



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 courgettes & confit tomato
Capocollo with rocket & celeriac & truffle mayonnaise
Beetroot & goats cheese salad with pecan nuts

Pasta & soup

Carrot & thyme soup
Spaghetti with mussels & broccoli
Spaghetti with tomato & fresh basil

Main course

Pan fried seabream with potato, black olives & garlic cream
Roast Guinea fowl with aubergine purée & shallots
Pan fried cod with olive oil mash, parsley sauce & mussels

From the grill

With individual supplement

Organic salmon 8	Chicken paillard 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
Classic tiramisu
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