



MENU



Hickory Smoked Almonds
5.50

Selection of Breads
served with sundried tomato
& black olive tapenade
5.95

Marinated Green Olives
4.50

ANTIPASTI

Bresaola
with Grana Padano & rocket
10.95

Sourdough Bruschetta
with tomatoes, basil & extra virgin olive oil
7.95

Smoked Salmon
with shallots & Sicilian capers,
served with sourdough bread
10.95

Burrata e Bresaola
(Apulia special mozzarella)
with bresaola (Italian cured beef)
11.95

Avocado Bernardo
avocado with baby prawns,
served with Marie Rose sauce
11.95

SHARING PLATES

Italian Antipasti
selection of hams & salami, from around Italy,
served with rosemary focaccia
15.95

Cheese Selection
a range of cheeses from the north to the south
of Italy, served with fig jam & sourdough
15.95

SALADS

Insalata di Cesare
smoked chicken breast salad
with Caesar dressing
9.95

Insalata di Avocado
avocado, vine tomato & shallots
in pomegranate dressing
7.95

Insalata Caprese
mozzarella, avocado,
tomato & basil
9.95

Caprino Salad
goats cheese & beetroot salad
with pomegranate dressing
9.95

Insalata con Burrata,
Pomodoro & Black Olives
special mozzarella served
with beef tomato, black olives
& fresh basil
10.95

SANDWICHES

Prawn Cocktail Focaccia
with Rocket & Marie Rose sauce
11.95

Mediterranean Vegetables
& Rocket on Focaccia
8.95

Parma Ham & Mozzarella di Bufala
Focaccia with Rocket
11.95

Smoked Salmon Focaccia,
with Rocket & Lime Mayo
11.95

Bresaola, Rocket &
Shaved Grana on Focaccia
11.95

Mortadella, Burrata
& Pesto Focaccia
10.95

Caprese Focaccia
with Mozzarella,
Tomato & Oregano
10.95



Scan the for allergen
& calorie information

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AFTERNOON TEAS

Traditional Fruit Scone
3.60

Cream Tea
Fruit Scone with Jam & Clotted Cream,
with Choice of Teas
6.25

Afternoon Tea
Assorted Savoury Bites, Fruit Scone, Pastries,
with Choice of Teas
31.95

Champagne Tea
Assorted Savoury Bites, Fruit Scone, Pastries,
with Choice of Teas, plus Glass of Champagne
43.95

All Afternoon Tea priced per person

Some elements of this Afternoon Tea contain alcohol,
please speak to a member of our team to find out more.

SWEETS All 8.50

Our desserts are homemade in our inhouse Italian pâtisserie

Torta Millefoglie
crisp & delicate puff pastry layered with Chantilly cream

Torta al Pistacchio
pistachio cake

Torta Setteveli
chocolate & hazelnut cake

TEA & COFFEE

Tea
English Breakfast Tea, Earl Grey,
Peppermint, Chamomile, Green Tea
4.25

Coffee
Espresso 4.25
Double Espresso 4.50
Macchiato 4.25

Cappuccino 4.50
Latte 4.50
Americano 4.25
Hot Chocolate 5.00



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SAN CARLO

CHAMPAGNE BAR

PROSECCO

	125ml	bottle
Balbinot Le Manzane, Brut, <i>Veneto</i>	11.00	46.75
Le Manzane Rosé, Brut, <i>Veneto</i>	11.75	50.50
DOCG Dirupo, Brut, <i>Veneto</i>		49.00

CHAMPAGNE

	125ml	bottle
Testulat, NV Brut, <i>Vallée de la Marne</i>	16.50	77.00
Moët & Chandon, NV Brut, <i>Épernay</i>		96.50
Veuve Clicquot, Yellow Label NV Brut, <i>Reims</i>	20.75	119.50
Bollinger, NV Brut, <i>Vallée de la Marne</i>		127.75
Krug, NV Brut, <i>Reims</i>		284.00
Veuve Clicquot La Grande Dame, Brut, <i>Reims</i>		309.75
Dom Pérignon, 2013 Brut, <i>Épernay</i>		380.75
Cristal, Louis Roederer 2015 Brut, <i>Reims</i>		471.25

CHAMPAGNE ROSÉ

	125ml	bottle
Testulat Rosé, NV Brut, <i>Vallée de la Marne</i>	18.25	80.50
Veuve Clicquot Rosé, NV Brut, <i>Reims</i>	24.75	153.25
Laurent-Perrier Rosé, NV Brut, <i>Tours-sur-Marne</i>		173.75
Perrier-Jouët Belle Époque Rosé, Brut, <i>Tours-sur-Marne</i>		420.00
Armand de Brignac Ace of Spade Rosé, NV Brut, <i>Reims</i>		800.00



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WINE

WHITE WINE

	175ml	bottle
Pinot Grigio Tera Alta, Roeno, Trentino	10.00	41.50
Sauvignon Blanc Castel Firmian, Mezzacorona, Trentino	10.50	43.50
Gavi di Gavi Granée, Beni di Bataziolo, Piemonte	15.00	61.50

ROSÉ WINE

	175ml	bottle
Pinot Grigio Rosé, Santa Sofia, Veneto	10.50	42.50
Minuty Prestige Rosé, Côtes de Provence	16.00	68.50

RED WINE

	175ml	bottle
Nero d'Avola La Tradizione, Terre di Vita, Sicilia	9.25	37.25
Montepulciano, d'Abruzzo Aires, Fosso Corno, Abruzzo	11.00	46.50
Chianti Classico DOCG, Molino di Grace, Toscana	15.00	60.50

BOTTLED BEER & CIDER

Peroni Nastro Azzurro	330ml	6.25
Moretti	330ml	6.25
Menabrea	330ml	7.00
Angioletti Cider	500ml	7.00
Peroni 0.0% (Non-Alc)	330ml	5.75
Mastri Birrai Umbri Italian Blond Ale Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.	300ml	7.00
Mastri Birrai Umbri Italian Pale Ale An intense & cloudy amber colour with copper tones & a compact & persistant head.	300ml	7.00

Wines by the glass also available in 125ml & 250ml.



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SUMMER SPRITZ COLLECTION

Aperol Spritz
Aperol, Balbinot Prosecco,
London Essence Soda
11.75

Limoncello Spritz
Limoncello, Balbinot Prosecco,
London Essence Soda
12.50



Hugo Spritz
Balbinot Prosecco,
St-Germain Elderflower,
London Essence Soda
13.50

Campari Spritz
Balbinot Prosecco, Campari,
London Essence Soda
12.25

SIGNATURES

Primavera
Bacardi Coconut, Lime,
Coconut Cream
Tropical - Fruity - Smooth
12.00

Alto's Fizz
Bombay Sapphire, Raspberry,
Lemon, Elderflower
Herbal - Fruity - Refreshing
15.00

Relief
Grey Goose Watermelon & Basil,
Elderflower Cordial, Lemon,
London Essence Soda, Tarragon
Refreshing - Bubbly - Fruity
14.75

SPARKLING COCKTAILS

French 75
Bombay Sapphire, Lemon,
Sugar, Champagne
15.25

Royal Cosmopolitan
Grey Goose, Cointreau, Cranberry,
Lime, Champagne
15.25

Kir Royale
Crème de Cassis, Champagne
14.75

Old Cuban
Bacardi Oro, Lime,
Mint, Angostura Bitters,
Champagne
14.25

Cherry Amaretto Fizz
Disaronno Amaretto, Evangelista
Ratafia, Vanilla, Champagne
14.25

Champagne Paloma
Patrón Silver, Pink Grapefruit
Liqueur, Agave, Lime, Champagne
15.75

Strawberry Champagne
Grey Goose Essences Strawberry,
Plymouth Sloe Gin, Strawberry,
Lime, Champagne
16.00

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, London
Essence Lemonade
10.00

SOFT DRINKS & JUICES

Coke/Diet Coke/Coke Zero 4.25

Still/Sparkling 500ml 4.00
Water

London Essence Sodas 4.25
Pink Grapefruit
Raspberry & Rose
White Peach & Jasmine

London Essence Mixers 4.25

Indian Tonic, Riviera Tonic, Zero Tonic,
Blood Orange & Elderflower Tonic,
Crafted Lemonade,
Delicate Ginger Ale,
Spiced Ginger Beer, Soda

San Pellegrino 4.25
Aranciata
Limonata

Appetiser 4.95

Fruit Juices 4.50
Orange
Cranberry
Apple
Pineapple



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GIN	25ml	SCOTCH WHISKY	25ml	AMARO & DIGESTIF	25ml
Bombay Sapphire	5.25	Talisker 10 yr	6.50	Limoncello	5.25
Malfy Grapefruit	6.00	Johnnie Walker Black 12 yr	6.75	Jägermeister	5.75
Malfy Limone	6.00	Laphroaig 10 yr	7.25	Amaro Montenegro	5.75
Malfy Arancia	6.00	Glenmorangie 12 yr	7.50	Amaro Averna	5.75
Plymouth Sloe	6.00	Lagavulin 16 yr	10.25	Amaro del Capo	6.75
Portofino	7.25	Oban 14 yr	11.00		
Warner's Rhubarb	6.75	Macallan Double Cask 12 yr	11.50	SHERRY & PORT	
Monkey 47	8.00	Johnnie Walker Blue Label	21.50	Tio Pepe Fino Sherry	75ml 7.25
Tanqueray 10	8.00			Cockburn's Ruby Port	75ml 7.25

VODKA	25ml	WORLD WHISKEY	25ml	COGNAC & BRANDY	25ml
Grey Goose	5.50	Jameson	5.00	Vecchia Romagna	6.00
Absolut Vanilla	5.75	Jack Daniels Tennessee	5.00	Hennessy VS	6.25
Grey Goose Le Citron	6.00	Four Roses Bourbon	5.25	Rémy Martin VSOP	6.50
Grey Goose L'Orange	6.00	Jack Daniels Honey	5.50	Rémy Martin XO	20.00
Belvedere	7.00	Woodford Reserve	6.25	Hennessy XO	21.75
		Toki	6.75		
		Hibiki Harmony	11.00		

RUM	25ml	VERMOUTHS & APÉRITIFS	50ml	LIQUEUR	25ml
Bacardí Carta Blanca	5.00	Martini Bianco	5.00	Drambuie	5.00
Bacardí Spiced	5.00	Martini Rosso	5.00	Frangelico	5.25
Bacardí Coconut	5.25	Martini Extra Dry	5.00	Caffè Borghetti	5.25
Bacardí Oro	6.00	Aperol	5.75	Antica Sambuca	5.25
Havana 7 yr	6.00	Cocchi Vermouth di Torino	6.00	Antica Sambuca Black	5.25
Spirited Union Queen	6.00	Select Aperitivo	6.00	Grand Marnier	5.50
Pineapple & Spice		Campari	6.50	Cointreau	5.50
Appleton Estate Reserve	5.75			Chambord	5.50
Ron Zacapa 23 yr	8.75			Amaretto Disaronno	5.75
Brugal 1888	8.75			Baileys	50ml 5.75

TEQUILA	25ml
Tequila Rose	5.25
Zacal Mezcal	6.50
Patrón Silver	7.00
Patrón Reposado	8.00
Patrón XO Cafe	8.50

CLASE AZUL TEQUILA

Clase Azul is world-renowned for its superior quality, rich flavour profile & an attention to detail that is unrivalled.

	25ml
Clase Azul Reposado	21.75
Clase Azul Gold	48.75
Clase Azul Añejo	75.75

RÉMY MARTIN LOUIS XIII

The LOUIS XIII Classic decanter has been the ultimate expression of our finest eaux-de-vie since 1874, an exquisite blend sourced from Grande Champagne terroir, the first cru of the Cognac region.

15ml	97.50	25ml	157.00	50ml	314.00
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