



THE FRANKLIN
RESTAURANT

by Alfredo Russo

ANTIPASTI

Tortino di Melanzane

*Aubergine, cherry tomato confit, buffalo mozzarella
and Parmigiano biscuit*

£16

Polpo Tiepido

*Slow cooked octopus topped with Piedmont potato
foam, capers and iced olive powder*

£17

“Tartaccio” di nocciola e tartufo

*Duet of beef tartare and beef carpaccio served with
hazelnut and black truffle*

£21

Polenta “Concia”

*Polenta with sautéed wild mushrooms and Toma
cheese*

£16

Cocktail di gamberi con emulsion di avocado

Mix prawns with avocado emulsion

£24

Insalata radicchio, pere e quinoa

Radicchio, pear and quinoa salad

£16

Prices are inclusive of VAT. If you require any further information on food allergens, please ask one of our team members.
A discretionary service charge of 15% will be added to your bill.



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PRIMI

"Passato di Verdura" Alfredo Russo

*Vegetable soup by Alfredo Russo made with over 18 seasonal
vegetables*

£22

Raviolone di verza

Cabbage raviolone with broccoli and anchovies sauce

£17

Tortelli di Carni Bianche

*Hen tortelli, Parmigiano fondue
and lime zest*

£18

Spaghetti alle vongole e rucola selvatica

Fresh clams spaghetti with wild rocket sauce

£20

Risotto al nero di seppia

White risotto, in cuttlefish ink sauce and lemon

£17

Gnocchi ai 4 elementi

*Potato Gnocchi with Toma, Gorgonzola, Parmigiano and
Taleggio cheese*

£18

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SECONDI

Merluzzo nero dell'Alaska

*Poached black cod with vegetable caponata, tomatoes,
olives and capers*

£38

“Stracotto di vitello” con topinambur e radici

*Braised veal served with Jerusalem artichokes and mix
radishes*

£28

Insalata di Tuberi

Beetroot salad with caramelised goat cheese

£21

Filetto di tonno con finocchi e arancia

Sliced tuna fillet served with fennels and peeled orange

£28

Faraona con zucca e castagne

Low temperature guinea fowl, squash and chestnuts

£28

Milanese di fassona “sbagliata”

*“Wrong” charcoal crumbed veal slice, served with mix
potatoes*

£32

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DESSERTS

Crema Caramellata

Wild berries crème brûlée

£9

Tortino di castagne e mascarpone

*Warm chestnuts cake, served with mascarpone
cream*

£9

Gelati e Sorbetti del Giorno

Ice cream and sorbet selection of the day

£9

Cannolo di mela e cannella

*Baked cannoli filled with apple, hazelnut and
cinnamon served with granny smith apple sorbet*

£9

Semifreddo al caffè

*Coffee parfait with vanilla sauce and bitter
espresso sorbet*

£9

Selezione di 3 / 6 formaggi italiani

*Selection of 3 or 6 Italian cheese served with
onion compote and honey*

£12 / £18

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