

OUR DRINKS

It has been noted since ancient times that **'good wines gladden your heart'** and here at APERO we celebrate the wisdom of these words.

Wines from around the Mediterranean have been carefully chosen to best represent the vintner's craft, delivering a list that celebrates fantastic grape varieties, growing regions and fertile soil.

A feature of our list is our selection of natural wines (N). A growing consideration amongst oenophiles, natural wines focus on the purest way to make wine; organic or bio-dynamically grown grapes with minimal additional manipulation throughout the entire wine making process — nothing added and nothing taken away.

VINO SPUMANTE

	150ML	BOTTLE
Prosecco 1754 Casa Defrá DOC, Italy — <i>Glera</i>	£8.00	£39.50
Prosecco 1754 Casa Defrá Rose DOC, Italy — <i>Merlot, Raboso</i>	£8.50	£42.00
Champagne Charles Heidsieck brut NV, France	£14.00	£70.00
Champagne Charles Heidsieck rose NV, France	£18.00	£90.00

VINO BLANCA

	175ML	500ML	BOTTLE
Ainén Moscatel, Centelleo, Spain — <i>Moscatel</i>	£5.50	£14.75	£22.00
Pegaso, Bodegas, Spain — <i>Verdejo</i>			£25.00
Le Lesc, Côtes de Gascogne, France — <i>Ugni blanc, Colombard</i>	£6.25	£16.75	£25.00
Caleo, Terre Siciliane, Sicily, Italy N — <i>Inzolia</i>			£26.00
Sauvignon Terrane, Caves La Bastide, France — <i>Sauvignon blanc</i>	£6.75	£18.00	£27.00
Domaine de la Mirande, Languedoc, France — <i>Picpoul</i>	£7.25	£19.50	£29.00
Planalto Douro Branco, Casa Ferreirinha, Portugal O — <i>Viosinho, Malvasia Fina</i>	£7.25	£19.50	£29.00
Baron de Badassière, IGP Pays d'Oc, France — <i>Viognier</i>	£7.50	£20.75	£31.00
Montañar, Tierra de Castilla, Spain O — <i>Verdejo</i>	£7.75	£20.75	£31.00
Monrouby, IGP d'Oc, France — <i>Chardonnay</i>	£8.00	£21.50	£32.00
Quintas do Homem, Casa do Homem Branco, Vinho Verde Portugal — <i>Loureiro, Arinto</i>			£32.00
Daumas Gassac, Reserve de Gassac, France — <i>Viognier, Chardonnay, Chenin, Petit Manseng</i>			£37.00
Antonio Camillo, Toscana, Italy — <i>Vermentino</i>			£37.00
Pradio, DOC, Priara, Friuli Grave, Italy — <i>Pinot Grigio</i>	£9.75	£26.00	£39.00
Terre Antiche di Giustiniana, DOCG Piedmont, Italy — <i>Cortese</i>	£10.00	£26.75	£40.00
Loxarel Cora, Penedes, Spain — <i>Xarel.Lo, Muscat of Alexandria</i>			£40.00
Sancerre, Domaine des Brosses, France — <i>Sauvignon blanc</i>	£13.00	£33.50	£53.00
Chablis Domaine Colette Gros, Burgundy, France — <i>Chardonnay</i>			£59.00

VINO ROSSO

Passo del Tempio, Sicily, Italy — <i>Syrah</i>	£5.50	£14.75	£22.00
Vinos Mäs Buscados, La Mancha, Spain — <i>Tempranillo</i>			£23.00
Cielo e Terra, Terre Allegre, Puglia, Italy — <i>Sangiovese</i>	£6.50	£17.50	£26.00
Chateau Clement-Termes, Petits Clement, France — <i>Merlot</i>	£6.75	£18.50	£28.00
Frentano Montepulciano d'Abruzzo, Italy O — <i>Montepulciano</i>	£7.00	£18.75	£29.00
Mont Rocher, Vieilles vignes, Pays d'Oc, France — <i>Malbec</i>	£7.25	£19.50	£29.00
Primeros Pasos, Bodegas Vinessens, Levant, Spain — <i>Monastrell</i>			£30.00
Côtes du Rhône, Domaine de la Berthète, France — <i>Grenache noir, Syrah, Carignan, Cinsault</i>	£7.50	£20.00	£30.00
Moulin de Gassac, Languedoc, France — <i>Pinot Noir</i>	£8.25	£22.00	£33.00
"I Muri" Primitivo, Vigneti del Salento, Italy S — <i>Primitivo</i>	£8.75	£23.50	£35.00
Il Paso Vigneti Zabú, Sicily, Italy O — <i>Nero d'Avola</i>			£37.00
Esporao Colheita, Portugal O — <i>Cabernet Sauvignon, Touriga Franca</i>	£9.50	£25.50	£38.00
Chianti DOCG Poggiotondo, Italy O — <i>Sangiovese, Canaiolo, Colorino</i>			£42.00
Vinha Grande Douro Tinto, Casa Ferreirinha, Portugal — <i>Touriga Franca, Touriga Nacional, Tinta Roriz & Tinta Cão</i>			£42.00
Rioja Gavanza Reserva, Spain — <i>Tempranillo</i>	£10.50	£28.00	£42.00
Bordeaux "Larose Perganson", Haut-Médoc, France — <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	£13.00	£34.75	£52.00
"Pruno" Ribera del Douro, Finca Villacreces, Spain — <i>Tempranillo, Cabernet Sauvignon</i>			£52.00
Langhe Coste, Principiano Ferdinando, Piedmont, Italy — <i>Nebbiolo</i>			£55.00

VINO ROSATO

Tremendus rioja Claret, Spain — <i>Viura, Garnacha</i>	£7.75	£20.75	£31.00
Côtes de Provence, Cuvée Elegance Carteron, France — <i>Grenache</i>	£9.75	£25.75	£38.50
Château La Verrerie, Luberon, France — <i>Grenache noir, Cinsault</i>	£11.50	£30.75	£46.00

BEER & CIDER

	BOTTLE
Menabrea, Italia	£5.00
Poretta 4, Italia	£5.00
Alhambra Reserva, Spain	£6.00
Aspalls, England	£6.00
Sassy Mini Rosé – La Sulfureuse, France	£7.00

N — NATURAL WINE O — ORGANIC WINE S — SUSTAINABLE WINE

Wines by the glass are available in 125ml upon request
A discretionary service charge of 12.5% will be added to all food and beverage bills.

In case of Allergy, please ask a waiter for more information.

APERIO

OUR COCKTAILS

THE CREAM OF EUROPEAN CULTURE FROM THE PAST & OUR NEIGHBORHOOD*
INSPIRES OUR COLLECTION OF CLASSIC BRITISH COCKTAILS OF TOMORROW.

COCKTAILS MARKED  ARE AVAILABLE WITH OR WITHOUT ALCOHOL.



EASTERN DAWN £ 12.00

Fair vodka infused with, jasmine, peach, honey and lemon, Charles Heidsieck Champagne, garnished with a peach bitters spray and lemon twist

Inspired by the birthplace of internationally renowned composer Benjamin Britten*, this cocktail wouldn't be out of place at a classical concert in the Snape Maltings.



MAESTRO £ 10.00

Calvados Dupont Hors D'Age liqueur, figaro liqueur, vanilla syrup, lemon juice, apple balsamic vinegar glaze garnished with a caramelised apple

Just like Muzio Clementi*, one of the founders of the Royal Philhamonic Society, this cocktail will play a piano concerto on your taste buds.



MOUSETRAP £ 9.50

Grappa, lime juice, Marendry, Solerno, Amarena juice, chocolate bitters garnished with a chocolate stick and cherry

This mysterious cocktail is inspired by Agatha Christie*, but which mixologist devised it?! Don't tell anyone if you find out!



CURTAIN UP! £ 9.75

Maker's Mark 46, Italicus, Campari, Cocchi Amaro vermouth, all ingredients in the barrel, barrel washed with Barollo garnish with orange twist

This would have been the perfect drink for George Alexander* to share with his good friend Oscar Wilde after a performance of Lady Windermere's Fan.



SAINT SUZANNE £ 10.00

Sipsmith gin, Suze, St Germain liquor, lime juice, Luxardo Maraschino, celery syrup, topped with Franklin&Sons tonic water, celery bitter (Ce)

Pablo Picasso, who's work can be seen at the V&A Museum*, depicted a bottle of Suze in his collage Verre et Bouteille de Suze. Introducing the cocktail of a saint.



DELORES £ 9.75

Pampero Blanco, Licor Beirao, mango puree, fresh lime, black pepper syrup, Greek parsley, Franklin&Sons soda water garnished with a lime twist, parsley and pepper

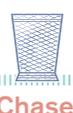
Novelist Ivy Compton-Burnett* liked to keep a low profile, but would have enjoyed this flamboyant cocktail.



HUCK FINN £ 10.00

Portobello gin, Briottet Manzana Verde, Italicus, lemon juice, fresh mint, Franklin&Sons tonic water, prosecco garnished with frozen watermelon, mint and edible flower (Mu, Ce)

A lovely refreshing cocktail which would have put Mark Twain* in the mood for writing the sequel to Tom Sawyer's Adventures.



KING TUT £ 9.50

Chase smoked vodka, Bloody Mary mix of fresh tomatoes, chillis and celery, avocado, horseradish, Worcester sauce, parsley, dill and spices garnish with chillis, celery, cucumber and basil (Ce)

After discovering the tomb of Tutankhamun, Harold Carter* would have definitely appreciated this cocktail!



OOH MATRON! £ 9.75

Disaronno Amaretto, black trumpet mushroom syrup, lemon juice, Roots Mastiha, egg white, Yakima red beer garnished with dried trumpet mushroom and lemon oil (E)

One general said of Maud McCarthy*, matron-in-chief in WW1: "She's perfectly splendid, she's wonderful ... she's a soldier! ... the woman's a genius." She probably would've used this as a medicine!



FINISHING TOUCH £ 9.75

La Diablada Pisco, green Chartreuse, lime juice, pineapple juice, black pepper syrup, fresh basil, egg white garnished with baby basil and pineapple powder (E)

The '20s artist, Augustus John*, painted portraits of many people, including T E Lawrence. He would have enjoyed this cocktail to get his creative juices flowing.



SUFFRAGETTE CITY with £9.75 without £6.00

(Sipsmith gin, Italicus) lime juice, blackberry, lemon, hibiscus syrup, blackberries, fresh basil leaves, Franklin&Sons tonic water

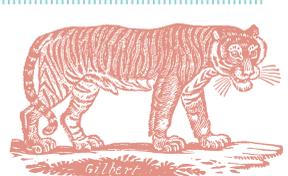
As one of the pioneers for girl power, Emmeline Pankhurst* paved the way to female equality, including enjoying a drink.



TIGGER TIME with £9.75 without £6.00

(Diplomatico Reserva fair cacao liqueur) chocolate syrup, cream of orange and lemon, garnished with shaved chocolate and orange

Everything about this cocktail would make someone spring and bounce around in joy, just like AA Milne's* character Tigger!



TROPICAL TOAD with £9.75 without £6.00

(Buffalo Trace, Benedictine) passion fruit purée, lime juice, sage leaves, vanilla syrup, Franklin&Sons ginger ale, garnished with sage leaves and edible flowers (Mu, Ce)

Kenneth Grahame* devised many lovable characters for Wind in the Willows. Mr. Toad would definitely serve this cocktail in Toad Hall.



SNOWY PEAK with £9.75 without £6.00

(Sipsmith vodka, Briottet Lychee) strawberry purée, lychee juice, lemon juice, rose sugar, garnished with cotton candy

Mountaineer, author, historian and father of Virginia Woolf, Sir Leslie Stephen* would have loved this snow-topped cocktail.



SCOUT'S HONOUR with £9.75 without £6.00

(Pampero rum, Chase sloe gin) Amarena cherry juice, lemon juice, fresh berries, mint, Green Lady sparkling tea, sugar syrup garnished with fresh berries, mint sprig and cherries

This would certainly rehydrate during a long hike with the rest of the troop or even after a long day at work! Lord Baden-Powell* would have approved.



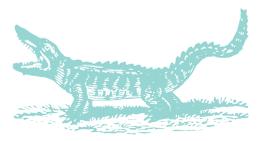
CLASSIC COCKTAILS ALSO AVAILABLE

A discretionary 12.5% service charge will be added to your bill.

All proceeds from the service charge go to our team. Prices are inclusive of VAT.

Allergy key – Celery (Ce) Egg (E) Mustard (Mu)

*an historic local resident of Kensington and Chelsea, who has been honoured with an English Heritage blue plaque at their former residence.



APERIO