



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 pumpkin & almonds

Roasted goats cheese with roasted peppers & balsamic

Beetroot & goats cheese salad with pecan nuts

Pasta & soup

Leek & potato soup

Tagliatelle with chicken livers

Spaghetti with tomato & fresh basil

Main course

Pan fried seabream with potato, tomato, black olives & garlic sauce

Roast guinea fowl breast with aubergine purée & roasted shallots

Pan fried cod with olive oil mash, parsley sauce & mussels

From the grill

With individual supplement

Organic salmon 8

Spatchcock chicken 10

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

Ricotta & pear cheesecake with chocolate 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