

# FRANCATELLI

MODERN BRITISH CUISINE



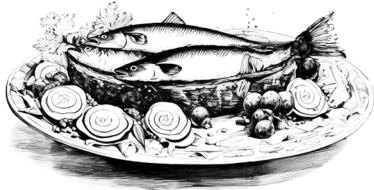
## BITES

Salsify beignets  
with mustard and  
honey

Pickled  
vegetables

Mansergh Hall  
ewes milk cheese  
marinated in olive oil  
and rosemary

**£7.5 each**



## VEGETARIAN

Risotto of cep  
with 36 month aged  
parmesan *gf/vr*

**S/M - £15/£30**

Open ravioli of  
pumpkin  
with crispy sage *vr*

**S/M - £14/£26**

Pithivier  
of celeriac and chestnut,  
wild mushrooms and  
beetroot *pb/vr*

**£29**

pb - vegan  
vr - vegan upon request  
gf - gluten free

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.*

Scotch Broth  
Rich mutton broth with root  
vegetables *gf*

**£12**

Baked fillet of  
red mullet  
with pickled vegetables

**£15**

Terrine of Duroc Pork  
with homemade  
Piccalilli *gf*

**£18**

Pear, Chicory and  
Stilton Salad  
with caramelized walnuts

**£13.5**

South coast monkfish  
with mussels, apple and  
chives *gf*

**£38**

Lobster  
braised with winter  
truffle and potatoes *gf*

**£95**

Rib Eye Steak  
beef rib eye with  
bordelaise sauce *gf*

**£48**

Whole grilled Dover sole  
with nut brown butter  
and capers

**market price**

Shepherd's Pie  
slow cooked lune valley lamb  
shoulder, root vegetables, mashed  
potato, crispy lamb crumbs

**£36**

Saddle of Cumbrian venison  
salt baked celeriac, beetroot  
and juniper jus *gf*

**£48**

*Sample Menu. Please advise us of any allergies or dietary requirements.  
A discretionary service charge of 15% will be added to your bill.  
All prices include VAT.*

## SPECIAL

OUR SIGNATURE  
St James ham  
with slow cooked carrots *gf*

**£34**

Seared Scallops  
x2 with bacon and onion  
jam, warm potato mousse

**£28**

Oysters  
x6, shallots in red  
wine vinegar, lemon *gf*

**£28**



## SIDES

French fries

Red Cabbage  
braised in red wine  
with apples *gf*

French beans  
in butter with  
sweet onions *gf*

Parmentier potatoes *gf*

Mixed leaf salad  
aged balsamic and  
honey dressing

**£7.5 each**