

WINE

BIANCO

	GLASS (175ML)	BTL
REMIGIO BIANCO, PIEMONTE Bright yellow. Intense, fruity with good acidity & full body	8.00	30.50
PINOT GRIGIO CASTEL FIRMIAN, TRENINO Straw-yellow, crispy fruity flavours. Dry and elegant with delicate acidity	9.25	36.75
SAUVIGNON BLANC CASTEL FIRMIAN, TRENINO Pale straw-yellow with notes of pepper, asparagus and green leaves. Fresh & slightly sour	9.50	38.75

ROSÉ

PINOT GRIGIO ROSÉ, ORNELLA BELLIA, VENETO Pale pink, aromas of green apples & white almonds. Ideal for fish dishes.	9.50	38.25
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ROSSI

REMIGIO ROSSO, PIEMONTE Fruity flavours of cherry & raspberry with good acidity & plenty of tannins. Aromas of rose & anise	8.00	30.50
MERLOT, FRIULI Intense bright ruby-red with distinct notes of cherry & violet followed by a hint of spice	11.00	47.00

WINES BY THE GLASS ALSO AVAILABLE IN 125ML & 250ML

CHAMPAGNE & PROSECCO

	125ML	BTL
PROSECCO BALBINOT LE MANZANE	10.00	42.00
PROSECCO ROSÉ LE MANZANE	10.75	45.50
CHAMPAGNE TESTULAT BRUT	14.75	69.25
CHAMPAGNE TESTULAT ROSÉ	16.50	74.50
LAURENT-PERRIER ROSÉ		156.00

SPIRITS 25ML

BOMBAY SAPPHIRE GIN	4.75	JAMESON	4.50
GREY GOOSE	5.00	CAFFÉ BORGHETTI	4.75
BACARDÍ CARTA BLANCA	4.50	LIMONCELLO	4.75
JOHNNIE WALKER BLACK	6.25	AMARETTO	5.25
HENNESSY VS	5.75	BAILEYS 50ML	5.25

BIRRA 330ML

PERONI NASTRO AZZURRO	5.75
PERONI 0.0% (NON-ALC)	5.25



Scan the QR code
& visit our website for menu calories

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.

An optional service charge of 12.5% will be added to your bill.
V= vegetarian, VE = vegan.

TEA

ENGLISH BREAKFAST	3.95
EARL GREY	3.95
GREEN	3.95
CEYLON	3.95
PEPPERMINT	3.95
CAMOMILE	3.95

JING SPECIALITY TEAS

JASMINE PEARLS Perfectly balanced spring green tea, hand scented with fresh jasmine flowers	4.50
SILVER NEEDLE The finest white tea in the world, sweet and mellow with notes of cucumber & melon	4.50
CEYLON TEA & WHOLE ROSE BLACK TEA A soothing rose aroma with a lively black tea base, perfect with cakes & pastries	4.50
WHOLE ROSEBUDS Light and fragrant, whole rosebuds create a soft and refreshing experience	4.50



NON-ALCOHOLIC COCKTAILS

ETERE Everleaf Forest, Pineapple, Passion fruit, Ginger Beer	9.00
TERRA Everleaf Mountain, Raspberry, Strawberry, Apple, Lime	9.00
FUOCO Everleaf Forest, Coconut Cream, Crodino, Cranberry Juice, Lime	9.00
ACQUA Everleaf Mountain, Everleaf Forest, Watermelon, Lime	9.00
ARIA Everleaf Marine, Raspberry, Lime, Mint, Lemonade	9.00

COFFEE

ESPRESSO	4.00
DOUBLE ESPRESSO	4.25
MACCHIATO	4.00
CAPPUCCINO	4.25
LATTE	4.25
AMERICANO	4.00
MOCHA	4.75
HOT CHOCOLATE	4.75
AFFOGATO	7.00

a scoop of vanilla ice cream with a shot of espresso

FLAVOURED SYRUPS ARE AVAILABLE £0.50

SOFT DRINKS

COKE / DIET COKE	3.75
STILL / SPARKLING WATER	500ML 3.50 750ML 4.95
FRESH ORANGE JUICE	4.00
APPLE JUICE	3.95
CRANBERRY JUICE	3.95
PINEAPPLE JUICE	3.95
FEVER TREE MIXERS	3.75
Indian Tonic Water, Naturally Light Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Ginger Ale, Ginger Beer, Soda Water, Lemonade	
FEVER TREE SPARKLING SOFTS	4.25
Raspberry Lemonade Cloudy Apple & Mint	
SAN PELLEGRINO	3.50
Limonata, Aranciata	



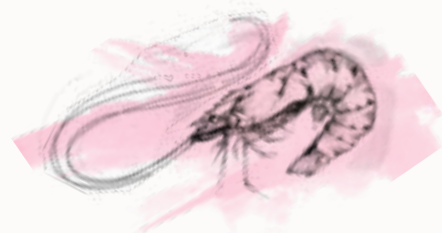
San CARLO
GRANCAFE
CAFE • BAR • PATISSERIE

M E N U

BREAKFAST & BRUNCH

The most important meal of the day - served all day!

SAN CARLO GRANDE 2 bacon rashers, 2 Cumberland sausages, roasted tomato, sautéed mushrooms, herby potatoes, baked cannellini beans & fried or scrambled eggs with toasted sourdough bread	11.95
SAN CARLO VERDE grilled courgette, spiced cannellini beans, vegan sausage, chilli tomatoes, baby spinach & toasted sourdough bread	9.95
EGGS BENEDICT with Parma ham on toasted sourdough bread	10.20
EGGS ROYAL with smoked salmon on toasted sourdough bread	10.50
POACHED EGGS WITH AVOCADO on sourdough toast	8.95
SCRAMBLED EGGS & SMOKED SALMON on sourdough toast	10.50
FRITTATA 3 egg omelette with a choice of: smoked pancetta, taleggio & chestnut mushrooms or sundried tomato & spinach	8.90 7.95
BACK BACON SANDWICH	6.95
GRILLED CUMBERLAND SAUSAGE SANDWICH	6.95
FULL WORKS SANDWICH sausage, bacon, & fried egg	8.95
CROISSANT And butter	3.50
PAIN AU CHOCOLAT OR DANISH PASTRY	3.50
TOASTED SOURDOUGH with butter & jam	4.20
AVOCADO ON TOAST (ve)	5.95



NIBBLES

GREEN OLIVES FROM PUGLIA (ve)	3.95
SELECTION OF ITALIAN BREADS served with sundried tomato & black olive tapenade (ve)	4.95
BABY MOZZARELLA fried cheese balls	7.95
BRUSCHETTA PACHINO Toasted sourdough with Sicilian Pachino tomatoes, garlic & basil	6.50
BUFFALO MOZZARELLA with roasted squash, pumpkin seeds, crispy Altamura bread & truffle honey (v)	12.95
CALAMARI deep fried squid	9.50
GAMBERONI FRITTI Tempura prawns dressed with a spicy mayonnaise	10.90
ZUPPA AL TARTUFO Creamy onion, potato & truffle soup with fresh black winter truffle	6.25
MOZZARELLA IN CARROZZA Popular in Southern Italy, fried mozzarella in bread with a garlic & tomato sauce	7.95

SALADS

CHICKEN CAESAR SALAD	10.50
INSALATA TUNA freshly grilled tuna steak, lettuce, rocket, beans, cherry tomatoes, rosemary potatoes, olives & soft boiled egg	13.50
CHICKEN, MOZZARELLA, CRISPY PANCETTA, AVOCADO, CHERRY TOMATO with balsamic dressing	11.50
INSALATA CON BURRATA ,POMODORO & BLACK OLIVES special mozzarella served with beef tomato, black olives & fresh basil (v)	10.95
AVOCADO SALAD Avocado with vine tomatoes & red onion in a balsamic & pomegranate dressing (ve)	8.95
CAPRESE SALAD With avocado & buffalo mozzarella	11.25
CAPRINO SALAD goat's cheese & beetroot salad	8.95
INSALATA LENTICCHIE black lentils with roasted beetroot, artichokes & red peppers (ve)	9.50

SANDWICHES

All served with salad or fries

KING PRAWNS, ROCKET & LEMON MAYONNAISE on a brioche roll	12.95
SMOKED SALMON, AVOCADO & ROCKET open sandwich on ciabatta	11.95
PARMA HAM & MOZZARELLA WITH OREGANO on ciabatta	10.95
GRILLED CHICKEN, PANCETTA, AVOCADO, MAYONNAISE on ciabatta	10.95
BURRATA, POMODORO & BLACK OLIVES special mozzarella served with beef tomato, black olives & fresh basil on ciabatta bread (v)	11.95
BUFFALO MOZZARELLA FOCACCIA focaccia pugliese filled with pomodoro e buffalo mozzarella (served hot)	10.20
PANINO MILANESE chicken schnitzel served with garlic mayonnaise & rocket	10.50
ROASTED VEGETABLE SANDWICH Mediterranean grilled vegetables & baby leaf (ve)	9.50

MAINS

GRAN CAFE BURGER Aberdeen Angus fillet burger with burrata, balsamic onion & grilled Parma ham	13.50
LASAGNE BOLOGNA Layers of pasta with slow cooked beef ragu & béchamel	14.95
CREPES CON FUNGHI E TARTUFO baked Italian pancakes served with porcini bechamel sauce & black truffle	14.95

SIDES

MIXED SALAD	4.10
ZUCCHINI Fried courgette sticks	4.50
SWEET POTATO FRIES	4.50
FRENCH FRIES	4.20
TRUFFLE FRENCH FRIES	5.20



DESSERTS

All our desserts are homemade by San Carlo

	EAT IN / TAKEAWAY
TIRAMISU	7.50 N/A
CHOCOLATE & HAZELNUT CAKE	7.50 6.20
VANILLA CHEESECAKE	7.50 6.20
TORTA AL PISTACCHIO Pistachio mousse cake	7.50 6.20
STRAWBERRY TART	7.50 6.20
APPLE TART	7.50 6.20
RASPBERRY TART	7.50 6.20
CHOCOLATE BROWNIE Served with vanilla ice cream	7.50 6.20
LEMON MERINGUE TART	7.50 6.20
MILLEFEUILLE	7.50 6.20
ROCHER SAN CARLO	7.50 6.20
TORTA CAPRESE A traditional dessert from Capri	7.50 6.20
PASSION FRUIT CHEESE CAKE	7.50 6.20
FRANGIPANE PEACH	7.50 6.20
MERINGATA AMARENA Our amazing meringue cake with Amarena cherries	7.50 6.20

SAN CARLO AFTERNOON TEA

Served all day

TRADITIONAL SCONE - 3.60

CREAM TEA - 6.25

Fruit Scone with Jam & Clotted Cream, with Choice of Teas

AFTERNOON TEA - 31.95

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

CHAMPAGNE TEA - 43.95

Assorted Savoury Bites, Fruit Scone, Pastries, with Choice of Teas, plus Glass of Champagne

All afternoon tea priced per person

WELLBEING SMOOTHIE BAR

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

SMALL | 5.25 LARGE | 6.25

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 & flaxseed oil

ENERGY BOOSTER

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



ICE CREAM

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

1 SCOOP 3.00 | 2 SCOOPS 4.50 | 3 SCOOPS 6.50

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

GRAN CAFE ICE CREAM SUNDAES

CHOCOLATE NUT Chocolate Ice Cream & Caramel Ice Cream with Chocolate Chunk, Caramelised Nuts & Nutella	7.95
MERINGUE & MARSHMALLOW Served with Vanilla & Strawberry Ice Cream	7.95
LEMON SWIZZLE Vanilla Ice Cream, Lemon Sorbet & Lemon Meringue	7.95
FRUIT PUNCH Strawberry Ice Cream, Mango & Lemon Sorbet & Mixed Berries	7.95
COPPA GOLOSA (FOR 2 PEOPLE) Chocolate, Hazelnut & Vanilla Ice Cream with Warm Nutella sauce	12.95

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, oat 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