



FRANCO'S
L O N D O N

Private Dining & Events Menu September 2017

First course

Burrata with artichoke, chard & olive tapenade 12

Seared scallops with butternut squash & n'duja 16

Fresh hand-picked crab with apple & cucumber 15

Marinated salmon with avocado 16

Beef carpaccio with rocket & parmesan 16

Selection of cured meats 14

Parma ham with figs 14

Vitello tonnato 15

Risotto & soup

Carrot & thyme soup 10

Borlotti bean soup with chilli oil 12

Risotto with crab & lemon 18 / 24

Please note the risottos take 20 minutes to prepare

Risotto with black truffle & Castelmagno cheese 18 / 24

Please note the risottos take 20 minutes to prepare

Main course

Herb crusted cod with 'fregola' & mussels 28

Pan fried seabream with fennel, cherry tomato & capers 26

Roasted monkfish with celeriac purée & baby vegetables 30

Grilled rump of lamb with olive oil mash, borlotti beans & salsa verde 26

Roasted grouse girolles, pancetta & game chips 34

Pan fried venison saddle with peas, morels & Roman gnocchi 30

Sharing dishes

Prices are per person

Roast rack of lamb with caponata & parsley sauce 28

For a minimum of 2 people

Roast rib of beef 28

For a minimum of 10 people

Roast rack of veal 28

For a minimum of 8 people

Roast whole Sardinian suckling pig 28

For a minimum of 8 people

Roast milk fed kid goat 28

For a minimum of 8 people

Whole poached salmon 28

For a minimum of 8 people

Mixed grilled fish platter 28

For a minimum of 8 people

Mixed grilled meat platter 28

For a minimum of 8 people

From the grill

Organic salmon 22

Seabass 28

Tuna 24

Swordfish 24

Organic chicken paillard 18

Beef fillet 29

Beef rib eye 26

Lamb cutlets 26

Mixed fish 32

Vegetables, potatoes & salads

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

Spinach 5

Green beans 5

Broccoli 5

Mixed mushrooms 7

Pea & pancetta 6

Fried courgettes 6

Roast potatoes 5

New potatoes 5

Mashed potato 4.75

Salads

All salads can be made as starters 4 supplement or main 7 supplement

Green leaf salad 5

Tomato & mozzarella 6

Rocket & parmesan 6

Tomato & onion 5

Dessert

Classic tiramisu 8.5

Sicilian cannolo with pistachio ice cream 8.5

Cherry ice-cream sundae with a pistachio tuille 8.5

Ricotta & pear cheesecake with chocolate ice-cream 8.5

Amalfi lemon tart with raspberry sorbet 8.5

Selection of Italian cheese 12

Homemade ice creams & sorbet 6

Affogato 6

Vanilla ice cream topped with espresso coffee

Petit fours 10

Cakes & desserts to share

Prices are per person

Fruit platter 8

For a minimum of 6 people

Cheese platter 8

For a minimum of 6 people

Classic tiramisu cake 8

For a minimum of 10 people

Croque-en-bouche 8

For a minimum of 10 people

A 15% 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