

# THE ART OF APERITIVO

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*Of all the customs we've experienced on our travels around the Mediterranean, the hours spent socialising and 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 between 4pm and 6:30pm.*

*Please select one of the below to accompany your Aperitivo.*

CERIGNOLA OLIVES (v)

PADRON PEPPERS & SEA SALT (v)

7 SPICE POPCORN (v)

CHARRED FLAT BREAD | Hummus, parsley,  
red onion & pine nuts (v) (n)

SMOKED SALMON | Rye crostini

SMOKED CHICKEN LIVER PÂTÉ | Rye crostini,  
homemade pickle

# RECOMMENDED APERITIFS

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## APEROL SPRITZ | 8.50

Aperol Aperitivo, Prosecco Primo & soda

## SPANISH G&T | 9.50

Gin Mare, Fever-Tree Mediterranean tonic

## A VERY BRITISH SPRITZ | 9.50

Kamm & Sons British aperitif,  
Henners Brut English sparkling,  
Belvoir elderflower cordial & soda

## BELLINI | 8.50

Prosecco Primo & pureed white peach

## ST. GERMAIN SPRITZ | 8.50

St. Germain elderflower liqueur,  
Cocchi Americano, Prosecco  
Primo & soda

## KAMM'S & LEMON TONIC | 5.75

Kamm & Sons British aperitif,  
Fever-Tree lemon tonic