

JIMMY CHOO

San
CARLO
CHAMPAGNE BAR

JIMMY CHOO SIGNATURE DRINKS

BLACK RASPBERRY MARTINI 17

Belvedere vodka, chambord, homemade sugar syrup

SPICY MARGARITA 18

Volcan Blanco, fresh yuzu, lime, chilli, agave

JC SPRITZ 10

Cherry & vanilla syrup, rhubarb & raspberry cordial, lemon, sea salt & soda

SIGNATURES

PRIMAVERA 12.00

Bacardí Coconut, Lime, Coconut Cream
Tropical - Fruity - Smooth

ALTO'S FIZZ 15.00

Bombay Sapphire, Raspberry, Lemon, Elderflower
Herbal - Fruity - Refreshing

RELIEF 14.75

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

SUMMER SPRITZ COLLECTION

APEROL SPRITZ 11.75

Aperol, Balbinot Prosecco, London Essence Soda

LIMONCELLO SPRITZ 12.50

Limoncello, Balbinot Prosecco, London Essence Soda

HUGO SPRITZ 13.50

Balbinot Prosecco, St-Germain Elderflower, London
Essence Soda

CAMPARI SPRITZ 12.25

Balbinot Prosecco, Campari, London Essence Soda

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SPARKLING COCKTAILS

FRENCH 75 15.25	Bombay Sapphire, Lemon, Sugar, Champagne
ROYAL COSMOPOLITAN 15.25	Grey Goose, Cointreau, Cranberry, Lime, Champagne
KIR ROYALE 14.75	Crème de Cassis, Champagne
OLD CUBAN 14.25	Bacardí Oro, Lime, Mint, Angostura Bitters, Champagne
CHERRY AMARETTO FIZZ 14.25	Disaronno Amaretto, Evangelista Ratafia, Vanilla, Champagne
CHAMPAGNE PALOMA 15.75	Patrón Silver, Pink Grapefruit Liqueur, Agave, Lime, Champagne
STRAWBERRY CHAMPAGNE 16.00	Grey Goose Essences Strawberry, Plymouth Sloe Gin, Strawberry, Lime, Champagne

MOCKTAILS

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

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SOFT DRINKS & JUICES

COCA COLA 4.25	Coke (73 kcal) /Diet Coke (1 kcal) /Coke Zero (1 kcal)
STILL/SPARKLING WATER 4.00	(0 kcal) 500ml
LONDON ESSENCE SODAS 4.25	Pink Grapefruit (20 kcal) Raspberry & Rose (19 kcal) White Peach & Jasmine (17 kcal)
LONDON ESSENCE MIXERS 4.25	Indian Tonic (20 kcal) Riviera Tonic (19 kcal) Zero Tonic (4 kcal) Blood Orange & Elderflower Tonic (19 kcal) Crafted Lemonade (19 kcal) Delicate Ginger Ale (18 kcal), Spiced Ginger Beer (18 kcal) Soda (19 kcal)
SAN PELLEGRINO 4.25	Aranciata (70 kcal) Limonata (77 kcal)
APPLETISER 4.95	(47 kcal)
FRUIT JUICES 4.50	Orange (45 kcal) Cranberry (46 kcal) Apple (46 kcal) Pineapple (50 kcal)

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GIN

25ml

BOMBAY SAPPHIRE

5.25

MALFY GRAPEFRUIT

6.00

MALFY LIMONE

6.00

MALFY ARANCIA

6.00

PLYMOUTH SLOE

6.00

PORTOFINO

7.25

WARNER'S RHUBARB

6.75

MONKEY 47

8.00

TANQUERAY 10

8.00

SCOTCH WHISKY

25ml

TALISKER 10 YR

6.50

JOHNNIE WALKER BLACK 12 YR

6.75

LAPHROAIG 10 YR

7.25

GLENMORANGIE 12 YR

7.50

LAGAVULIN 16 YR

10.25

OBAN 14 YR

11.00

MACALLAN DOUBLE CASK 12 YR

11.50

JOHNNIE WALKER BLUE LABEL

21.50

AMARO & DIGESTIF

25ml

LIMONCELLO

5.25

JÄGERMEISTER

5.75

AMARO MONTENEGRO

5.75

AMARO AVERNA

5.75

AMARO DEL CAPO

6.75

SHERRY & PORT

75ml

TIO PEPE FINO SHERRY

7.25

COCKBURN'S RUBY PORT

7.25

WORLD WHISKEY

25ml

JAMESON

5.00

JACK DANIEL'S TENNESSEE

5.00

FOUR ROSES BOURBON

5.25

JACK DANIEL'S HONEY

5.50

WOODFORD RESERVE

6.25

TOKI

6.75

HIBIKI HARMONY

11.00

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VODKA

25ml

GREY GOOSE

5.50

ABSOLUT VANILLA

5.75

GREY GOOSE LE CITRON

6.00

GREY GOOSE L'ORANGE

6.00

BELVEDERE

7.00

RUM

25ml

BACARDÍ CARTA BLANCA

5.00

BACARDÍ SPICED

5.00

BACARDÍ COCONUT

5.25

BACARDÍ ORO

6.00

HAVANA 7 YR

6.00

SPIRITED UNION QUEEN

PINEAPPLE & SPICE

6.00

APPLETON ESTATE RESERVE

5.75

RON ZACAPA 23 YR

8.75

BRUGAL 1888

8.75

TEQUILA

25ml

TEQUILA ROSE

5.25

ZACAL MEZCAL

6.50

PATRÓN SILVER

7.00

PATRÓN REPOSADO

8.00

PATRÓN XO CAFE

8.50

VERMOUTHS & APÉRITIFS

50ml

MARTINI BIANCO

5.00

MARTINI ROSSO

5.00

MARTINI EXTRA DRY

5.00

APEROL

5.75

COCCHI VERMOUTH DI TORINO

6.00

SELECT APERITIVO

6.00

CAMPARI

6.50

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COGNAC & BRANDY

25ml

VECCHIA ROMAGNA

6.00

HENNESSY VS

6.25

RÉMY MARTIN VSOP

6.50

RÉMY MARTIN XO

20.00

Hennessy XO

21.75

LIQUEUR

25ml

DRAMBUIE

5.00

FRANGELICO

5.25

CAFFÈ BORGHETTI

5.25

ANTICA SAMBUCA

5.25

ANTICA SAMBUCA BLACK

5.25

GRAND MARNIER

5.50

COINTREAU

5.50

CHAMBORD

5.50

AMARETTO DISARONNO

5.75

BAILEYS 50ml

5.75

CLASE AZUL TEQUILA

25ml

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

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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PROSECCO

**BALBINOT LE MANZANE
BRUT, VENETO** Glass 11.00
 Bottle 46.75

**DOCG DIRUPO
BRUT, VENETO** Bottle 49.00

**LE MANZANE ROSÉ
BRUT, VENETO** Glass 11.75
 Bottle 50.50

CHAMPAGNE

**TESTULAT
NV BRUT, VALLÉE DE LA MARNE** Glass 16.50
 Bottle 77.00

**VEUVE CLICQUOT,
YELLOW LABEL NV BRUT, REIMS** Glass 20.75
 Bottle 119.50

**KRUG
NV BRUT, REIMS** Bottle 284.00

**DOM PÉRIGNON
2013 BRUT, ÉPERNAY** Bottle 380.75

**MOËT & CHANDON
NV BRUT, ÉPERNAY** Bottle 96.50

**BOLLINGER NV BRUT,
VALLÉE DE LA MARNE** Bottle 127.75

**VEUVE CLICQUOT LA GRANDE
DAME, BRUT, REIMS** Bottle 309.75

**CRISTAL, LOUIS ROEDERER
2015 BRUT, REIMS** Bottle 471.25

CHAMPAGNE ROSÉ

**TESTULAT ROSÉ
NV BRUT, VALLÉE DE LA MARNE** Glass 18.25
 Bottle 80.50

**LAURENT-PERRIER ROSÉ
NV BRUT, TOURS-SUR-MARNE** Bottle 173.75

**ARMAND DE BRIGNAC ACE OF
SPADES ROSÉ, NV BRUT, REIMS** Bottle 800.00

**VEUVE CLICQUOT ROSÉ
NV BRUT, REIMS** Glass 24.75
 Bottle 153.25

**PERRIER-JOUËT
BELLE ÉPOQUE ROSÉ,
BRUT, TOURS-SUR-MARNE** Bottle 420.00

All by the glass served at 125ml.

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WHITE WINE

PINOT GRIGIO TERRA ALTA	Roeno, Trentino	Glass Bottle	10.00 41.50
SAUVIGNON BLANC CASTEL FIRMIAN	Mezzacorona, Trentino	Glass Bottle	10.50 43.50
GAVI DI GAVI GRANÉE	Beni di Batasiolo, Piemonte	Glass Bottle	15.00 61.50

ROSÉ WINE

PINOT GRIGIO ROSÉ	Santa Sofia, Veneto	Glass Bottle	10.50 42.50
MINUTY PRESTIGE ROSÉ	Côtes De Provence France	Glass Bottle	16.00 68.50

RED WINE

NERO D'AVOLA LA TRADIZIONE	Terre di Vita, Sicilia	Glass Bottle	9.25 37.25
MONTEPULCIANO D'ABRUZZO, AIRES	Fosso Corno, Abruzzo	Glass Bottle	11.00 46.50
CHIANTI CLASSICO DOCG	Molino di Grace, Toscana	Glass Bottle	15.00 60.50

All wines by the glass served at 175ml.
125ml and 250ml available on request.

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BOTTLED BEER & CIDER

PERONI NASTRO AZZURO		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 & persistent head.	300ml	7.00

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SNACKS

HICKORY SMOKED ALMONDS 6	287kcal
SELECTION OF BREADS 5.95	served with sun-dried tomato & black olive tapenade 562kcal
MARINATED GREEN OLIVES 4.50	269kcal

ANTIPASTI

BRESAOLA 10.95	with Grana Padano & rocket 406kcal
SOURDOUGH BRUSCHETTA 7.95	with tomatoes, basil & extra virgin olive oil 433kcal
SMOKED SALMON 10.95	with shallots & Sicilian capers, served with sourdough bread 466kcal
BURRATA E BRESAOLA 11.95	(Apulian speciality mozzarella) with bresaola (Italian cured beef) 580kcal
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AVOCADO BERNARDO 11.95	Avocado with baby prawns, served with Marie Rose sauce 421kcal

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SHARING PLATES

ITALIAN ANTIPASTI

15.95

selection of hams & salami, from around Italy, served with rosemary focaccia
1087kcal

CHEESE SELECTION

15.95

a range of cheeses from the north to the south of Italy, served with fig jam & sourdough
1189kcal

SALADS

INSALATA DI CESARE

9.95

smoked chicken breast salad with Caesar dressing
416kcal

INSALATA DI AVOCADO

7.95

avocado, vine tomato & shallots in pomegranate dressing
207kcal

INSALATA CAPRESE

9.95

mozzarella, avocado, tomato & basil
420kcal

CAPRINO SALAD

9.95

goat's cheese & beetroot salad with pomegranate dressing
429kcal

BURRATA E BRESAOLA

11.95

(Apulian speciality mozzarella) with bresaola (Italian cured beef)
580kcal

INSALATA CON BURRATA, POMODORO & BLACK OLIVES

10.95

speciality mozzarella served with beef tomato, black olives & fresh basil
652kcal

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SANDWICHES

11.95	Prawn Cocktail Focaccia with Rocket & Marie Rose sauce 627kcal
8.95	Mediterranean Vegetables & Rocket on Focaccia 605kcal
11.95	Parma Ham & Mozzarella di Bufala Focaccia with Rocket 925kcal
11.95	Smoked Salmon Focaccia, with Rocket & Lime Mayo 709kcal
11.95	Bresaola, Rocket & Shaved Grana on Focaccia 737kcal
10.95	Mortadella, Burrata & Pesto Focaccia 945kcal
10.95	Caprese Focaccia with Mozzarella, Tomato & Oregano 779kcal

AFTERNOON TEA

TRADITIONAL FRUIT SCONE 3.60	118kcal
CREAM TEA 6.25	Fruit Scone with Jam & Clotted Cream, with Choice of Teas 487kcal
AFTERNOON TEA 31.95	Assorted Savoury Bites, Fruit Scone, Pastries, with Choice of Teas 2416kcal
CHAMPAGNE TEA 43.95	Assorted Savoury Bites, Fruit Scone, Pastries, with Choice of Teas, plus Glass of Champagne 2517kcal

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.

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SWEETS

ALL 8.50	Our desserts are homemade in our in-house Italian pâtisserie
TORTA MILLEFOGLIE	crisp & delicate puff pastry layered with Chantilly cream 572kcal
TORTA AL PISTACCHIO	pistachio cake 683kcal
TORTA SETTEVELI	chocolate & hazelnut cake 762kcal

TEA & COFFEE

TEA 4.25	English Breakfast Tea, Earl Grey, Peppermint, Chamomile, Green Tea
COFFEE	
ESPRESSO 4.20	
DOUBLE ESPRESSO 4.50	
MACCHIATO 4.25	
CAPPUCCINO 4.50	
LATTE 4.50	
AMERICANO 4.25	
HOT CHOCOLATE 5.00	

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