

BREAKFAST & BRUNCH

The most important meal of the day!

GRAN CAFÉ FULL ENGLISH 2 Eggs of your choice: Fried Scrambled or Poached with bacon, Lancashire farm sausages. sautéed mushrooms and onions, hash brown, grilled tomato and Bury black pudding served with toast and tea or coffee.	7.95
EGGS BENEDICT poached eggs, parma ham, hollandaise sauce on an English muffin	5.90
EGGS NORWEGIAN poached eggs, smoked salmon, hollandaise sauce on an English muffin	6.95
POACHED EGGS with avocado on granary toast (v)	5.90
SCRAMBLED EGGS & SMOKED SALMON on granary toast	6.95
OMELETTE WITH GRUYÈRE AND HAM	5.90
BACON SANDWICH	4.50
CROISSANT and butter	1.95
PAIN AU CHOCOLAT AND DANISH PASTRIES	2.50
TWO SLICES OF GRANARY TOAST with butter and jam	1.95

NIBBLES

BREAD & OLIVES (v)	3.50
BRUSCHETTA ROMANA toasted ciabatta with Sicilian tomatoes (v)	3.50
SOUP OF THE DAY ask your waiter	4.95
CALAMARI	4.85
PARMA HAM & MOZZARELLA	4.95
ROASTED TOMINO CHEESE FROM NORTH ITALY with bread sticks	5.10



SALADS

CHICKEN CEASAR SALAD	8.95
TUNA NICOISE tuna, French beans, egg, new potatoes and baby leaf	9.95
CHICKEN, MOZZARELLA, CRISPY PANCETTA, AVOCADO, CHERRY TOMATO with balsamic dressing	8.95
PRAWN, WILD RICE, AVOCADO, CUCUMBER, CORIANDER with citrus dressing	9.95
SQUASH & BEETROOT, pearl barley, ricotta & sultanas - Superfood! (v)	8.95
MARINATED SALMON, POTATO, GREEN BEANS, WATERCRESS, RADISH	9.95



MAINS

GRAN CAFE BURGER Scottish Beef, mozzarella, pancetta, onion rings fries.	8.95
LASAGNE BOLOGNA layers of pasta with slow cooked beef ragu and béchamel	7.95
CANNELLONI homemade pasta stuffed with spinach, ricotta cheese & béchamel (v)	6.95
CORN-FED CHICKEN BREAST with asparagus, mushroom and cream sauce	10.95
SALMON & PRAWN FISH CAKES with lemon & butter sauce	9.95



SANDWICHES

All served with salad or fries

PRAWNS, ROCKET & LEMON MAYONNAISE OPEN SANDWICH on granary	6.50
CHICKEN MILANESE on ciabatta	7.50
GRILLED AUBERGINE, MOZZARELLA, OREGANO, BASIL & SUNDRIED TOMATO on ciabatta (v)	5.95
SMOKED SALMON, AVOCADO & ROCKET OPEN SANDWICH on granary	6.50
PARMA HAM & MOZZARELLA WITH OREGANO on ciabatta	6.50
GRILLED CHICKEN, PANCETTA, AVOCADO, MAYONNAISE on ciabatta	6.50
CROQUE MONSIEUR classic toasted ham & cheese	6.10
CROQUE MADAME classic toasted ham, cheese & egg	6.40

SIDES

FRENCH FRIES	2.20
ZUCCHINI fried courgette sticks	2.60
MIXED SALAD	2.80
ROCKET & PARMESAN SALAD	2.95



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DESSERTS

All out desserts are homemade by San Carlo

	EAT IN / TAK	EAWAY
TIRAMISU	3.80	N/A
CHOCOLATE & HAZELNUT cake	4.10	3.50
CHEESECAKE	3.80	3.20
WHITE GATEAUX White chocolate with strega (contains alcohol)	4.10	3.50
TORTA AL PISTACCHIO Pistachio mousse cake	4.10	3.50
STRAWBERRY TART	4.10	3.40
FRUIT TART	4.10	3.40
APPLE TART	3.95	3.35
RASPBERRY TART	4.10	3.40
CARROT CAKE	3.95	3.35

APPLE TART	3.95	Э
RASPBERRY TART	4.10	Э
CARROT CAKE	3.95	Э
AMARETTO CAKE	3.95	Э
CHOCOLATE BROWNIE	2.80	2
LEMON MERINGUE TART	3.80	Э
MILLE FEUILLE	3.95	3
MACARON Salted Caramel, Raspberry,	 1.45 each	

Dark Chocolate. Pistachio. Banana. Blackcurrant & Lime - LIMITED EDITION 1.85 each

SAN CARLO AFTERNOON TEA



CREAM TEA - 6.25 Fruit Scone with Jam and Clotted Cream, with Choice of Teas AFTERNOON TEA - 15.95

Assorted Savoury Bites, Fruit Scone, Pastries, with Choice of Teas

CHAMPAGNE TEA - 25.95 Assorted Savoury Bites, Fruit Scone, Pastries, with Choice of Teas, plus Glass of Champagne

All afternoon tea priced per person

WELL BEING SMOOTHIE BAR

Our Smoothies are a variety of 100% natural, fresh ingredients.

SMALL | 3.95 **LARGE** | 4.95

SKIN & HAIR BOOSTER

Full of Skin Loving plant based proteins with essential fatty acids which are helpful for inflammatory benefits. - Banana, apple juice, almond butter and flaxseed oil

ENERGY BOOSTER

With high alkaline ingredients that will boost energy while also supporting the body's blood sugar levels to rent energy dips and fatigue. - Avocado, spinach, cucumber, kale, almond milk, coconut oil, almonds, sunflower seeds, chia seeds

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San Carlo makes all its own ice cream using traditional methods and only Italian ingredients to create real Gelato!

1 SCOOP 1.50 | **2 SCOOPS** 3.00 | **3 SCOOPS** 4.50

FLAVOURS Vanilla, Strawberry, Chocolate, Hazelnut, Pistachio, Fig & Mascarpone, Caramel, Straccitella, Lemon Sorbet, Mango Sorbet, Blackcurrent Sorbet, Coffee Sorbet

GRAN CAFE ICE CREAM SUNDAE'S

CHOCOLATE NUT Chocolate ice cream and Caramel ice cream with Chocolate Chunk, Caramelised Nuts & Nutella	6.50
MERINGUE & MARSHMALLOW Served with Vanilla & Strawberry ice cream	6.50
LEMON SWIZZLE Vanilla ice cream, Lemon Sorbet& Lemon Meringue	6.50
FRUIT PUNCH Strawberry ice cream, Mango & Lemon Sorbet & Mixed Berries	6.50

Smoothies are the natural way to boost your well being. Packed full of natural proteins, vitamins, antioxidants! All our ingredients are 100% fresh. We can even make them up for you to take away.

HANGOVER CURE

Packed full of antioxidant rich ingredients this smoothie is a nutritional powerhouse. - Green tea, banana, blueberries, soy milk & honey

IMMUNE BOOSTER

Loaded with vitamin C and the best way to get these vitamins is from real food. - Pineapple, strawberries, oranges, carrot, lemon & almond milk

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APERITIVO	
BELLINI VENEZIANA Classic Bellini made with white peach juice & Prosecco	8.90
ROSSINI Prosecco with fresh strawberries	8.90
APEROL SPRITZ Aperol & Prosecco	9.50

WINE

BIANCO GLASS (175 ml)	BOTTLE
SASSI, CHARDONNAY 100% Chardonnay, fruity bouquet with an elegant finish	4.95	19.75
PINOT GRIGIO SANTA MARGHERITA (VENETO) Dry, full-bodied but crisp and firm in structure, with an intense and typical aroma.	6.15	24.75
SAUVIGNON BIANCO DEL VENETO (VENETO) Dry and elegant white wine. Pale yellow in colour with greenish hints. Particularly suitable as an aperitif and perfect with hors d'oeuvres.	6.20	24.95
ROSE		
PINOT GRIGIO ROSÉ TORRESELLA (VENETO)	6.15	24.75
The grapes are harvested during September then de-stemmed, crushed and left to a brief cold maceration to bring out the primary aromas.		
ROSSI		
DOLCETTO D'ALBA (PIEMONTE) Ruby red in colour with subtle violet hints. Light and fruity on the palette. The Italians like this wine for everyday drinking because of its soft tannis, ripe fruit and ability to match with a variety of foods.	5.25	19.75
MERLOT GRAVE DEL FRIULI TERRE DOC (FRIULI) Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.	6.15	21.95
DESSERT WINE		
MOSCATO DI ASTI is a Denominazione di origine controllata e garantita sparkling white wine produced mainly in the province of Asti. The wine is sweet and low in alcohol to be enjoyed with desserts.	5.25	22.50
MOSCATO DI TRANI (D.O.C.) is one of the truly classic dessert wines of Apulia. The growing area par excellence is the commune of	5.95	38.50

The growing area par excellence is the commune of Trani, whose tufaceous soils allow this grape variety to show its best.

CHAMPAGNE & PROSECCO

	FLUTE	BOTTLE
PROSECCO SANTA MARGHERITA	8.50	31.95
PROSECCO ROSÉ	8.75	32.95
HOUSE CHAMPAGNE	10.00	39.95
HOUSE CHAMPAGNE ROSÉ	11.50	44.95
VEUVE CLIQUOT PONSARDIN BRUT		63.50
LAURENT PERRIER ROSÉ		84.95

SPIRITS

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BOMBAY SAPPHIRE GIN	3.50	JAMESON IRISH	3.80
STOLICHNAYA VODKA	3.25	WHISKEY	
BACARDI RUM	5.20	LIMONCELLO	3.40
CAPTAIN MORGAN	3.50	AMARETTO	3.40
DARK RUM		BAILEYS	3.40
COURVOISIER VS	5.20	KAHLUA	3.40

DRINKS

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ENGLISH BREAKFAST	2.75
EARL GREY	2.75
CEYLON	2.75
DARJEELING	2.75
GREEN	2.75
PEPPERMINT	2.75
CAMOMILE	2.75
SELECTION OF FRUIT TEAS	2.75



COFFEE

ESPRESSO	1.80
MACCHIATO	1.90
CAPPUCCINO	2.80
LATTE	2.80
- with Cinnamon and whipped cream	3.00
- with Vanilla and whipped cream	3.00
AMERICANO	2.70
AFFOGATO a scoop of vanilla ice cream with a shot of espresso	4.45

HOT CHOCOLATE

CHOCOLATE	2.80
with Vanilla	2.90
with Cinnamon	2.90
	with Vanilla

SOFT DRINKS

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COKE	2.10
DIET COKE	2.10
LEMONADE	2.10
STILL WATER	500ML 2.85 / 750ML 3.35
SPARKLING WATER	500ML 2.85 / 750ML 3.35
SELECTION OF FRESH JUICES	3.00

MONDAY - FRIDAY 10AM - 8PM / SATURDAYS 9AM - 8PM / SUNDAYS 11.00AM-5.30PM

Some foods described within this menu contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of the San Carlo team who will be pleased to discuss your needs with the Manager or Chef.



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