

RECOMMENDED APERITIFS

Classic Martini <i>Your choice of gin stirred with Carpano dry vermouth - ornamented with expressed lemon or a cocktail olive</i>	from 9.25
Gin & Basil Smash <i>Hendrick's gin with basil, sugar & juice of lemon</i>	8.75
Boulevardier <i>Maker's Mark Bourbon with Campari & The Jerry Thomas Project's Vermouth Rosso del Professore</i>	9.25
Bellini <i>Prosecco Primo stirred with puréed white peaches</i>	8.75
Me and Mrs Jones <i>Hayman's London dry gin & St Germain elderflower liqueur with Aperol and juices of lemon & pink grapefruit</i>	8.25
Aperol Spritz <i>Aperol & Prosecco Primo with soda</i>	8.50
Negroni <i>Hayman's London Dry gin with Campari & Carpano Antica Formula</i>	8.75
East 8 Hold Up <i>Finlandia vodka & Aperol with passion fruit, lime & pineapple</i>	8.25

Join **Club Individual** today, our lifestyle rewards club. You will receive a minimum of 5% back on your card on everything you spend together with a £20 Welcome Dining Gift*. In addition take advantage of many other club member privileges.

**Full terms & conditions on our website*

THE ART OF APERITIVO

Of all the customs we've experienced on our travels around the Mediterranean, the hours spent socialising & 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 from 4pm.

Please select one of the below to accompany your Aperitivo.

Cerignola olives (v)

Spiced dry roasted peanuts (n)

7 Spice popcorn (v)

Lotus root crisps (v)

(v) = *vegetarian dish* (n) = *may contain nuts*

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese.