

OUR COCKTAILS

COCKTAILS MARKED  ARE AVAILABLE WITH OR WITHOUT ALCOHOL.
INGREDIENTS MARKED IN **PINK** ARE ALCOHOLIC.



ITALIAN GENTLEMAN

11.00

The perfect luxury aperitif to prime the taste buds ready for the feast to follow ...

Campari Cask, Cocchi Amaro, mulled wine syrup, Franklin & Sons rosemary & black olive tonic



HUCK FINN

11.00

This lovely refreshing cocktail comes with a delicate fizz. It's a liquid fruit salad in a glass.

Portobello 171 gin, Teichenne Apple, Espirit de Figue, lemon juice, fresh mint, Franklin & Sons tonic water, prosecco (Mu)



TIGER'S MOUTH

10.75

A barrel-aged sherry Manhattan with character and strength gives a distinctive and delicious bite.

30&40 Calvados, Xeco Amontillado sherry, Rebel Yell Rye, Cocchi, Payc bitter, Angostura bitters



APOLLO 19

9.75

Relish in a Sci-Fi journey into deep space with the smoky mocha and fruit flavours.

Dark Matter Mocha, Mezcal, apple & cinnamon, lemon, cherry bitter



BEE STING

10.75

The irresistible mix of sweet wine, fruit and honey results in a delicious nectar to revitalise the soul.

Sancerre, Cognac, Benedictine, raspberry, honey



PEGASUS PUNCH

10.50

Excite the senses with the warming effect of cinnamon and the bitter sweet attack of Suze. Enjoy.

Roots Rakomelo, Fair vodka, Suze, lemongrass sugar, lime



ESTÁ VOLAO

9.75

A chorus of "Just amazing..." will be heard after just one sip of this sweet, fruity tequila cocktail.

Cantinero Blanca Tequila, peach liqueur, honey, sage, lime, pineapple



MILKY BREW

9.75

A deliciously smooth and decadently dark offering to thrill and excite.

Bailey's, Rathlee rum, Fair cacao, milk, espresso (D)



CHIC OPULENCE

9.50

Spice up your life while staying classy with this challenging taste sensation.

Portobello Navy, chilli sugar, lime, goji liqueur, plum, prosecco



ALPHONSE with 9.75 w/out 6.50

This is a wolf in sheep's clothing. Surprisingly refreshing with a spicy after-bite.

(Infused LoneWolf Vodka, Green Chartreuse) black pepper, a drop of Tabasco, Franklin & Sons ginger beer



SNOWY PEAK with 10.50 without 6.50

A snow-topped strawberry and lychee delight with a hint of rose. What a treat!

(Chase vodka, Lychee liqueur) strawberry purée, lemon juice, garnished with lychee, cotton candy



SUFFRAGETTE CITY with 9.75 without 6.50

An impeccable mix of gin, fruit, fresh basil and a hefty dose of girl power.

(Sipsmith Gin, Italicus Rosolio Bergamot liqueur) lime juice, blackberry, hibiscus syrup, fresh basil leaves, Franklin & Sons tonic water (Mu)



DIPPY with 10.50 without 6.50

There's nothing pre-historic about this drink. It's a 21st Century sweet and sour dream!

(Pino Mugo liqueur, Dark Matter Spiced Rum) lemon, rose, apple, passion fruit

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) Dairy (D)

APERIO

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 Defra DOC, Italy – <i>Glera</i>	9.00	44.50
Prosecco Rose 1754 Casa Defra DOC, Italy – <i>Merlot, Raboso</i>	9.00	44.50
Champagne Charles Heisieck Brut NV, France S	17.00	85.00
Champagne Charles Heisieck Rose NV, France S	22.00	110.00

VINO BLANCA

	175ML	500ML	BOTTLE
Centelleo, La Mancha, Spain – <i>Moscatel</i>	6.50	18.00	26.00
Caleo, Terre Siciliane, Sicily, Italy N – <i>Inzolia</i>	7.00	18.50	27.50
Le Lesc, Cotes de Gascogne, France – <i>Ugni blanc, Colombard</i>	7.00	18.50	27.50
Mundo de Yuntero, Castilla-La Mancha, Spain O – <i>Verdejo, Sauvignon Blanc</i>	7.50	20.00	29.00
Sauvignon Terrane, Caves La Bastide, France – <i>Sauvignon Blanc</i>			30.00
Domaine de la Mirande, Languedoc, France – <i>Picpoul</i>	8.20	23.00	31.50
Baron de la Badassiere, IGP Cotes de Thau, France – <i>Viognier</i>	8.30	23.50	32.50
Monrouby, IGP d'Oc, France – <i>Chardonnay</i>	8.50	24.50	33.50
Daumas de Gassac, Languedoc, France – <i>Viognier, Chardonnay, Chenin, Petit Manseng</i>			36.00
Terre di Valbona, Marche, Italy – <i>Verdicchio</i>	9.00	25.50	36.00
Priara, DOC Pradio, Italy – <i>Pinot Grigio</i>	10.50	30.00	42.00
Lembranzas, Galicia, Spain – <i>Albarino</i>			43.00
Maison Les Alexandrins, Rhone, France – <i>Viognier</i>			45.00
Sancerre, Domaine des Brosses, Loire, France O – <i>Sauvignon Blanc</i>			60.00
Chablis Domaine Colette Gros, Burgundy, France – <i>Chardonnay</i>			62.00

VINO ROSSO

Passo del Tempio, Sicily, Italy O, S – <i>Syrah</i>	6.50	18.00	26.00
Cielo e Terra, Terre Allegre, Puglia, Italy – <i>Sangiovese</i>	7.10	20.00	27.00
Petits Clement, Chateau Clement-Termes, France – <i>Merlot</i>	7.80	21.00	29.50
Mont Rocher, Vieilles Vignes, Pays d'Oc, France – <i>Malbec</i>	7.80	21.00	30.00
Frentano Montepulciano d'Abruzzo, Italy O – <i>Montepulciano</i>	8.00	22.00	31.00
Henri Nordoc Cabernet Sauvignon, IGP Pays d'Oc, France – <i>Cabernet Sauvignon</i>	9.00	22.00	32.00
Moulin de Gassac, Languedoc, France – <i>Pinot Noir</i>	9.20	24.00	35.00
Finca Manzanos, Rioja, Spain – <i>Graciano</i>	9.50	25.00	36.00
Côtes du Rhône, Domaine de la Berthète, France – <i>Grenache Noir, Syrah, Carignan, Cinsault</i>			36.50
"I Muri", Vigneti del Salento, Italy S – <i>Primitivo</i>	9.80	27.00	37.00
Il Paso Vigneti Zabú, Sicily, Italy O – <i>Nero d'Avola</i>	10.00	27.00	37.50
Rioja Gavanza Reserva, Spain – <i>Tempranillo</i>			45.00
Chianti DOCG Poggiotondo, Italy O, bio – <i>Sangiovese, Canaiolo, Colorino</i>			46.00
Les Hauts de Perganson, Bordeaux, France – <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>			57.00
"Pruno", Ribera del Duero, Spain – <i>Tempranillo, Cabernet Sauvignon</i>			58.00
Regis Barolo, Langhe, Italy – <i>Nebbiolo</i>			89.00

VINO ROSATO

Pinot Grigio Rosato, Alpha Zeta, Veneto, Italy – <i>Pinot Grigio</i>	7.50	20.00	29.00
Cuvée Élégance Carteron, Côtes de Provence, France – <i>Grenache</i>			42.00

BEER & CIDER

	BOTTLE
Ichnusa Anima Sarda, Sardinia, Italy	5.00
Alhambra Reserva, Spain	6.25
Dammen IPA by Birradamare, Rome, Italy	6.25
Breton Cider, Brittany, France	6.00

S — SUSTAINABLE WINE **N** — NATURAL WINE **O** — ORGANIC WINE **bio** — BIODYNAMIC WINE

Wines by the glass can be served 125ml on request.
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

APER0