

APERIO

SNACKS

Potato focaccia, olive oil & balsamic - **£4.00** (G,Sd)
Polenta chips & parmesan dip - **£5.00** (D,G)
Smoked almonds - **£4.00** (N)
Mix marinated olives - **£4.50** (Sd)
Potato crisps & chilli - **£3.50**
Crab arancini - **£8.00** (D,E,G,C)
Padron peppers, sea salt & lemon - **£5.00**
Mini chorizo glazed in Port - **£8.00** (D,S,Sd)

SMALL PLATES

Flat bread, baba ghanoush, mushroom & thyme, pepper dip - **£6.50** (G,Se)
Courgette cannelloni, mushroom spinach & chestnuts - **£8.00**
Burrata, cracked wheat & tangerines - **£9.50** (D,Nu,G)
Golden Chenart, crostini - **£12.50** (D,G)
Smoked swordfish & tuna carpaccio, shallots crisps - **£9.50** (G,Sd)
Prawns & sweet garlic skewers - **£8.50** (C)
Beef "braciola" chilli and tomato - **£7.50** (Ce,Sd)

PASTA & RICE

Pappardelle, wild boar & Pecorino - **£13.50** (D,E,G,Ce,Sd)
Squid ink tagliolini, courgettes & lobster - **£14.50** (D,E,G,Sd,C,Mo)
Ricotta gnocchi, tomato and smoked mozzarella - **£12.50** (D,G,E,Sd,Ce)
Risotto, black garlic & Gorgonzola - **£12.50** (D,Sd)

LARGE PLATES

Braised beef cheeks & cabbage - **£13.50** (D,Ce,Sd)
Pork tomahawk, cavolo nero & jus - **£17.50** (Sd,D)
Fillet of place, sea herbs & anchovies butter - **£15.50** (F,D)
Sea bream, spinach and artichoke en papillote - **£15.00** (F)
Aubergine parmigiana - **£12.50** (D,E,G,Ce,Sd)
Warm tart of pumpkin, Taleggio & black truffle - **£12.50** (D,G,Sd)

Lunch Special

Monday to Friday - 2 Courses £13.95/ 3 Courses £16.95

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you, Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

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.

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Dessert

Apricot & elderberry panna cotta, honey & cinnamon tuile, pistachio crumble **£6.00** (E,D,G,N)
 Dulcey chocolate and hazelnut tart, passionfruit & banana sorbet - **£6.00** (E,D,G,S,N)
 Spiced pineapple upside down cake, pineapple ripple ice cream- **£6.00** (D,E,G,N)
 Plum & pistachio tart, vanilla bean ice cream - **£6.00** (D,E,N,G)
 Chocolate fondant, cherry & yogurt ice cream - **£6.00** (G,E,D,N,S)
 Homemade ice creams & sorbets - **£2/scoop** (D,E,N,S)
 Café gourmand - **£6.00** (D,E,G,N,S)

Cheese

Crèmet (English, creamy, goat & cows cream cheese) - **£6.50** (D,G,SD,Se)
 Golden cross (English, soft, goats cheese) - **£6.50** (D,G,SD,Se)
 Mrs. Bell's Blue (English, creamy, blue, ewe's cheese) - **£6.50** (D,G,SD,Se)
 3 - Cheese selection - **£12.50** (D,G,SD,Se)

Dessert Wines & Port - 100ml

Vau Vintage Port 1999 - **£11.00**
 Monbazillac Ancienne Cure - **£7.00**
 Pedro Ximenez Solera 1927 - **£10.00**
 Sandeman Port - Tawny, Ruby or White - **£6.00**
 Vau Vintage Port 1999 - **£11.00**

Cognac, Armagnac, Calvados & Whiskies - 25ml

Louis Royer VSOP - **£6.75**
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 Clos Martin 1989 - **£9.00**
 Dupont Hors d'Age Calvados - **£9.00**
 Laphroaig Quarter Cask (Vibrant, young, soft sweetness, intense pettiness) - **£8.00**
 Banton's Original (Sweet, with notes of citrus and oak) - **£8.50**
 Hibiki Harmony (Elegant, with wafts of honey, orange, a herbaceous touch, light oak) - **£11.00**
 Nikka Taketsuru (Rich flavour, average age 10y, sherry wood extra richness) - **£11.00**
 Bowmore 15yo (Sweet sherry notes take precedence over the peat) - **£9.00**

Grappa - 25ml

Greco Barrique - **£6.50**

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