



FRANCO'S
L O N D O N

Example Afternoon Menu February 2020

2.30 pm. to 5.30 pm. Monday to Friday

3 pm. to 5.30 pm. Saturday

**Enjoy a main course from the grill
with a side dish of your choice &
a glass of wine for £35**

| | |
|------------|--------------|
| Seabass | Beef rib eye |
| Tuna steak | Lamb cutlets |
| Salmon | Swordfish |

Spinach, Green beans or Broccoli

Sautéed with olive oil, garlic, butter or simply steamed

New potatoes or mashed potatoes

Green salad

with vinaigrette or olive oil & lemon

175ml glass

White Trebbiano d'Abruzzo Masciarelli *Abruzzo*

White Pinot Grigio, Franz Haas *Trentino*

Red Barbera 'El Merlu' Camusso & Gasca *Piedmont*

Red Chianti Classico Querciabella *Tuscany*

*Some of our dishes may contain nuts
Please inform your waiter when ordering*

First courses & salad

- Tomato, avocado & green bean salad 10
Sliced tomato with buffalo mozzarella or burrata 12
Smoked salmon with buttered brown bread 16
Classic club sandwich with avocado 16
Parma ham with mozzarella 16
Antipasto - Parma ham, bresaola & salami 14

Soup & pasta

- Soup of the day 8
Spaghettini with fresh tomato & basil 10 / 16
Linguine with lobster, garlic, chilli & cherry tomato 30 / 36
Roast beef & spinach ravioli in rosemary sauce 16 / 22
Classic lasagna 22

Grill

- | | |
|-------------------|-----------------|
| Tuna steak 26 | Beef rib eye 30 |
| Organic salmon 22 | Lamb cutlets 30 |
| Seabass 28 | Fillet steak 38 |
| Swordfish 24 | |

Vegetables & potatoes

Sautéed with olive oil, garlic, butter or simply steamed

- Spinach, Green beans or Broccoli 5
New potatoes or mashed potatoes 5

Full range of desserts are available

Cream Tea 10

*Your choice of loose leaf tea or coffee
Fresh scone, clotted cream & strawberry preserve*

| | |
|----------------------------------|--------------|
| Wines by the glass | £ |
| Champagne & sparkling | <i>125ml</i> |

| | |
|--------------------------------------|----|
| Taittinger Brut, France NV | 15 |
| Prosecco Bernardi 'Extra dry' Veneto | 10 |

White

| | <i>125ml</i> | <i>175ml</i> | <i>500ml</i> |
|---|--------------|--------------|--------------|
| Trebbiano d'Abruzzo, Masciarelli <i>Abruzzo</i> | 5 | 7 | 18 |
| Pinot Grigio, Franz Haas <i>Trentino</i> | 8 | 11 | 30 |

Red

| | | | |
|--|-----|----|----|
| Barbera 'El Merlu' <i>Piedmont</i> | 5.5 | 8 | 23 |
| Chianti Classico Querciabella <i>Tuscany</i> | 11 | 14 | 40 |

Soft drinks

| | |
|--|---|
| Coke / diet coke / lemonade / ginger beer / tonic water | 4 |
| Freshly squeezed orange / grapefruit juice | 5 |
| Apple / cranberry / mango / passionfruit / pineapple juice | 4 |

Non-Alcoholic Cocktails

| | |
|--|-----|
| Gin & Tonic - <i>Seedlip Non Alcoholic Gin, Tonic water</i> | 9.5 |
| Mango fizz - <i>Fresh Mango, mango juice, lime, Ginger Ale</i> | 6.5 |
| Strawberry cooler - <i>Fresh strawberries & lemonade</i> | 6.5 |

Hot drinks

| | |
|--|------|
| Espresso / double espresso | 4.75 |
| Filter coffee / Americano / cappuccino / caffè latté / flat white | 4.75 |
| Hot chocolate / chai latté | 4.75 |
| Loose leaf tea – <i>English breakfast/ Earl grey/ Darjeeling</i> <i>Jasmine / Lapsang Souchong, Rooibos</i> | 4.75 |
| Infusions - <i>fresh mint / camomile / ginger / hibiscus/ green</i> | 4.75 |