



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 caponata

Beef bresaola with rocket & parmesan

Octopus carpaccio with fennel, orange & capers

### Pasta & soup

Carrot & thyme soup

Spaghetti 'cacio e pepe'

Spaghetti with tomato & fresh basil

### Main course

Herb crusted mackerel with panzanella salad

Roasted Guinea fowl breast with aubergine purée & shallots

Pan fried seabream with potato & warm tomato salad

### 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

Apricot crumble with 'Fior di late' ice-cream

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*