, sea salt and lemon 6.00	Ham croquettes and basil mayo (G,E,M) 7.50
Mushroom and truffle arancini (E,G,M,Sd) 7.50	Calamari fritti and alioli (G,Mo,E) 8.00
Tomato and basil bruschetta (G) 6.50	Gambas al ajillo (C,G,Sd) 9.00

Cheese Board

Pecorino with truffle, Brigante, Pecorino Toscano, honey, crackers, and red onion chutney (M,G,Sd) **16.00**

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	22.00	31.00
Caleo, Terre Siciliane, Sicily, Italy — Inzolia	8.50	24.00	32.00
Villa Bianchi Verdicchio Cdj Class, Umani Ronchi	9.00	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	9.50	28.00	36.00
Domaine de la Mirande, Picpoul de Pinet, Lamquedoc, France — Picpoul	12.00	30.00	41.00
Monrouby, Chardonnay, IGP d'Oc, France — Chardonnay	12.50	31.00	46.00
Baron de le Badassiere, Viognier, IGP Cotes de Thau, France — Viognier			42.00
Bodegas Gallegas, 'Sentidino' Rias Baixas — Albarino			45.00
Sancerre, Domaine des Broses, 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			115.00

VINO ROSSO

Merlot, Mont Auriol, Languedoc, France, 2022	9.00	22.00	31.50
Fantini Farnese, Terre di Chieti — Sangiovese	9.50	24.00	32.50
Tempranillo Novum, Bodega Fransisco Casas, Toro, Spain, 2021	9.50	26.00	35.00
Monte Tessa Montepulciano d'Abruzzo, Fabrini	10.50	28.00	38.00
Henri Nordoc Cabernet Sauvignon, IGP Pays d'Oc, France	11.00	29.00	39.00
Moulin de Gassac, Languedoc, France — Pinot Noir	11.50	30.00	39.00
"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
Les Hauts de Perganson, Bordeaux, France — Cabernet sauvignon, Merlot, Petit Verdot			59.00
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	24.00	32.00
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

APER0