

APERITIVO

BELLINI Classic Bellini made with white peach juice & Prosecco	9.50
ROSSINI Prosecco with fresh strawberries	9.50
APEROL SPRITZ Aperol & Prosecco	9.95

WINE

BIANCO

	GLASS (175 ml)	GLASS (250 ml)	BTL
REMIGIO, CHARDONNAY 100% Chardonnay, fruity bouquet with an elegant finish	5.65	8.00	22.90

PINOT GRIGIO SANTA MARGHERITA (VENETO) Dry, full-bodied but crisp and firm in structure, with an intense and typical aroma.	7.90	11.50	34.00
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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.	7.95	11.60	33.30
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ROSE

PINOT GRIGIO ROSÉ TORRESELLA (VENETO) The grapes are harvested during September then de-stemmed, crushed and left to a brief cold maceration to bring out the primary aromas.	7.00	9.50	28.20
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ROSSI

REMIGIO, PIEMONTE Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for every day drinking because of its soft tannis, ripe fruit and ability to match a variety of foods	5.65	8.00	22.90
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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 after taste.	7.10	9.90	29.50
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CHAMPAGNE & PROSECCO

	FLUTE	BTL
PROSECCO	7.95	35.95
PROSECCO ROSÉ	8.50	38.95
HOUSE CHAMPAGNE	10.90	50.00
HOUSE CHAMPAGNE ROSÉ	12.70	56.00
LAURENT PERRIER ROSÉ		92.50

SPIRITS 25ML

BOMBAY SAPPHIRE GIN	4.00	SLANE IRISH WHISKEY	4.50
TANQUERAY	4.50	LIMONCELLO	4.50
GREY GOOSE	4.50	AMARETTO	5.00
BACARDI RUM	4.00	BAILEYS	4.50
JOHNNIE WALKER BLACK	5.85	FAIR CAFE	4.50
COURVOISIER VS	5.50		

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.

DRINKS

TEA

ENGLISH BREAKFAST	2.95
EARL GREY	3.00
CEYLON	3.00
DARJEELING	3.00
GREEN	3.00
PEPPERMINT	3.00
CAMOMILE	3.00
SELECTION OF FRUIT TEAS	3.00

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 and melon	4.50
CEYLON TEA & WHOLE ROSE BLACK TEA A soothing rose aroma with a lively black tea base, perfect with cakes and pastries	4.50
WHOLE ROSEBUDS Light and fragrant, whole rosebuds create a soft and refreshing experience	4.50



COFFEE

ESPRESSO	2.50
MACCHIATO	2.80
CAPPUCCINO	3.20
LATTE	3.20
- with Cinnamon and whipped cream	3.50
- with Vanilla and whipped cream	3.50
AMERICANO	2.90
MOCHA	3.50
AFFOGATO a scoop of vanilla ice cream with a shot of espresso	5.95

HOT CHOCOLATE

HOT CHOCOLATE	3.50
- with Vanilla	3.75
- with Cinnamon	3.75

SOFT DRINKS

COKE	3.25
DIET COKE	3.25
STILL WATER	500ML 3.00 750ML 3.95
SPARKLING WATER	500ML 3.00 750ML 3.95
FRESH ORANGE JUICE	3.60
APPLE JUICE	3.60
CRANBERRY JUICE	3.60
PINEAPPLE JUICE	3.60
FEVER TREE MIXERS	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

PERONI NASTRO AZZURRO	4.50
MORETTI	4.75



MENU



B R E A K F A S T & B R U N C H		
The most important meal of the 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		9.95
SAN CARLO VERDE grilled courgette, spiced cannellini beans, vegan sausage, chilli tomatoes, baby spinach & toasted sourdough bread		7.95
EGGS BENEDICT with prosciuto crudo on toasted sourdough bread		8.20
EGGS ROYAL with smoked salmon on toasted sourdough bread		9.20
POACHED EGGS WITH AVOCADO on sourdough toast		6.15
SCRAMBLED EGGS & SMOKED SALMON on sourdough toast		8.75
FRITTATA 3 egg omelette with a choice of: smoked pancetta, tallegio and chestnut mushrooms or sundried tomato and spinach		8.90 7.95
BACK BACON SANDWICH		5.95
GRILLED CUMBERLAND SAUSAGE SANDWICH		5.95
FULL WORKS SANDWICH sausage, bacon, & fried egg		7.95
CROISSANT And butter		2.95
PAIN AU CHOCOLAT OR DANISH PASTRIES		2.95
TOASTED SOURDOUGH with butter & jam		3.20

N I B B L E S		
BREAD SELECTION		4.20
ITALIAN MARINATED MIXED OLIVES		3.50
BRUSCHETTA PACHINO Toasted sourdough with Sicilian Pachino tomatoes, garlic & basil		5.95
CALAMARI		6.90
PARMA HAM & MOZZARELLA		8.50
BURRATA with smoked aubergine, marinated in extra virgin olive oil, garlic & chilli		9.95
GAMBERONI FRITTI Tempura prawns dressed with a spicy mayonnaise		9.90
SALMON AFFUMICATO Severn & Wye smoked salmon, with shallots, Sicilian capers & Altamura bread from Apulia		9.95

S A L A D S		
CHICKEN CAESAR SALAD		9.95
INSALATA TUNA freshly grilled tuna steak, lettuce, rocket, beans, cherry tomatoes, rosemary potatoes,olives & soft boiled egg		11.95
CHICKEN, MOZZARELLA, CRISPY PANCETTA, AVOCADO, CHERRY TOMATO with balsamic dressing		10.95
LOBSTER & PRAWN SALAD Avocado, fennel, orange segments, dressed with cherry vinegar		14.95
AVOCADO SALAD Avocado with vine tomatoes & red onion in a balsamic & pomegranate dressing		8.95
CAPRESE SALAD With avocado & Buffalo Mozzarella		9.95
COCKTAIL DI GAMBERETTI tender Norwegian prawns on a bed of crispy romaine lettuce with marie rose sauce & paprika		10.50



M A I N S		
GRAN CAFE BURGER Aberdeen Angus fillet burger with burrata, balsamic onion & grilled parma ham		12.50
LASAGNE BOLOGNA Layers of pasta with slow cooked beef ragu and béchamel		11.95
POLPETTE beef meatballs with a San Marzano tomato sauce		9.95
POACHED SALMON cold poached salmon with pickled cucumber & dill with lemon mayo		15.95
MELANZANE AL FORNO baked layers of Sicilian aubergine with parmesan cheese & tomato		12.95



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		9.95
SMOKED SALMON, AVOCADO & ROCKET open sandwich on ciabatta		9.95
PARMA HAM & MOZZARELLA WITH OREGANO on ciabatta		8.90
GRILLED CHICKEN, PANCETTA, AVOCADO, MAYONNAISE on ciabatta		9.95
SAN CARLO MEATBALL PANINO polpette in a tomato sauce on ciabatta		8.95
LOBSTER THERMIDOR BRIOCHE ROLL lobster tail in a thermidor sauce		14.95
THE PARMIGIANA layers of aubergine, parmesan and tomato on ciabatta		10.95

S I D E S		
MIXED SALAD		4.10
ZUCCHINI Fried courgette sticks		4.50
SWEET POTATO FRIES		3.20
FRENCH FRIES		3.95
TRUFFLE FRENCH FRIES		4.70

D E S S E R T S		
All our desserts are homemade by San Carlo		
	EAT IN / TAKEAWAY	
TIRAMISU	5.95	N/A
CHOCOLATE & HAZELNUT CAKE	5.95	5.20
CHEESECAKE	5.95	5.20
TORTA AL PISTACCHIO Pistachio mousse cake	5.95	5.20
STRAWBERRY TART	5.95	5.20
FRUIT TART	5.95	5.20
APPLE TART	5.95	5.20
RASPBERRY TART	5.95	5.20
CARROT CAKE	5.95	5.20
CHOCOLATE BROWNIE Served with vanilla ice cream	5.95	5.20
LEMON MERINGUE TART	5.95	5.20
MILLE FEUILLE	5.95	5.20
ROCHER SAN CARLO	5.95	5.20

S A N C A R L O A F T E R N O O N T E A	
Served all day	
TRADITIONAL SCONE - 3.60	
CREAM TEA - 6.25 Fruit Scone with Jam and Clotted Cream, with Choice of Teas	
AFTERNOON TEA - 14.95 Assorted Savoury Bites, Fruit Scone, Pastries, with Choice of Teas	
CHAMPAGNE TEA - 24.95 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 4.10	LARGE 5.25

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 and 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 and 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 and only Italian ingredients to create real Gelato!	
1 SCOOP 1.50 2 SCOOPS 3.00 3 SCOOPS 4.00	
FLAVOURS Vanilla, Strawberry, Chocolate, Hazelnut, Pistachio, Fig & Mascarpone, Caramel, Straccitella, Lemon Sorbet, Mango Sorbet, Blackcurrent Sorbet, Coffee	

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 Chocolate Ice Cream and 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	11.60

S M O O T H I E B A R	
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	