

# 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 post-work 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.*

**GERIGNOLA 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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### SPANISH G&T | £6.50

Gin Mare, Fever-Tree  
Mediterranean tonic

### APEROL SPRITZ | £8.00

Aperol Aperitivo,  
Prosecco Lunetta & soda

### MIMOSA | £8.50

Lallier Grand Cru, Grand Marnier  
& orange juice

### BELLINI | £8.50

Prosecco Lunetta & pureed white peach

### ST. GERMAIN SPRITZ | 8.00

St. Germain, Cocchi Americano,  
Prosecco Lunetta & soda