



APERIO

Lunch Special

Sample Menu

2 Courses £14.95 / 3 Courses £17.95

Focaccia bread, balsamic & olive oil - **£4.00** ^(G)

Crispy vegetables (courgette, asparagus, peppers) herb & lemon
creme fraiche ^(D, E, G)

Fennel crusted Flounder fillet, Couscous salad & Tzatziki ^(F, G, D)

Baked macaroni, red pesto & mozzarella ^(DE, G, D, N)

Salmon fillet, panzanella, salsa verde ^(F, G, SD)

Opera cake with apricot sorbet ^(E, D, G, N)

Wine by glass

Centello, La Mancha, Spain, Moscatel- £6.50

Passo del Tempio, Sicily, Italy - Syrah - £6.50

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)

A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of VAT

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