



# 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

Beetroot and pickled apple salad goats cheese croquette,  
caramelised walnuts, walnut vinaigrette 2,4,7,13,14

Pea and ham soup 1,7,13

### MAINS

Griddled fillet of bream, salad of rocket, french beans, shallot and caper dressing 1,,5,7,13

Venison meat balls with mashed potato and summer  
vegetables 1,2,4,7,12,13

### SIDES

Fries - £7.50 v,1,2,3,4,5,6,7,8,9,10,11,12,13,14

Salad of rocket with Parmesan - £7.50 v,7

### DESSERTS

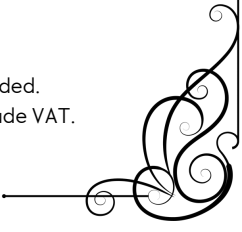

Dark chocolate mousse cake, black cherry sorbet v,2,4,7,12

Strawberry sorbet with strawberries marinated in mint and vanilla VG

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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)

