

# OUR COCKTAILS

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



## THE APÉRO SPRITZ

12.50

This complex, yet refreshing cocktail brings a touch of class and refinement to your day.

**Tanqueray Flor de Seville, Aperol, prosecco, watermelon & thyme cordial.**



## WILD WEST

14.00

Yee-haw! With hints of corn sweetness, caramel, and citrus.

**Campari infused with coffee, Amaro Montenegro, Four Roses bourbon.**



## PEACH DREAM

12.50

Delightful fruit salad with a satisfying punch.

**Four Roses bourbon, Crème de Peach, lime juice, white wine syrup, peach, mint.**



## COOL & CLASSY

14.00

Celebrate the delightful fusion of raspberries and hibiscus, muddled with grapes, elevated with a zesty citrus finish.

**Sapling vodka, FAIR Acai Berry liqueur, lime juice, hibiscus syrup, grapes.**



## SMOOTH OPERATOR

12.50

A delight for the senses! Sweet and golden with a hint of decadent chocolate and coffee.

**Frangelico, Baileys, Tobago Chocolate Rum, almond milk, espresso coffee. (N)**



## TASTE THE TROPICS

12.00

Enjoy being transported into tropical luxury.

**Ron Piet rum, Midori, lemon juice, sugar syrup, lime leaf bitters, egg white. (E)**



## GIN DI CETRIOLO

12.50

A cooling blend of gin and cucumber specifically for revitalisation.

**Sapling gin, apple juice, lime juice, home-made cucumber cordial, mint, cucumber. (E)**

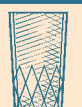


## SOLERNO

12.50

A fruity and warming sip of deliciousness.

**Absolut Vanilla vodka, passion fruit, mango, pineapple, Liquor 43, sugar syrup, double cream. (M)**



## LAGUNA ROSATTA

13.50

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

**Tequila Ocho Blanco, Belsazar rosé, Tío Pepe, Mezcal, agave, lime juice, lactose purple carrot fermented.**



## VERDE TROPICAL

13.00

A tantalizing blend of sweet pineapple, zesty lime, and a spicy kick of chili in our exotic Tropical Inferno cocktail.

**Mezcal chilli oil fat wash, grilled pineapple cordial, lime juice, Cointreau, agave**

# WITHOUT ALCOHOL



## FASHIONED ESSENCE 8.50

A deliciously sweet cocktail with the simplest of ingredients which refreshes and invigorates.

**A single sugar cube, non-alcoholic bitters, ginger ale.**



## 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 beer.**



## SNOWY PEAK 8.00

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

**Strawberry purée, lychee juice, rose syrup, and lemon juice.**

INGREDIENTS MARKED IN PINK ARE ALCOHOLIC.

CLASSIC COCKTAILS ARE 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 (M) MILK (N) NUTS



APERÓ

# 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

	GLASS 150ML	BOTTLE 750ML
Prosecco Spumante Extra Dry Ca' di Alte	9.75	48.00
Prosecco Rose Ca' di Alte	9.75	48.00
Champagne Charles Heidsieck brut NV S	18.00	90.00
Champagne Charles Heidsieck rose NV S	24.00	115.00

## VINO BLANCA

	GLASS 175ML	CARAFE 500ML	BOTTLE 750ML
Organic Macabeo, Familia Castano O	8.00	22.00	30.00
Caleo, Terre Siciliane, Sicily, Italy — Inzolia	8.50	24.00	32.00
Villa Bianchi Verdicchio Cdj Class, Umani Ronchi	9.00	26.00	34.00
Terre del Noce Pinot Grigio delle Dolomiti, Trentino, Italy — Pinot Grigio S	10.00	29.00	38.00
Sauvignon Terrane, Cave La Bastide, France — Sauvignon blanc	9.50	28.00	36.00
Domaine de la Mirande, Picpoul de Pinet, Languedoc, France — Picpoul	11.50		39.00
Monrouby, Chardonnay, IGP d'Oc, France — Chardonnay	12.50		44.00
Baron de le Badassiere, Viognier, IGP Cotes de Thau, France — Viognier			42.00
Bodegs Gallegas, 'Sentidino' Rias Baixas — Albarino			45.00
Sancerre, Domaine des Brosses, Loire, France — Sauvignon blanc O			69.00
Gavi di Gavi Bruno Broglia			90.00
Saint-Aubin 'En Vesvau', Domaine du Château Philippe le Hardi, Burgundy, France — Chardonnay			115.00

## VINO ROSSO

Organic Monastrell, Familia Castaño, Murcia, Spain — Monastrell	8.00	22.00	30.00
Fantini Farnese, Terre di Chieti — Sangiovese	8.50	24.00	32.00
Castel Firmian Merlot, Mezzacorona	9.50	26.00	35.00
Podere Montepulciano d'Abruzzo, Umani Ronchi	10.00	28.00	36.00
Henri Nordoc Cabernet Sauvignon, IGP Pays d'Oc, France — Cabernet Sauvignon	11.00	29.00	37.00
Moulin de Gassac, Languedoc, France — Pinot Noir	11.50	30.00	39.00
“I Muri”, Vigneti del Salento, Italy — Primitivo S			45.00
Regaleali Rosso Nero d' Avola, Tasca			47.50
Finca La Colonia Norton — Malbec			49.00
Les Hauts de Perganson, Bordeaux, France — Cabernet Sauvignon, Merlot, Petit Verdot			59.00
Villa Antinori Chianti Classico Riserva			78.00
Ricossa Barolo, Piemonte, Italy — Nebbiolo			89.00
Costasera Amarone Classico, Masi			109.00
Bourgogne Hautes Côtes de Nuits 'La Croix', Domaine Mongeard-Mugneret, 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 M, Côtes de Provence Rosé			52.00

## BEER & CIDER

	BOTTLE
Ichnusa Anima Sarda, Sardinia, Italy	6.00
Alhambra Reserva, Spain	7.00
Noam, Bavaria	7.50
Dammen IPA by Birradamare, Rome, Italy	7.50
Brittany Cider, Maison Sassy, France	7.50
Peroni Alcohol Free 0.0%	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

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