

# 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 | 8.00**

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 | 8.50**

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