

OUR COCKTAILS

Apéro, short for apéritif or aperitivo, is a ritual throughout the Mediterranean that combines drinks, food, and friends ...



THE APÉRO SOUR 12.50

This complex, yet refreshing cocktail brings a touch of sweet and sour to your day.

Pisco Abba, Aperol, lemon juice, sugar syrup, strawberry purée, pink sugar powder. (E)



SMOOTH CHOCOLATE 12.00

Behold! The ultimate decadent, smooth and satisfying experience in a glass.

Double cream, Havana Club 7yr, Guinness syrup, cacao liqueur, condensed milk, marshmallow, chocolate bitters. (D)



APÉRO CHELADA 12.50

Complex and spicy Mexican flavoured long refresher.

Ocho Reposado, Mezcal Quiquiriqui, grapefruit juice, lime juice, agave, top-up beer, Tajin rim, thyme, grapefruit.



TROPICAL JEWEL 12.00

A fruity and warming sip of deliciousness.

Bacardi infused with cinnamon & cloves, pineapple juice, lemon juice, white wine syrup, Angostura, rice paper, star anis, and rose petals. (E)



SORBETTO AL LIMONE 12.00

This lovely refreshing cocktail comes with a delicate sweet and bitter taste.

Bacardi Carta Blanca, homemade sherbet, lemon juice, Frangelico Velvet, lemon zest.



BANANA-NANA 11.50

This comforting familiar mix brings flavours to brings a smile of contentment.

Four Roses infused with banana, Crème de Banana, walnut bitters, banana leaf. (N)



SMOKY NEGRONI 12.00

This smoky offering is what Negroni has been waiting for.

Campari, Cocchi di Torino, Mezcal Quiquiriqui.



GIN DI CETRIOLO 12.00

A cooling blend of gin and cucumber specifically for revitalisation.

Portobello gin, apple juice, lime juice, home made cucumber cordial, mint leaves, cucumber. (E)



BASIL DROPS 12.00

A light and herby offering brings a kick of vodka mixed with the smoothness of elderflowers and freshness of basil.

Black Cow Vodka, St Germain, lemon juice, sugar syrup, basil leaves, basil oil.

WITHOUT ALCOHOL



SUFFRAGETTE CITY 8.50

An impeccable mix with a hefty dose of girl power.

Lime juice, blackberry purée, fresh basil leaves, Franklin & Sons tonic water, basil.



VIRGIN QUEEN 8.50

A beautiful and pure take on the classic Piña Colada. Fresh tropical flavours to tingle your taste buds.

Pineapple, lemon juice, grenadine, and ginger ale.



SNOWY PEAK 7.50

What an exotic, fruit-filled, indulgent delight; strawberry and lychee. A real treat!

Strawberry purée, lychee juice, and lemon juice.

INGREDIENTS MARKED IN PINK ARE ALCOHOLIC.

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: (E) Egg (D) Dairy (N) Nuts.



APERÓ

OUR DRINKS

It has been noted since ancient times that **'good wines gladden your heart'** and here at **APER0** 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

	GLASS 150ML	BOTTLE 750ML
Prosecco 1754 Casa Defra DOC	9.75	48.00
Prosecco 1754 Casa Defra DOC Rose	9.75	48.00
Champagne Charles Heidsieck brut NVS S	18.00	90.00
Champagne Charles Heidsieck rose NVS S	24.00	115.00

VINO BLANCA

	GLASS 175ML	CARAFE 500ML	BOTTLE 750ML
Vialetto Grecanico, Sicily, Italy — Grecanico	8.00	22.00	30.00
Caleo, Terre Siciliane, Sicily, Italy — Inzolia N	8.50	24.00	32.00
Le Lesc, Cotes de Gascogne, France — Ugni blanc, Colombard	9.00	26.00	34.00
Sauvignon Terrane, Cave La Bastide, France — Sauvignon blanc	9.50	28.00	36.00
Terre del Noce Pinot Grigio delle Dolomiti, Trentino, Italy — Pinot Grigio S	10.00		38.00
Domaine de la Mirande, Picpoul de Pinet, Languedoc, France — Picpoul	11.50		39.00
Baron de le Badassiere, Viognier, IGP Cotes de Thau, France — Viognier			41.50
Monrouby, Chardonnay, IGP d'Oc, France — Chardonnay			44.00
Terre di Valbona, Marche, Italy — Verdechio			47.00
Lembranzas, Galicia, Spain — Albarino			51.00
Sancerre, Domaine des Brosses, Loire, France — Sauvignon blanc O			66.00
Chablis Domaine Colette Gros, Burgundy, France — Chardonnay			76.00
Gavi di Gavi Bruno Broglia — Cortese			90.00
Saint-Aubin 'En Vesvau', Burgundy, France – Chardonnay			112.00

VINO ROSSO

Organic Monastrell, Familia Castaño, Murcia, Spain — Monastrell	8.00	22.00	30.00
Ceilo e Terra, Terre Allegre, Puglia, Italy — Sangiovese	8.50	24.00	32.00
Petits Clements, Chateau Clemet-Termes, France — Merlot	9.50	26.00	34.00
Frentano Montepulciano d'Abruzzo, Italy — Montepulciano O	10.00	28.00	35.50
Henri Nordoc Cabernet Sauvignon, IGP Pays d'Oc, France — Cabernet Sauvignon	10.50		37.00
Moulin de Gassac, Languedoc, France — Pinot Noir	11.50		39.00
"I Muri", Vigneti del Salento, Italy — Primitivo S			45.00
Il Paso Vigneti Zabu, Sicily, Italy — Nero d'Avola O			47.50
Malbec Le Poir, Guy Allion, France — Malbec			49.00
Les Hauts de Perganson, Bordeaux, France — Cabernet sauvignon, Merlot, Petit Verdot			59.00
Pruno, Ribera del Duero, Sapin — Trempanillo, Cabernet Sauvignon			62.00
Villa Antinori Chianti Classico Riserva — Chianti			78.00
Ricossa Barolo, Piemonte, Italy — Nebbiolo			89.00
Costasera Amarone Classico, Masi – Corvina V			106.00
Bourgogne Hautes Côtes de Nuits 'La Croix', Burgundy, France — Pinot Noir			114.00

VINO ROSATO

Pinot Grigio Rosato, Alpha Zeta, Veneto, Italy — Pinot Grigio	9.00	24.00	32.00
Capdeville, Cuvée Elegance Carteron, Cotes de Provence, France — Grenache	11.50		46.00
Minuty, Prestige France — Grenache, Syrah, Cinsault, Tibouren S			75.00

BEER & CIDER

	BOTTLE
Ichnusa Anima Sarda, Sardinia, Italy	5.50
Alhambra Reserva, Spain	6.50
Dammen IPA by Birradamare, Rome, Italy	7.00
Brittany Cider, Maison Sassy, France	6.50
Non-alcoholic Peroni 0%, Italy	7.00

S – SUSTAINABLE WINE **N** – NATURAL WINE **V** – VEGAN **O** – ORGANIC 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