

San
CARLO
CHAMPAGNE BAR



CHAMPAGNE		
	125ml	bottle
Prosecco Le Manzano Valdobbiadene DOCG, Glera	8.50	38.95
Fossmarai Pink Spumante blend	9.00	32.95
Testulat Champagne Carte d'or, Pinot Noir, Meunier	10.90	48.95
Testulat Champagne Rosé Pinot Noir, Chardonnay	12.70	54.95
Lantieri Franciacorta DOCG, Chardonnay, Pinot Noir	13.00	59.00
Veuve Clicquot Champagne AOC, Pinot Noir, Chardonnay, Meunier	12.95	76.00
Bollinger Brut Grand Cuvée, Pinot Noir, Chardonnay, Meunier		74.50
Laurent-Perrier Rosé Champagne AOC, Pinot Noir	14.95	90.00
Dom Perignon Vintage, Pinot Noir, Chardonnay		195.00
Krug Brut Grand Cuvée, Pinot Noir, Chardonnay, Meunier		225.00
Cristal Champagne AOC, Pinot Noir, Chardonnay		250.00

WINE			
white wine	175ml	250ml	bottle
Remigio Chardonnay	5.65	8.00	22.90
Pinot Grigio	6.30	8.90	26.50
Sauvignon Friuli	7.25	10.50	29.95
Vermentino	8.50	12.00	34.50
Gavi DOCG	9.95	14.00	42.00
rosé wine			
Pinot Grigio Rosé	9.00	13.00	37.00
red wine			
Remigio Rosso	5.65	8.00	22.90
Nero d'Avola	5.95	8.50	25.50
Chianti	7.00	9.80	29.00
Montepulciano	8.30	11.55	32.00
Barbera d'Alba	10.25	14.25	42.50

APERITIVO		
Rossini Fresh strawberry mixed with prosecco 9.50	Aperol Spritz Prosecco, Aperol & soda 9.95	Negroni Tanqueray 10, Campari & sweet vermouth 9.95

COCKTAILS		
Gingerbread Manhattan Bulleit rye, sweet vermouth, Angostura & gingerbread 9.50	The Grapevine Hennessy, Muffato wine, tropical mix & elderflower tonic 10.95	Chianti Julep Hennessy, Havana 7, Chianti & fresh mint 10.95
Bellini San Carlo Peach purée with St Germain, Italicus, topped with prosecco 9.95	Casino Royale Nikka from the barrel, Banane du Brésil, Mozart liqueur, maple syrup & soda 11.95	Whisk Me Away O'ndina Gin, green pepper syrup, Limoncello & prosecco 9.95
Four Seasons Hennessy, maraschino, strawberry & elderflower tonic 9.95	Murano & Burano #2 Ketel one, Grand Marnier, Campari, red berry, pineapple & prosecco 9.95	Clover Club Bombay sapphire, raspberry, lemon & candy floss 9.95

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order.
 Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Wines by the glass are also available in 125ml
 An optional service charge of 10% will be added to your bill.



Smoked salmon blinis with
lemon crème fraîche 6.95

Carrot & celery crudites, with
spicy avocado dip 5.95

Sicilian green
olives 4.25

SHARING PLATES

Italian antipasti selection of hams, salami,
marinated vegetables from around Italy,
served with salt & rosemary focaccia 15.95

Cheese selection, a range of cheeses from the
north to the south of Italy, served with vine
chutneys & a selection of breads 10.95

Mini brioche selection,
smoked salmon, prawn,
parma ham & mozzarella,
marinated peppers 11.95

CAVIAR	
	30g 50g
Imperial Gold	68.00 110.00
Acipenser	48.00 82.00
Baerii Royal	
served with crème fraîche and blinis	

Colchester
Rock Oysters
three: 7.00
six: 13.00
nine: 19.00

Burrata with Torpedino
tomatoes, basil, olive oil 9.95

Severn & Wye smoked salmon
with shallots & Sicilian capers
with sourdough 10.95

Parma ham, buffalo mozzarella
& black truffle 10.95

Severn & Wye smoked
salmon with smashed
avocado on sourdough 11.95

Sashimi grade tuna
tartare with avocado
& pea shoots 11.50

Sicilian marinated sweet
peppers, grilled aubergines,
grilled courgettes & sweet
pickled onions 9.95

SANDWICHES & SALADS

Smoked chicken, avocado
& baby leaf on sourdough
8.95

Parma ham, mozzarella,
oregano & rocket on rosemary
& salt focaccia 9.95

Severn & Wye smoked
salmon, Norwegian
prawns with rocket &
lemon mayonnaise on
sourdough 13.95

Prawn cocktail brioche
roll with marie rose sauce
10.50

Mediterranean vegetables
& baby leaf on rosemary &
salt focaccia 8.95

Smoked chicken salad with Caesar dressing,
avocado, & Sardinian Pane Carasau 12.95

Baby leaf salad with avocado, Torpedino tomatoes,
buffalo mozzarella & sunblushed tomatoes 10.95

SWEETS

Our desserts and ice creams are homemade in our Italian Patisserie - all 6.95

Ferrero Rocher Cake

Pistachio Cake

San Carlo's homemade Italian ice cream
(please ask for available flavours)

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THERE ARE NO ENDANGERED FISH ON THIS MENU
SUPPORT PROJECT OCEAN
selfridges.com/projectocean

GIN & TONICS (gin 25ml)

Bombay Sapphire with lemon, cardamom, lime & Fever-tree Indian tonic 7.50

Tanqueray with orange zest, mint, lemon & Fever-tree Indian tonic 8.00

Elephant Gin with lemon, apple, ginger & light Fever-tree tonic 9.00

Hendrick's with cucumber, mint & Fever-tree Mediterranean tonic 8.50

Malfy with lime, cardamom & Fever-tree Mediterranean tonic 8.50

Monkey 47 with lemon zest, grapefruit, star anise & Fever-tree elderflower tonic 10.00

Pinksters Pink Gin with strawberry, mint, raspberry & Fever-tree ginger ale 8.50

Gin Mare with basil, mango chips, rosemary & Fever-tree Mediterranean tonic 8.50

Star Of Bombay with lemon peel, orange peel, cardamom & Fever-tree Indian tonic 9.00

Warner's Rhubarb Gin garnished with orange, lime, raspberry & Fever-tree ginger ale 8.50

Tanqueray 10 with apple, raspberry, grapefruit zest & Fever-tree Indian tonic 8.50

William Chase Orange with orange slice, orange wheel, orange zest & Fever-tree Mediterranean tonic 8.50

William Chase Grapefruit with grapefruit slice, lemon, lime & Fever-tree light tonic 8.50

Martin Millers with basil, strawberry, grapefruit & Fever-tree elderflower tonic 8.50

O'ndina with strawberry, mint, raspberry & Fever-tree Mediterranean tonic 9.50

Collesi with strawberry, mint, raspberry & Fever-tree Mediterranean tonic 9.50

Cotswolds Gin with grapefruit, lemon zest & Fever-tree Indian tonic 8.50

Manchester Gin with rosemary, grapefruit & Fever-tree Indian tonic 9.50

VIRGIN COCKTAILS all 7.50

Carnival Seedlip spice, passion fruit, agave, lime juice, ginger & soda

Marco Polo Seedlip Grove infused with English breakfast tea, peach, fresh orange & Indian spices

Orange Grove Seedlip Grove, Chinotto, fresh orange, grapefruit syrup

SOFT DRINKS & JUICES

Coke	3.25
Diet Coke	3.25
Sparkling Water	500ml 3.00
Still Water	500ml 3.00
Sanbitter Rosso	3.00
non-alcoholic Italian Aperitif made from chinotto fruit	
Crodino	3.00
Italy's favourite non-alcoholic Aperitif - bitter & sweet	

Appletiser	3.00
Fruit Juices	3.60
orange, apple, cranberry, pineapple, grapefruit	
Fever-Tree Mixer	3.50
(Indian tonic water, naturally light tonic water, elderflower tonic water, Mediterranean tonic water, ginger ale, ginger beer, lemon tonic, soda water lemonade)	

BIRRA

Mastri Birrai Umbri
Italian Blond Ale
330ml 5.50

Mastri Birrai Umbri
Italian Pale Ale
330ml 5.50

Moretti (Marche)
330ml 4.75

Menabrea (Piedmonte)
330ml 4.85

Peroni Nastro Azzurro (Roma)
330ml 4.50

Angioletti Cider 5.0% abv
500ml 5.10

Peroni Libera 0.0%
330ml 4.00

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