

The logo for APERIO, featuring the word "APERIO" in white, uppercase, sans-serif font centered within a red square. The bottom-right corner of the square is cut off at a 45-degree angle, creating a staircase effect.

NEW YEAR'S EVE SHARING MENU

£29.50 per person

Rosemary & olive focaccia & herb butter (G,D)

Charcuterie & cheese board with Pecorino di Fossa, Taleggio, Finocchiona, wild boar sausages, aubergine chutney & red onion jam (Mu,D,Sd,Ce)

Pork tomahawk served with braised Puy lentils & new potato (D,Ce,Sd)

Baileys & chocolate marquise, rum cremeaux & kumquat sorbet (D,E,G,N,Sd)

A vegetarian option for the main course will be available on the day.

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.