

GRAN CAFFÈ APPERITIVO DRINKS

Spritz

APEROL SPRITZ	10.50
CAMPARI SPRITZ	10.50
LIMONCELLO SPRITZ	10.50
HUGO SPRITZ	10.50
DISARONNO SPRITZ	10.50
SARTI SPRITZ	10.50
CRODINO	3.10

Crodino is a Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing and bittersweet

Cocktails

BELLINI (strawberry or orange) With prosecco	8.50
NEGRONI - Gin, campari, vermouth	10.50
MOJITO (Classic or strawberry) Sugar surup, white rum, lime, mint	11.00
ESPRESSO MARTINI Vodka, tia maria, espresso and sugar	10.50
PORNSTAR MARTINI Vanilla vodka, passion fruit liquer, passion fruit puree and pineapple and a shot of prosecco	11.00
OLD FASHIONED Woodford reserve, bitters, water and sugar	11.00
PASSION SOUR Passion fruit liquer, passion fruit puree, spiced rum, lemon and sugar	10.50
STRAWBERRY DAIQUIRI Bacardi, strawberry puree, lemon	10.50
CLASSIC MARGARITA Tequila, triple sec, sugar and Lime with a salt rim of choice	11.00
MAI TAI Rum, triple Sec, Almond Syrup, lime, orange, pineapple	11.00

Beers

PERONI ROSSA 4.7%	5.50
BIRRA MORETTI 4.6%	5.50
BIRRA MORETTI SALE DI MARE 4.8%	6.00
PERONI NASTRO AZZURRO 5.1% Gluten Free	6.00
PERONI ZERO 0.0%	4.50
ICHNUSA 5.1%	5.50
REKORDERLIG 4% Ask for flavours	6.00

Wines

SPARKLING	125ml	Btl
LUMINISTA PROSECCO DOC BRUT A slightly drier (Brut) Prosecco with fruity notes of peach & apple, fresh & light with balanced shifty & body.	7.00	28
LUMINISTA PROSECCO DOC BRUT ROSE A lovely rose fizz with delicate fruity aromas of peach, apple & lemon with floral notes of acacia & rose.	8.00	31

ROSE	175ml	250ml	Btl
VIA ENRICO PINOT GRIGIO ROSE Delicate pink colour with typical copper nuances, deliciously silky & smooth with crisp lingering raspberry flavours.	7.20	10.20	28

WHITE			
BOTTER PINOT GREGIO DELLE VENEZIE DOC ORGANIC Quality organic Pinot Grigio showing intense but elegant apple flavours with a clean, fresh & attractive mineral taste	6.60	9.75	27

RED			
BOTTER PRIMITIVO DI PUGLIA IGT ORGANIC A lovely organic red displaying plum, cherry, marmalade & tobacco aromas with a good structure & balance between soft tannins & acidity	9.90	13.50	39

Spirits

4.00 single / 7.00 double

Gordons 37%
Gordons Pink 37.5%
Malfy 41%
(Selection of Gins ask server)
JJ Whitley 38%
JJ Whitley Vanilla 38%
Jack Daniels 40%
Jamesons 40%
Makers Mark 45%
Woodford Rerserve 43.2%
Bacardi 37%
Cpt Morgan Dark Rum 40%
Cpt Morgan Spiced Rum 35%
Courvoissier 40%
Vecchia Romagna 38%
Tequila 40%

Liqueurs

All served as a 25ml measure unless stated

4.00 single / 7.00 double

Amaro Del Capo 35%
Amaro Montenagro 23%
Campari 25% (50ml)
Aperol 11% (50ml)
Disaranno 28%
Grappa Trentiana 41%
Grappa 18 Lune 42%
Limoncello 28%
Sambuca 40%
Baileys 17% (50ml)
Jagermeister 35%
Malibu 21%
Martini Rosso 15% (50ml)
Tia Maria 20%
Antica Formula 16.5%



GRAN CAFFÈ

Italian Caffè - Pasticceria - Gelateria

Food Menu

GRAN CAFFÈ BREAKFAST - 8AM TO 4PM

Choose Your Bread

TRADITIONAL SOURDOUGH - WHITE BREAD - FIVE CEREAL SOURDOUGH - SMASHED CROISSANT

Fry-Ups

GRAN FRY UP (GFO) 13

Two free range eggs of your choice, two rashers of streaky bacon, pork sausage, black pudding, hash brown, baked beans, Portobello mushroom and grilled tomato, served with your chosen bread.

GARDEN PLATE (GFO/V) 13

Veggie sausage, two free range eggs of your choice, grilled halloumi, smashed avocado, Portobello mushroom, roasted peppers, grilled tomato, baked beans, hash brown, served with your chosen bread.

VEGAN FRY UP (VE) 13

Smashed avocado, Scrambled tofu, grilled tomato, Portobello mushroom, two vegan sausages, roasted peppers, hash brown, baked beans served with your chosen bread.

Benedicts (GFO)

EGGS ROYALE 11.5

Scottish smoked salmon, two poached eggs and hollandaise sauce served on your chosen bread.

EGGS BENEDICT 11.5

Streaky bacon, two poached eggs and hollandaise sauce served on your chosen bread.

EGGS FLORENTINE (V) 11.5

Wilted spinach, two poached eggs and hollandaise sauce served on your chosen bread.

RUBEN BENEDICT 11.5

Pastrami, poached eggs, hollandaise sauce and sour kraut. Served on your chosen bread.

WILD BENEDICT (V) 11.5

Mushroom, poached eggs, roasted cherry tomatoes, served on your chosen bread.

Gran Caffè Avocado

AVOCADO AND BACON SCRAMBLED 11

Avocado and scrambled eggs with roasted cherry tomatoes served on your chosen bread.

SMASHED AVOCADO (V) 10

Topped with crumbled feta, toasted seeds, roasted cherry tomatoes, green salsa served on your chosen bread.

Add two eggs of your choice £2.5

Add bacon or chorizo £2.5

Gran Caffè Sweet

HOMEMADE GRANOLA BOWL (V/VEO) 8

Served with panna cotta, berry fruits and maple syrup.

PANCAKES STACK WITH MAPLE SYRUP 10

Choose one from the options:

Nutella & strawberries (v)

Streaky bacon and maple syrup

Forest fruits & lemon crème fraiche (v)

Tiramisu (v)

HOMEMADE FRENCH TOAST 10

Choose one from the options:

Nutella & strawberries (v)

Streaky bacon and maple syrup

Forest fruits & lemon crème fraiche (v)

Tiramisu (v)

Omlettes

HAM AND CHEESE 10

Ham, applewood cheese and parmesan.

VEGETARIAN OMLETTE (V) 11

Spinach, peppers, onions and tomatoes.

MEAT OMLETTE 12

Bacon, chorizo and parmesan.

Gran Caffè Toast & Bun

CHORIZO MARRITONZO 11

Fried egg, chorizo, spinach and hash brown on our sweet marrittonzo bun.

CHORIZO TOAST 13

Scrambled eggs, chorizo, mushroom and spinach.

CROQUE MADAME 13

Sourdough toasted bread and smoked cheese, white sauce, mustard and fried egg.



Italian Caffè - Pasticceria - Gelateria

(GFO) - Gluten Free Option / (V) - Vegetarian / (VEO) - Vegan Option

GRAN CAFFÈ BRUNCH - 12PM TO 8PM

Gran Caffè Savoury

STEAK CIABATTA SANDWICH (GFO) 14.5

4oz sirloin steak, caramelised onions, truffle aioli, fries, applewood smoked cheddar cheese on a soft homemade ciabatta.

PARMA HAM 10.5

Parma ham, mixed salad leaves, cherry tomatoes and parmesan cheese on your chosen bread.

CLUB SANDWICH (GFO) 14

Grilled chicken, streaky bacon, lettuce, sliced tomato, garlic mayonnaise on toasted bread with fries.

PRAWN COCKTAIL ROLL 12.5

Juicy prawns, lettuce, cherry tomatoes tossed in Rose Marie sauce stuffed in our homemade roll.

MARRITONZO BURGER 12.5

Seasoned beef burger, with smoked cheese, streaky bacon served in a our sweet morritonzo bun.

SWEET CHILLI CHICKEN 12

Pan fried butter chicken smothered in Siracha and maple syru, fried egg and streaky bacon.

POLPETTE 11

Meat balls served with tomato sauce and crusty bread croutons.

Salads - Available all day

CHICKEN CAESAR SALAD 12.5

Gem lettuce, chicken, streaky bacon, croutons, parmesan shavings and caesar dressing.

TRICOLORE SALAD (V/VEO) 10.5

Beef tomato, buffalo mozzarella and avocado served on a bed of rocket leaves drizzled with extra virgin olive oil.

SPINACH, TRUFFLE SALAD (V/VEO) 13

Fresh spinach leaves, sliced truffle, parmesan and extra virgin olive oil.

MEDITERRANEAN SALAD (V) 12

Green leaf salad, beetroot, goats cheese, cherry tomatoes, olives and balsamic glaze.

BURRATA (V) 12

Rocket salad, cherry tomatoes and basil pesto.

Sides

SWEET POTATO FRIES 5.5

PARMESAN TRUFFLE FRIES 6

FRIES 5

ZUCCHINI FRIES 5.5

BABY SPINACH & GARLIC 5

Bruschetta

BRUSCHETTA CLASSIC (VE) 7

Served on toasted bread with tomato concise, garlic, oregano and olive oil.

BRUSCHETTA CAPRESE (V) 8

Served on toasted bread with beef tomato, buffalo mozzarella, olive oil and basil.

BRUSCHETTA NDUJA 9

Served on toasted bread with creamy nduja, roasted peppers and burrata.

Pasta

MUSHROOM TAGLIATELLE (V) 14

Creamy mushroom and truffle sauce.

PARMIGIANA (V) 13

Aubergine, tomato, parmesan cheese, mozzarella and basil.

PENNE ARRABBIATA (V/VEO) 13

Penne pasta served with rich tomato sauce, garlic, chilli and parmesan.

LASAGNA 15

Traditional beef lasagna.

TAGLIATELLE BOLOGNESE 13

Steak mince mixed in a rich tomato sauce, topped with basil and parmesan shavings.

SPAGHETTI CARBONARA 13

Guanciale, parmesan and egg yolk.

PENNE PESTO (V) 13

Served in a creamy pesto sauce.

SPAGHETTI BURRATA (V) 13

Rich tomato and burrata sauce topped with burrata.

Aperitivo - 4PM TO 8PM

APERITIVO TOWER

Selection of bruschetta and olives

Selection of cured meat and cheese Montanara, croquette, arancini, aioli, siracha and mayo truffle
Includes a spritz of your choice

£20 (per person)

APERITIVO TAGLIERE

Selection of charcuterie and cheese served with chutney and grapes.
Includes glass of wine, beer or spritz

£14

Please let a member of our team know if you have allergen or dietary requirements. All our dishes are prepared in the kitchen where nuts are used and we cannot guarantee that they are free from allergens. Although some dishes are labelled as gluten free, they are prepared in an ambience that handles gluten so there might be traces.



Desserts,
Juices and
Coffee Menu

Hot Drinks

Espresso (single/double)	2.50	3.00
Espresso Macchiato (S/D)	3.00	3.50
Latte (Standard/Large)	3.80	4.30
Cappuccino (S/L)	3.80	4.30
Americano (S/L)	3.00	3.50
Flat White	3.90	
Matcha Latte (S/L)	4.00	4.50
Mocha (S/L)	4.20	4.70
Chai Latte (S/L)	4.00	4.50
Liqueur Coffee (S/L)	8.50	

Make your own

Choose your favourite milk: Almond / Coconut / Soya / Oat	+80p
Add your favourite syrup: Pistachio / White Chocolate / Caramel / Vanilla / Hazelnut	+80p
Add your favourite toppings: Whipped Cream / Marshmallows / Caramel Sauce / Chocolate Sauce	+1.00
Pistachio Sauce	+1.50

Teas

Breakfast Tea	3.00
Herbal Tea	3.50
Earl Grey / Peppermint / Red Berry / Camomile Blossom / Spiced Apple	

Signature Hot Chocolates

	Small	Large
Classic Hot Chocolate	4.00	4.50
Caramel Hot Chocolate	4.40	4.90
Pistachio Hot Chocolate	5.00	6.00
Baileys Hot Chocolate	6.00	7.00
Tia Maria Hot Chocolate	6.00	7.00
Amaretto Hot Chocolate	6.00	7.00

Iced Coffee

Freddo Espresso	3.30
Iced Latte	4.30
Iced Cappuccino	4.00
Iced Americano	3.00
Iced Mocha	4.70
Iced Matcha	4.50
Iced Gran Caffè Blue Latte	6.50
Iced Chai Latte	4.70

Iced Coffee

Make your own

Choose your favourite milk:	+80p
Almond / Coconut / Soya / Oat	
Add your favourite syrup:	+80p
Pistachio / White Chocolate / Caramel / Vanilla / Hazelnut	
Add your favourite toppings:	+1.00
Whipped Cream / Marshmallows / Caramel Sauce / Chocolate Sauce	
Pistachio Sauce	+1.50

Milkshakes

Unicorn	5.00
Strawberry sorbet with mini marshmallows, rainbow sparkles and strawberry sauce.	
Very Berry	5.00
Vanilla gelato blended with blueberries, raspberries, and strawberry, with strawberry sauce on top.	
Choco Bomb	5.00
Vanilla gelato blended with Nutella, oreo crumbs, kinder bueno and chocolate sauce.	
Lotus Biscoff	5.00
Biscoff gelato with Lotus Biscoff crumbles and Biscoff sauce on top.	
Pistachio Lover	5.00
Pistachio gelato with crushed pistachios and pistachio sauce on top.	
Cookie Monster	5.00
Vanilla Gelato, chocolate and vanilla cookies with chocolate sauce and Oreo crumbs on top.	
Banoffee Pie	5.00
Banoffee gelato, ripped bananas and caramel sauce on top.	
Rocher Kiss	5.00
Nutella Cremino gelato with chocolate sauce and crushed Rocher chocolate.	

Fresh & Healthy Juices Bar (12oz)

COLD PRESSED JUICES	5.50
Freshly squeezed orange juice	
Ace - Orange, carrot, lemon & ginger	
Green Juice - Apple, cucumber & kiwi	

Juice Shots (4oz) 4.00

- Digestive - Pineapple, cayenne & ginger
- Boosting - Turmeric, ginger, honey & pineapple

Sweet Tooth Display

Please see our display for today's selection

All of our baked goods are made fresh, in-house, every single day by our team of master bakers using authentic Italian recipes and traditional techniques.

Please Note: All fresh pastries and cakes are subject to availability

Fresh Smoothies

(12oz)

6.00

CHOOSE YOUR MILK - Oat, coconut, soya, almond

Berry Smoothie

Stawberries, raspberries & banana

Sunshine Smoothie

Ginger, pineapple, mango & banana

Purple Smoothie

Blueberries, raspberries, banana, ginger

Super Green Smoothie

Kiwi, avocado, cucumber, spinach, banana, ginger

Homemade Lemonades

5.50

Classic Lemonade

Fresh lemons, lemon juice, sugar, soda and ice

Red Berry Lemonade

Fresh red berries, fresh lemon juice, sugar, soda and ice

Fresh Mint and Lime Lemonade

Fresh mint, fresh limes and lemons, lemon juice soda and ice

Passion Fruit and Mango Lemonade

Fresh passion fruit, mango puree, fresh lemon juice, sugar, soda and ice

Add a shot of your choice, for £2.50 Vodka, rum or gin

Soft Beverages

Still Mineral Water 330ml

3.10

Sparkling Mineral Water 330ml

3.10

Coke & Diet Coke 330ml

3.50

Sprite 330ml

3.50

San Pellegrino Cans - Lemon/Orange

3.30

Estathe Iced Tea - Lemon/Peach

3.80

Tonic/Light Tonic

3.00

Fruit Juice -Cranberry, Pineapple, Apple, Orange

3.00

Sorbet Smoothies

Strawberry

6.50

Mango

6.50

Forest Fruit

6.50

Gelato

Vanilla-Tahiti
Choc Nutella Cremino
Kinder Bueno
Lotus Crumbllle
Mint & Chocolate Chip
Banoffee
Pistachio
Ferrero Rocher

Sorbet

Strawberry
Mango
Forest Fruit
Granita Caffè

How many scoops?

Gelato

1 Scoop = £3
2 Scoops = £4.50
3 Scoops = £5.50

Sorbet

1 Scoop = £3.50
2 Scoops = £5.50
3 Scoops = £6

Pistachio = extra 80p for each scoop

How would you like you gelato?

Waffle Cone
Brioche Bun (Extra +£2.00)
Antonietta's Cup

Bubble Waffle

The Classic One	9.50
Waffle served with one scoop of vanilla gelato, topped with sliced banana blueberries and maple syrup.	
Rocher Kiss	9.50
Waffle served with one scoop of rocher gelato topped with crushed Ferrero rocher chocolates, white chocolate sauce.	
Choco Bomb	9.50
Waffle served with one scoop of vanilla gelato, topped with crushed kinder bueno chocolates, oreo crumbs with nutella sauce	
Lotus Biscoff	9.50
Waffle served with one scoop of biscoff gelato, topped with biscoff crumbs, white chocolate and biscoff sauce	
Pistachio Lover	10.50
Waffle served with one scoop of pistachio gelato, topped with crushed pistachios, white chocolate and pistachio sauce	
Caramelicious	9.50
Waffle served with one scoop of lotus gelato, topped with caramelised almond flakes, caramel and chocolate sauce	
Banoffee Pie	9.50
Waffle served with one scoop of banoffee gelato, topped with bananas and caramel sauce	

Sundae

Kinder Sundae	8.50
Kinder bueno gelato, kinder blondies cube, topped with whipping cream, kinder bueno chocolate, white chocolate sauce.	
Bananietta	8.50
Banoffee, vanilla, dark chocolate gelato served with bananas topped with, whipping cream, chocolate topping and caramelised almonds.	
Antonietta Sundae	8.50
Strawberry, mango sorbet served with strawberry, raspberry, blueberry fruit, topped with whipping cream and strawberry sauce.	
Banana Split Sundae	8.50
Vanilla and chocolate gelato drizzled over with Belgian milk chocolate topped with caramelised almonds.	
Chocolate Fondant	8.50
Nutella Cremino gelato and fondant cake topped with Belgian chocolate drizzle, whipped cream and topped with chopped hazelnuts.	

GRAN CAFFÈ

Italian Caffè - Pasticceria - Gelateria

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