



FRANCATELLI

NIBBLES FOR THE TABLE

Olives £4.50 - Beef croquettes £7.50 - Cheese muffins £7.50

DINNER/PRE-THEATRE SET MENU

2 COURSES £36 - 3 COURSES £42

CHOICE OF 1 STARTER, 1 MAIN & 1 DESSERT

Sourdough bread with salted Bungay butter £4.50

STARTERS

Salad of salt-baked crapaudine beetroot, pickled apple, ^{13,14}
and walnuts (VG)

Pea and ham soup ^{1,7,13}

MAINS

Griddled fillet of cod, white bean puree, aged balsamic vinegar ^{1,,5,7,13}

Blade of beef slow cooked in Madeira, mashed potato, slow ^{1,7,13}
cooked carrots

SIDES

Fries (V) £7.50 ^{1,2,3,4,5,6,7,8,9,10,11,12,13,14}

Mix salad (V) £7.50 ^{2,9,12,13}

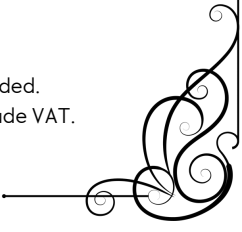

DESSERTS

Coconut sorbet with dark chocolate sauce (V) ^{7,12}

Whipped vanilla cheesecake with lemon and rhubarb (V) ^{2,4,7}

1- Celery & Celeriac 2- Gluten 3- Crustacean 4- Eggs 5- Fish 6- Lupin 7-Dairy 8-Molluscs 9-Mustard
10-Peanuts 11- Sesame Seeds 12- Soya 13- Sulphites 14- Tree Nuts
V- Vegetarian VG- Vegan

Please advise us of any allergies or dietary requirements. Drinks not included.
A discretionary service charge of 15% will be added to your bill. All prices include VAT.





FRANCATELLI



We celebrate the bounty of Britain by partnering with the finest local suppliers. Their dedication shines through in every dish designed by our Executive Chef William Drabble, echoing the culinary legacy of Charles Elmé Francatelli, from St James's Club to Queen Victoria's table. Savour seasonal flavours and champion small producers with every bite.

 [francatelli.london](https://www.instagram.com/francatelli.london)

