

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, hash brown, grilled tomato and Bury black pudding served with toast EGGS BENEDICT poached eggs, parma ham, 8.05 hollandaise sauce on an English muffin EGGS NORWEGIAN poached eggs, smoked salmon, 8.75 hollandaise sauce on an English muffin POACHED EGGS WITH AVOCADO on granary toast (v) 6.15 SCRAMBLED EGGS & SMOKED SALMON 8.75 on granary toast OMELETTE WITH GRUYÈRE AND HAM 6.75 BACON SANDWICH 5.75 SAUSAGE SANDWICH 5.75 CROISSANT and butter 2.95 PAIN AU CHOCOLAT OR DANISH PASTRIES 2.95 TWO SLICES OF GRANARY TOAST with butter and jam 2.10

NIBBLES

BREAD SELECTION (v)	3.50
ITALIAN MARINATED MIXED OLIVES (v)	2.95
BRUSCHETTA ROMANA toasted ciabatta with Sicilian tomatoes (v)	4.95
SOUP OF THE DAY ask your waiter	5.50
CALAMARI	6.15
PARMA HAM & MOZZARELLA	7.90
BAKED CAMEMBERT with Cranberry sauce and bread (Best shared between 2 people)	9.95



SALADS

CHICKEN CEASAR SALAD	8.95
TUNA NICOISE tuna, French beans, egg, new potatoes and baby leaf	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
POACHED SALMON SALAD baby spinach, french beans radish, asparagus and pomegranate dressing	11.95
CAPRESE SALAD with avocado & Buffalo Mozzarella	9.95
MARINATED BEEF SALAD peppers, caramelised cashew nuts and spring onion (n)	10.95

WINE

BIANCO

REMIGIO, CHARDONNAY

100% Chardonnay, fruity bouquet with an elegant finish

PINOT GRIGIO SANTA MARGHERITA (VENETO)

Dry, full-bodied but crisp and firm in structure,

SAUVIGNON BIANCO DEL VENETO (VENETO)

PINOT GRIGIO ROSÉ TORRESELLA (VENETO)

The grapes are harvested during September then de-stemmed, crushed and left to a brief cold maceration

Dry and elegant white wine. Pale yellow in colour with

greenish hints. Particularly suitable as an aperitif and

with an intense and typical aroma

perfect with hors d'oeuvres

ROSÉ

GLASS GLASS (175 ml) (250 ml) BTL

5.65 8.00 22.90

7.90 11.50 33.00

7.95 11.60 33.30

7.00 9.50 28.20

MAINS

GRAN CAFE BURGER Scottish Beef, mozzarella, gem lettuce, tomato, onion rings and fries	12.50
LASAGNE BOLOGNA layers of pasta with slow cooked beef ragu and béchamel	9.95
CANNELLONI homemade pasta stuffed with spinach, ricotta cheese & béchamel (v)	9.95
CORN-FED CHICKEN BREAST with asparagus, mushroom and cream sauce	11.95
SALMON & PRAWN FISH CAKES with lemon & butter sauce	9.95



SANDWICHES All served with salad or fries

KING PRAWNS, ROCKET & LEMON MAYONNAISE open sandwich on granary	8.95
CHICKEN SCHNITZEL, breadcrumbed chicken with salad and lemon mayonnaise	7.50
GRILLED AUBERGINE, MOZZARELLA, OREGANO, BASIL & SUNDRIED TOMATO on ciabatta (v)	6.95
SMOKED SALMON, AVOCADO & ROCKET open sandwich on granary	8.95
PARMA HAM & MOZZARELLA WITH OREGANO on ciabatta	7.80
GRILLED CHICKEN, PANCETTA, AVOCADO, MAYONNAISE on ciabatta	8.50
CROQUE MONSIEUR classic toasted ham & cheese	6.95

SIDES

MIXED SALAD	3.20
ZUCCHINI fried courgette sticks	3.40
SWEET POTATO FRIES	3.20
FRENCH FRIES	2.80
TRUFFLE FRENCH FRIES	3.60

4.00 SLANE IRISH

LIMONCELLO

4.00 WHISKEY

3.90 AMARETTO

4.00 BAILEYS

5.50 KAHLUA

APERITIVO

and the sharpness of Italian chinotto,

white peach juice & Prosecco

PROSECCO

PROSECCO ROSÉ

SPIRITS

BACARDI RUM

COURVOISIER VS

BIRRA

MORETTI

HOUSE CHAMPAGNE

HOUSE CHAMPAGNE ROSÉ

LAURENT-PERRIER ROSÉ

BOMBAY SAPPHIRE GIN

JOHNNIE WALKER BLACK

PERONI NASTRO AZZURRO

KETEL ONE VODKA

BELLINI VENEZIANA Classic Bellini made with

ROSSINI Prosecco with fresh strawberries

APEROL SPRITZ Aperol & Prosecco

PERONI AMBRA The crisp and refreshing taste of Peroni Nastro Azzurro

CHAMPAGNE & PROSECCO

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

DESSERTS

All our desserts are homemade by San Carlo

EAT IN / TAKEAWAY



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

WELLBEING SMOOTHIE BAR

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

SMALL | 4.10 **LARGE** | 5.25

HANGOVER CURE Packed full of antioxidant rich ingredients this smoothie is a nutritional powerhouse. - Green tea, banana,

blueberries, soy milk & honey

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.

ICE CREAM

San Carlo makes all its own ice cream using traditional

methods and only Italian ingredients to create real Gelato!

1SCOOP 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

GRAN CAFE ICE CREAM SUNDAE'S

Chocolate ice cream and Caramel ice cream with Chocolate Chunk, Caramelised Nuts & Nutella

Vanilla ice cream, Lemon Sorbet& Lemon Meringue

Strawberry ice cream, Mango & Lemon Sorbet

COPPA GOLOSA (FOR 2 PEOPLE)

Chocolate, Hazelnut & Vanilla Ice Cream with

MERINGUE & MARSHMALLOW

Served with Vanilla & Strawberry ice cream

7.95

7.95

7.95

7.95

11.60

2.50

2.80

3.20

3.20

200ML 3.50

CHOCOLATE NUT

LEMON SWIZZLE

FRUIT PUNCH

& Mixed Berries

Warm Nutella Sauce

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

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

SKIN & HAIR BOOSTER

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

TEA ENGLISH BREAKFAST EARL GREY

CEYLON

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** MACCHIATO

CAPPUCCINO

LATTE

2.95

3.00

3.00

with Cinnamon and whipped creamwith Vanilla and whipped cream	3.50 3.50
AMERICANO	2.90
MOCHA	3.50
AFFOGATO a scoop of vanilla ice cream	5.95
with a shot of espresso	
HOT CHOCOLATE	
HOT CHOCOLATE	3.50
- with Vanilla	3.75
- with Cinnamon	3.75
SOFT DRINKS	
COKE	2.80
DIET COKE	2.80
LEMONADE	2.80
STILL WATER	500ML 2.85 / 750ML 3.60
SPARKLING WATER	500ML 2.85 / 750ML 3.60
FRESH ORANGE JUICE	3.50
APPLE JUICE	3.20
CRANBERRY JUICE	3.20
PINEAPPLE JUICE	3.20
FRANKLIN & SONS Dandelion & Burdock,	275ML 4.25
Apple & Rhubarb, Strawberry & Raspberry, Guava & Lime	
DOUBLE DUTCH Cucumber & Watermelon	500ML 7.50

to bring out the primary aromas ROSSI REMIGIO, PIEMONTE 5.65 8.00 22.90 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 MERLOT GRAVE DEL FRIULI TERRE DOC (FRIULI) 6.75 9.55 28.55 Vivid ruby red in colour with a pronounced bouquet of herbs

and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste

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

5.00

8.90

8.90

9.50

BOTTLE

31.95

34.95

44.90

49.80

85.00

4.00

3.50

3.50

3.50

3.50

4.10

4.25

FLUTE

8.50

8.90

10.90

12.70



DOUBLE DUTCH Pomegranate & Basil