

THE ART OF APERITIVO

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)

SPICED DRY ROASTED ALMONDS (v)(n)

7 SPICE POPCORN (v)

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

CHICKEN LIVER PÂTÉ | Rye crostini
& homemade pickle

BUFFALO RICOTTA | Rye crostini,
truffle honey & walnuts (n)

RECOMMENDED APERITIFS

APEROL SPRITZ | 8.25

Aperol Aperitivo, Prosecco Primo & soda

SPANISH G&T | 9.00

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