



FRANCO'S
L O N D O N

Sample Set Dinner Menu

Two courses £26 three courses £32 four courses £36

First course

Buffalo mozzarella with roasted vegetables

Prawns & Venere rice salad

Octopus carpaccio with fennel, orange & capers

Pasta & soup

Pea soup

Pappardelle broad beans & pecorino

Spaghetti with tomato & fresh basil

Main course

Herb crusted salmon with fennel & saffron

Roasted rabbit leg with carrot purée & spinach

Pan fried seabream with chilli chard, garlic & anchovy sauce

From the grill

With individual supplement

Organic salmon 8

Chicken paillard 8

Tuna 10

Beef rib eye 12

Swordfish 10

Lamb cutlets 12

Vegetables, potatoes & salads

Sautéed with olive oil, garlic, chilli, butter or simply steamed

Roast potatoes 5

New potatoes 5

Mashed potato 4.75

Sautéed spinach 5

Green beans 5

Broccoli 5

Mixed mushrooms 7

Tomato, basil & mozzarella 6

Mixed green leaf salad 5

Rocket, parmesan & balsamic dressing 6

Dessert

Selection of ice-cream or sorbets

Strawberry cheesecake

Sicilian cannolo with pistachio ice-cream

Selection of Italian cheeses 6

*Our private dining seats up to 55 guests for breakfast, lunch or dinner
or 120 guests for a drinks reception*

Please ask reception for more information

A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum Wage before counting any tips or service charges you choose to pay