



WINE

BIANCO

	175ML	BTL
REMIGIO BIANCO Fratelli Dogliani, Piemonte	8.75	33.50
PINOT GRIGIO TERA ALTA Roeno, Trentino	9.75	40.00
SAUVIGNON BLANC CASTEL FIRMIAN Mezzacorona, Trentino	10.25	42.00

ROSÉ

PINOT GRIGIO ROSÉ Santa Sofia, Veneto	10.25	41.50
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ROSSI

REMIGIO ROSSO Fratelli Dogliani, Piemonte	8.75	33.50
MERLOT GRAVE DEL FRIULI Pighin, Friuli	12.00	51.00

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

CHAMPAGNE & PROSECCO

	125ML	BTL
PROSECCO Balbinot Le Manzane	10.75	45.50
PROSECCO ROSÉ Le Manzane	11.50	49.00
CHAMPAGNE Testulat	16.00	74.75
CHAMPAGNE Testulat Rosé	17.75	80.50
CHAMPAGNE Veuve Clicquot	20.25	109.50
CHAMPAGNE Veuve Clicquot Rosé	24.75	153.25
CHAMPAGNE Laurent-Perrier Rosé		168.75

SPIRITS 25ML

BOMBAY SAPPHIRE	5.25	JAMESON	5.00
GREY GOOSE	5.50	CAFFÈ BORGHETTI	5.25
BACARDÍ CARTA BLANCA	5.00	LIMONCELLO	5.25
JOHNNIE WALKER BLACK	6.75	AMARETTO	5.75
HENNESSY VS	6.25	BAILEYS 50ML	5.75

BIRRA 330ML

PERONI NASTRO AZZURRO	6.25
PERONI 0.0% (NON-ALC)	5.75

SOFT DRINKS

COKE / DIET COKE / COKE ZERO	4.25
STILL / SPARKLING WATER	500ML 4.00 750ML 5.75
FRESH ORANGE JUICE	4.50
APPLE JUICE	4.50
CRANBERRY JUICE	4.50
PINEAPPLE JUICE	4.50
LONDON ESSENCE MIXERS	4.25
Indian Tonic, Blood Orange & Elderflower Tonic, Crafted Lemonade, Delicate Ginger Ale, Spiced Ginger Beer, Soda	
LONDON ESSENCE SODAS	4.25
Pink Grapefruit, Raspberry & Rose, White Peach & Jasmine, Crisp Apple	
SAN PELLEGRINO	4.00
Limonata, Aranciata	

NON-ALCOHOLIC COCKTAILS

ETERE Everleaf Forest, Pineapple, Passion Fruit	10.00
TERRA Everleaf Mountain, Raspberry, Strawberry, Apple, Lime	10.00
FUOCO Everleaf Forest, Coconut Cream, Crodino, Cranberry Juice, Lime	10.00
ACQUA Everleaf Mountain, Everleaf Forest, Watermelon, Lime	10.00
ARIA Everleaf Marine, Raspberry, Lime, Mint, Lemonade	10.00



LA VIA DEL TÈ

4.75

SPECIAL JASMINE TEA

A traditional Chinese specialty: naturally scented green tea with fresh Jasmine flowers. Delicate flavour, sweet long-lasting aroma.

SENCHA TE

A green tea with pine-needles that captures a fresh palate of flowery meadows and umami.

MARRAKECH MINT GREEN

A traditional blend of Chinese green tea and Moroccan nana mint, a sweet and unmistakable flavour. Tea for travelers.

SOGNO DI MICHELANGELO

Elegant blend of semi-oxidised Oolong tea with a sweet aroma of chestnut and cream, and and enriched by cornflowers, sunflowers and safflower petals, pine kernels and raisin.

PAI MU TAN WHITE TEA

An absolute speciality: Chinese "White Peony" tea. A spring white tea made up of young leaves and buds. Smooth taste, floral aroma with honey-like notes.

SOGNO D'AMORE FRUIT TEA

A gourmet infusion of hibiscus and rosehip with fruits apricot, apple, orange rind, peach and caramel

PURITY HERBAL TEA

with lemongrass and zest of lemon and redcurrant and vervain.



PISTACHIO ICED MATCHA LATTE

classic iced matcha with sweet, creamy pistachio, a perfect combination.

5.50

TEA

ENGLISH BREAKFAST	4.50
EARL GREY	4.50
GREEN	4.50
CEYLON	4.50
PEPPERMINT	4.50
CAMOMILE	4.50

COFFEE

ESPRESSO	4.50
DOUBLE ESPRESSO	4.75
MACCHIATO	4.50
CAPPUCCINO	4.75
LATTE	4.75
AMERICANO	4.50
MOCHA	5.25
HOT CHOCOLATE	5.25
AFFOGATO	7.00
a scoop of vanilla ice cream with a shot of espresso	
FLAVOURED SYRUPS ARE AVAILABLE	£0.50



M E N U

B R E A K F A S T   &   B R U N C H		
The most important meal of the day – served all day!		
SAN CARLO GRANDE 2 bacon rashers, 2 traditional Old English pork sausages, roasted tomato, sautéed mushrooms, herby potatoes, baked cannellini beans & fried or scrambled eggs with toasted sourdough bread	12.95	
SAN CARLO VERDE grilled courgette, spiced cannellini beans, vegan sausage, chilli tomatoes, baby spinach & toasted sourdough bread	11.95	
EGGS BENEDICT with Parma ham & chives on toasted sourdough bread	11.95	
EGGS ROYAL with smoked salmon & chives on toasted sourdough bread	12.95	
POACHED EGGS with avocado & chives on sourdough toast	10.95	
SCRAMBLED EGGS & SMOKED SALMON & chives on sourdough toast	11.25	
FRITTATA 3 egg omelette with a choice of: smoked pancetta, Tallegio & chestnut mushrooms or sundried tomato, spinach & Grana Padano	8.90 7.95	
BACK BACON SANDWICH	7.25	
GRILLED SAUSAGE SANDWICH	6.95	
FULL WORKS SANDWICH sausage, bacon, & fried egg	8.95	
CROISSANT with butter	3.50	
PAIN AU CHOCOLAT OR PAIN AUX RAISINS	3.50	
TOASTED SOURDOUGH with butter & jam	4.50	
AVOCADO ON TOAST	6.25	

N I B B L E S		
MARINATED GREEN OLIVES	4.25	
SELECTION OF ITALIAN BREADS served with sundried tomato & black olive tapenade	5.95	
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	12.95	
CALAMARI deep fried squid served with tartare sauce	9.95	
GAMBERONI FRITTI tempura prawns dressed with a spicy mayonnaise	10.95	
ZUPPA AL TARTUFO creamy onion, potato & truffle soup with fresh black winter truffle	6.50	
MOZZARELLA IN CARROZZA popular in Southern Italy, fried mozzarella in bread with a garlic & tomato sauce	7.95	



If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.

An optional service charge of 12.5% will be added to your bill.

S A L A D S		
CHICKEN CAESAR SALAD	12.95	
INSALATA TUNA freshly grilled tuna steak, lettuce, rocket, beans, cherry tomatoes, rosemary potatoes, olives & soft boiled egg	13.95	
CHICKEN, MOZZARELLA, CRISPY PANCETTA, AVOCADO, CHERRY TOMATO with balsamic dressing	13.95	
INSALATA CON BURRATA, POMODORO & BLACK OLIVES special mozzarella served with beef tomato, black olives & fresh basil	11.95	
AVOCADO SALAD avocado with vine tomatoes & red onion in a balsamic & pomegranate dressing	8.95	
CAPRESE SALAD with avocado & buffalo mozzarella	12.25	
CAPRINO SALAD goat’s cheese & beetroot salad	9.50	
INSALATA LENTICCHIE lentils with roasted beetroot, artichokes & red peppers	10.50	

S A N D W I C H E S		
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	12.95	
PARMA HAM & MOZZARELLA WITH OREGANO on ciabatta	12.95	
GRILLED CHICKEN, PANCETTA, AVOCADO, MAYONNAISE on ciabatta	11.95	
BURRATA, POMODORO & BLACK OLIVES special mozzarella served with beef tomato, black olives & fresh basil on ciabatta bread	12.95	
BUFFALO MOZZARELLA FOCACCIA focaccia filled with tomato, pesto & buffalo mozzarella	11.95	
PANINO MILANESE chicken schnitzel served with garlic Omayonnaise & rocket	10.95	
ROASTED VEGETABLE SANDWICH Mediterranean grilled vegetables & baby leaf	9.95	

M A I N S		
GRAN CAFE BURGER British beef burger with burrata, balsamic onion & grilled Parma ham	14.50	
LASAGNE BOLOGNA layers of pasta with slow cooked beef ragù & béchamel	14.95	
CREPES CON FUNGHI E TARTUFO baked Italian pancakes served with porcini bechamel sauce & black truffle	14.95	

S I D E S		
MIXED SALAD	4.50	
ZUCCHINI fried courgette sticks	5.50	
SWEET POTATO FRIES	5.50	
FRENCH FRIES	4.95	
TRUFFLE FRENCH FRIES with Grana Padano	5.95	

D E S S E R T S		
All our desserts are homemade by San Carlo		
	EAT IN / TAKEAWAY	
TIRAMISU	7.95	N/A
CHOCOLATE & HAZELNUT CAKE	7.95	6.20
VANILLA CHEESECAKE	7.95	6.20
TORTA AL PISTACCHIO our famous pistachio mousse cake	7.95	6.20
STRAWBERRY TART	7.95	6.20
APPLE TART	7.95	6.20
RASPBERRY TART	7.95	6.20
CHOCOLATE BROWNIE served with vanilla ice cream	7.95	6.20
LEMON MERINGUE TART	7.95	6.20
MILLEFEUILLE	7.95	6.20
ROCHER SAN CARLO	7.95	6.20
TORTA CAPRESE a traditional dessert from Capri	7.95	6.20
PASSION FRUIT CHEESECAKE	7.95	6.20
FRANGIPANE PEACH	7.95	6.20
MERINGATA AMARENA our amazing meringue cake with Amarena cherries	7.95	6.20

S A N C A R L O A F T E R N O O N   T E A		
Served all day		
TRADITIONAL FRUIT 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		

W E L L B E I N G S M O O T H I E   B A R		
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	
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	

I C E   C R E A M		
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, Coffee, Pistachio, Caramel, Straccitella, Salted Caramel Popcorn, Chocolate Bueno, Lemon Sorbet, Mango Sorbet		
G R A N   C A F E   I C E   C R E A M   S U N D A E S		
CHOCOLATE NUT	7.95	
Chocolate Ice Cream, Caramel Ice Cream & Nutella		
MERINGUE & MARSHMALLOW	7.95	
Served with Vanilla & Strawberry Ice Cream		
LEMON SWIZZLE	7.95	
Vanilla Ice Cream, Lemon Sorbet & Lemon Meringue		
FRUIT PUNCH	7.95	
Strawberry Ice Cream, Mango & Lemon Sorbet & Mixed Berries		
COPPA GOLOSA (FOR 2 PEOPLE)	12.95	
Chocolate, Hazelnut & Vanilla Ice Cream with Nutella		

Smoothies are the natural way to help 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