



APERIO

ANTIPASTI BOARD

Burrata, Finocchiona, San Daniele ham, Coppa, pickled vegetables & olives

£18.00/£26.00 (M,G,Sd,Mu)

MEZZE BOARD

Grilled halloumi, hummus, Labneh & walnuts, grilled aubergines & peppers, pitta bread

£16.00/£24.00 (M,Sd,N,G,Se)

SMALL PLATES

Focaccia, balsamic & olive oil - £6.00 (G,Sd)

Lentils, cannellini beans & spelt soup - £15.00 V (Ce,G)

Radicchio, walnuts & gorgonzola quiche - £16.00 (G,M,E)

Burrata, truffle & crostini - £16.50 (M,G)

Beef carpaccio, mustard mayo, hazelnuts & mixed salad - £19.00 (E,Sd,Mu,N)

Beetroot carpaccio, stracchino, black olives & agrumi vinaigrette - £16.50 (M)

Pan fried octopus, Jerusalem artichokes, cavolo Nero & salsa verde - £18.00 (Mo,G,Sd,F)

PASTA & RICE

Ox cheek ravioli, Delicia pumpkin, butter & sage - £20.00 (E,Ce,M,G,Sd):

Tagliolini, butter & truffle - £20.50 (E,G,M)

Tagliatelle, wild boar ragu - £20.00 (G,Ce,Sd,M,E)

Linguine, lobster, cherry tomatoes & lemon - £25.00 (E,G,C,Sd,Ce)

Maccheroncini, wild mushrooms & Porcini - £19.50 (E,G,M,Ce)

Beetroot risotto, gorgonzola & walnuts - £19.50 (Sd,Ce,M)

LARGE PLATES

Rib-eye steak, crushed new potatoes, cime di rapa & peppercorn - £34.00 (Sd,M,Ce)

Baby chicken, radicchio trevigiano, Delicia pumpkin & jus - £26.00 (Sd,Ce)

Lamb cutlets, cavolo Nero, baby carrots & jus - £29.50 (Sd,Ce)

Cod, escarole, black olives crumble, cherry tomato confit & salsa Verde - £29.50 (F,G,Sd)

Pan fried salmon, parsnips & pinzimonio - £26.50 (F,Ce)

Cauliflower steak, raisins & pine nuts dressing - £19.50 V (Sd)

SIDES

Mixed salad, carrots, cherry tomatoes & House mustard dressing - £6.50 (Mu,Sd)

New potatoes, butter & parsley - £6.00 (M)

Tenderstem broccoli, chilly & garlic - £6.50 V

Fries & truffle mayo - £6.50 (E,Mu,Sd)

DESSERTS

Saffron & honey pannacotta, grilled peaches - £9.50 (M,G,N)

Salted caramel & dark chocolate tart, raspberry sorbet - £9.00 (Vegan) (S,G)

Apero Tiramisu - £9.50 (E,M,G,S,Sd)

Affogato - £5.00 (+ Disaronno £3) (M,Sd) Ice cream - £3.00 per scoop (M)

CHEESE SELECTION

Pecorino Toscano, brigante, pecorino truffle, honey, crackers & red onion chutney - £16.00 (M,G,Sd)

Some of our dishes can be made vegan, please let your server know and we will do our best to accommodate

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) 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.