

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

CHOICE OF 1 SMALL, 1 MAIN & 1 DESSERT

2 COURSES £35 - 3 COURSES £42.5

SMALL

Smoked haddock risotto with chives

Might contain fish, milk & sulphites.

Terrine of pork , piccalilli

Might contain mustard ,sulphites & celery.

MAINS

Baked fillet of red mullet, warm salad of new potatoes and wild garlic & sauce Genoise

Sauce genoise - ham, carrot, celery, onion, parsley root, mushrooms, butter, thyme bay, mace, clove, red wine, veal jus, anchovy butter, parsley, nutmeg & lemon.

Might contain fish, celery, milk & sulphites

Beef brisket , Francatelli's yeast dumplings, sauce Picante

Sauce Picante -shallots, gherkins, capers, vinegar, thyme, bay, black pepper, jus dumpling flour, yeast, suet, water & salt.

Might contain sulphites, mustard, celery, milk & gluten.

DESSERTS

Filbert tart

Might contain milk, nuts, eggs & soya.

Baron Bigod , red onion chutney

Might contain milk & sulphites

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.





WINE BY THE GLASS

125 ML

Champagne	£	Rosé	£
Philipponnat Royale Res. White, Brut NV	18	Grenache Whispering Angel, France 2022	18.5
Philipponnat Royale Res. Rose, Brut NV	21	Pinot Noir Sancerre Gerard Boulay, France 2019	20
White		Red	
Viognier Domaine Lauriers, France 2022	9.5	Grenache Domaine Laurieres, France 2021	9.5
Chardonnay Tormaresca, Italy 2023	11.5	Sangiovese Chianti, Italy 2021	16
Sauvignon Blanc Babich, New Zealand 2022	14.5	Pinot Noir Les Montees, France 2019	18
Garganega, Soave Classico Pieropan, Italy 2020	16	Merlot Chateau de Fontenille, France 2020	19
Gros Manaseng, Domaine Chaupe, France 2022	18	Malbec Pulenta Estate, Argentina 2022	20

SPARKLING

750 ML

	£	Rosé	£
Prosecco di Treviso extra dry, Dal Bello, Italy. N.V.	55	Grenache Whispering Angel, France 2022	74
Charles de Fere Blanc de Blanc brut, France. N.V.	65	Pinot Noir Sancerre Gerard Boulay, France 2019	93
Blanc de Blancs brut, Hundred Hills, England 2018	175	Tempranillo, Viña Tondonia, Spain 2010	180
Champagne		Red	
Champagne Philipponat brut Reservé, France N.V.	98	Blaufränkisch & Merlot, Austria N.V.	65
Champagne brut Rosé, Duval Leroy, France N.V.	145	Cabernet Franc, Ronchi di Manzano, Italy 2016	70
Champagne brut Rosé, Thienot, France N.V.	198	Cinsault & Pais, Chile 2019	85
White		Monastrell, 1771, Bodegas Los Frailes, Spain 2011	90
Vilana & Vidiano, Karavitakis Winery, Greece 2021	60	Shiraz, Cuvée Les Griottes, France 2017	90
Gros Manseng, Cuvée L'Eclipse, France 2022	72	Carignan & Garnacha, France 2018	95
Altiesse en Paradis, France 2018	103	Pinot Noir, Domaine Trapet Pere & Fils, France. 2012	105
Ribolla, Goriska Brda, Slovenia 2010	163	Pinot Noir, "Peter Max", South Africa 2021	110
Listan Blanco, Vidonia, Spain 2015	108	Pinot Noir, Mugneret Gibourg, France. 2012	120
Savagnin, Ouilé, France 2018	130	Garnacha, Cabrida, Spain 2012	125
Chardonnay, Marsannay blanc, France 2015	130	Blaufränkisch, Kirschgarten, Austria 2007	140
Chardonnay, Chablis 1er Cru Beauroy, France 2019	127	Grenache, Clos Mogador, Spain 2018	235
Chardonnay, Savoy Vineyard, USA. 2019	262	Tempranillo, Flor de Pingus, Spain 2017	275
		Cabernet Sauvignon & Merlot, Italy 2014	390