

# 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.

*For vegan and gluten-free diets, speak to our team for expert guidance.*

## LUNCH SET MENU

**2 COURSES £25 - 3 COURSES £30**

CHOICE OF 1 SMALL, 1 MAIN & 1 DESSERT

*Homemade Sourdough bread with salted Bungay butter £4.50*

### SMALL

**Chicken Broth with  
Francatelli's Dumpling**

**Burrata with Marinated Tomatoes  
and Basil**

### MAINS

**Baked Fillet Red Mullet  
Spaghetti of Courgette,  
Bouillabaisse Sauce**

**Slow Cooked Salted Beef Brisket ,  
Spring Vegetables, Sauce Picante**

### DESSERTS

**Pineapple Chesterfield (Francatelli )**

**Baron Bigod Soaked in Calvados  
Wrapped in Brioche Crumb**

*Sample Menu.*

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.





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## WINE BY THE GLASS

125 ML

Champagne	£	Rosé	£
Philipponnat Royale Res. White, Brut NV	<b>18</b>	Grenache Whispering Angel, France 2022	<b>18.5</b>
Philipponnat Royale Res. Rose, Brut NV	<b>21</b>		
White		Red	
Viognier Domaine Lauriers, France 2022	<b>9.5</b>	Grenache Domaine Laurieres, France 2021	<b>9.5</b>
Chardonnay Tormaresca, Italy 2023	<b>11.5</b>	Rioja Reserva LAN, Spain 2017	<b>16</b>
Sauvignon Blanc Babich, New Zealand 2022	<b>14.5</b>	Pinot Noir Les Montees, France 2019	<b>18</b>
Garganega, Soave Classico Pieropan, Italy 2020	<b>16</b>	Merlot Chateau de Fontenille, France 2020	<b>19</b>
Gros Manaseng, Domaine Chaupe, France 2022	<b>18</b>	Malbec Pulentia Estate, Argentina 2022	<b>20</b>

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## SPARKLING

750 ML

	£	Rosé	£
Prosecco di Treviso extra dry, Dal Bello, Italy. N.V.	<b>55</b>	Grenache Whispering Angel, France 2022	<b>74</b>
Charles de Fere Blanc de Blanc brut, France. N.V.	<b>65</b>	Tempranillo, Viña Tondonia, Spain 2010	<b>180</b>
Blanc de Blancs brut, Hundred Hills, England 2018	<b>175</b>		
Champagne		Red	
Champagne Philipponat brut Reservé, France N.V.	<b>98</b>	Blaufränkisch & Merlot, Austria N.V.	<b>65</b>
Champagne brut Rosé, Duval Leroy, France N.V.	<b>145</b>	Cabernet Franc, Ronchi di Manzano, Italy 2016	<b>70</b>
Champagne brut Rosé, Thienot, France N.V.	<b>198</b>	Cinsault & Pais, Chile 2019	<b>85</b>
White		Monastrell, 1771, Bodegas Los Frailes, Spain 2011	<b>90</b>
Vilana & Vidiano, Karavitakis Winery, Greece 2021	<b>60</b>	Shiraz, Cuvée Les Griottes, France 2017	<b>90</b>
Gros Manseng, Cuvée L'Eclipse, France 2022	<b>72</b>	Carignan & Garnacha, France 2018	<b>95</b>
Altiesse en Paradis, France 2018	<b>103</b>	Pinot Noir, Domaine Trapet Pere & Fils, France. 2012	<b>105</b>
Ribolla, Goriska Brda, Slovenia 2010	<b>163</b>	Pinot Noir, "Peter Max", South Africa 2021	<b>110</b>
Listan Blanco, Vidonia, Spain 2015	<b>108</b>	Pinot Noir, Mugneret Gibourg, France. 2012	<b>120</b>
Savagnin, Ouilé, France 2018	<b>130</b>	Garnacha, Cabrida, Spain 2012	<b>125</b>
Chardonnay, Marsannay blanc, France 2015	<b>130</b>	Blaufränkisch, Kirschgarten, Austria 2007	<b>140</b>
Chardonnay, Chablis 1er Cru Beauroy, France 2019	<b>127</b>	Grenache, Clos Mogador, Spain 2018	<b>235</b>
Chardonnay, Savoy Vineyard, USA. 2019	<b>262</b>	Tempranillo, Flor de Pingus, Spain 2017	<b>275</b>
		Cabernet Sauvignon & Merlot, Italy 2014	<b>390</b>