

# 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

**CHICKEN LIVER PÂTÉ** | Rye crostini & homemade pickle

# RECOMMENDED APERITIFS

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## **APEROL SPRITZ | 8.25**

Aperol Aperitivo, Prosecco Primo & soda

## **SPANISH G&T | 6.50**

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 | 8.75**

Prosecco Primo & pureed white peach

## **ST. GERMAIN SPRITZ | 8.00**

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

## **KAMM'S & LEMON TONIC | 5.50**

Kamm & Sons British aperitif,  
Fever-Tree lemon tonic