



THE FRANKLIN  
RESTAURANT  
*by Alfredo Russo*

# WINE MENU



THE FRANKLIN



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## RESTAURANT

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### SPARKLING WINES BY THE GLASS

S.A.	Champagne Brut Réserve - Taittinger (40% Chardonnay, 60% Pinot noir and Pinot meunier)	£ 18.00
S.A.	Champagne Brut Prestige Rosé - Taittinger (30% Chardonnay, 70% Pinot noir and Pinot meunier)	£ 20.00
S.A.	Mistroc Rose - Alfredo Russo (60% Nebbiolo, 40% Barbera)	£ 12.00
S.A.	Prosecco di Valdobbiadene Brut "Crede" - Bisol (85% Glera, 10% Pinot Bianco, 5% Verdiso)	£ 11.00

### WHITE WINES BY THE GLASS

2016	Monferrato Bianco "Nocchino" - Alfredo Russo (70% Cortese, 15% Chardonnay, 15% Sauvignon)	£ 12.00
2018	Terra Alpina Pinot Gigio Dolomiti IGT- Alois Lageder (Pinot Grigio)	£ 14.00
2017	Chablis 1er Cru "Les Fourneaux" - Paul Nicolle (100% Chardonnay)	£ 16.00
2017	Rioja "Vivanco" (50% Viura, 35% Tempranillo Blanco, 15% Maturana Blanca)	£ 12.00



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## RED WINES BY THE GLASS

2015	Monferrato Rosso "Fuska" - Alfredo Russo (100% Merlot)	£ 12.00
2016	Malbec "Vista Flores" - Catena (Malbec) Argentina	£ 12.00
2015	Valpolicella Ripasso Superiore Classico - La Dama (50% Corvina, 20% Corvinone, 25% Rondinella, 5% Molinara)	£ 14.00
2015	Nizza "Capacchione" - Alfredo Russo (100% Barbera)	£ 16.00

## ROSE WINES BY THE GLASS

2016	Marche Rosato - Marotti Campi (100% Lacrima)	£ 12.00
2017	Côtes-de-Provence Rosé "Whispering Angel" Château d'Esclans (Grenache, Vermentino, Cinsault)	£ 15.00



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### SWEET WINES BY THE GLASS

2017	Moscato D'Asti "Filly" - Alfredo Russo (100% Moscato Bianco)	£ 9.00
S.A.	Sicilia Passito "Baccadoro" - Fondo Antico (Grillo, Zibibbo)	£ 12.00
2007	Coteaux du Layon Beaulieu "Clos de la Soucherie" Château Pierre Bise (100% Chenin Blanc)	£ 14.00
2014	Sauternes "La Perle d'Arche" - Château d'Arche (90% Semillon, 9% Sauvignon, 1% Muscadelle)	£ 12.00

### SHERRY AND PORTO BY THE GLASS

S.A.	Sherry Pedro Ximenez "Solera 1927" - Alvear (100% Pedro Ximenez )	£ 18.00
2011	Late Bottled Vintage Porto - Warre's (Touriga Nacional, Tinto Roriz )	£ 12.00
S.A.	Porto Old Tawny 20 years - Quinta do Vallado (Tinta Roriz, Tinta Amarela, Touriga Franca)	£ 18.00



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## SAKE BY THE GLASS ( 100 ml)

S.A. Junmai Ginjo - Shichida Brewery £18.00

This sake combines the sweet aroma of white flowers and white peaches. The soft sweetness of peaches lingers on the palate, followed by a refreshing acidity and a sweet, long finish with full of "Umami".

S.A. Junmai Daiginjo "Haku Raku sei" - Niizawa Jozoten Brewery £ 22.00

This is a soft-textured, savoury treat from the brewery of Mr Iwao Niizawa, the youngest master sake brewer in history. The folks at Niizawa are experts at crafting high-quality dry sakes. Hugely inviting notes of pineapple and pears sign off with a slick, satisfying, earthy finish.

S.A. Umeshu Plum Sake "Kishinamien" - Niizawa Jozoten Brewery £ 18.00

It is a sweet, gently acidic sake, tasting of plums, almonds and sweet marzipan. The Niizawa brewery and surrounding regions were heavily hit by the 2011 Japanese earthquake, and part of the proceeds from this booze goes towards rebuilding the local communities.



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CHAMPAGNE

S.A.	Brut Réserve - Taittinger	£ 95.00
S.A.	Prelude Grande Cru - Taittinger	£ 135.00
2006	Comtes de Champagne Blanc de Blancs	£ 340.00
S.A.	Special Cuvée Brut - Bollinger	£ 150.00
S.A.	Special Cuvée Brut Magnum (1.5 l) - Bollinger	£ 380.00
S.A.	Grand Siècle - Laurent Perrier	£ 280.00
2009	Brut Vintage - Dom Pérignon	£ 360.00



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S.A.	Grande Cuvée Brut - Krug	£ 400.00
S.A.	Blanc de Blancs Brut - Ruinart	£ 200.00
2004	Blanc de Blancs Brut - Bruno Paillard	£ 220.00
2004	Sir Winston Churchill - Pol Roger	£ 420.00



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CHAMPAGNE ROSE

S.A.	Prestige Rosé - Taittinger	£ 110.00
2006	Brut Vintage Rosé - Moët & Chandon	£ 280.00
2006	Belle Epoque Rosé - Perrier-Jouët	£ 650.00
S.A.	Cuvée Rosé - Laurent Perrier	£ 200.00

SPARKLING WINES

S.A.	Classic Brut - Chapel Down (UK)	£ 105.00
S.A.	Cavendish Brut - Ridgeview (UK)	£ 92.00
2014	Blanc de Noirs Brut - Ridgeview (UK)	£ 145.00
S.A.	Brut Rosé - Chapel Down (UK)	£ 115.00
S.A.	Prosecco di Valdobbiadene Brut "Crede" - Bisol	£ 64.00
S.A.	Mistroc Rose - Alfredo Russo	£ 70.00





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ITALIAN WHITE WINES

2016	Monferrato Bianco "Nocchino" - Alfredo Russo (Sauvignon, Cortese, Chardonnay)	£ 40.00
2015	Roero Arneis - Vietti (Arneis)	£ 79.00
2016	Gavi di Gavi Riserva "Volo" - Morgassi Superiore (Cortese)	£ 73.00
2013	Monferrato Bianco "Timorgasso" - Morgassi Superiore (Timorasso)	£ 75.00
2018	Terra Alpina Pinot Gigio Dolomiti IGT- Alois Lageder (Pinot Grigio)	£ 68.00
2013	Alto Adige Chardonnay "Lowegang" - Alois Lageder (Chardonnay)	£ 160.00
2015	Gewurztraminer - Aneri (Gewurztraminer)	£ 65.00
2018	Etna Bianco - Tornatore (Carricante)	£ 60.00



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2015	Friuli Colli Orientalii Friulano - La Roncaiai (Friulano)	£ 75.00
2016	Bianco Secco—Quintarelli (Garganega, Chardonnay, Trebbiano)	£ 140.00
2016	Vernaccia di San Gimignano - Castellani (Vernaccia bianca)	£ 44.00
2015	Toscana Bianco "Vistamare" - Ca' Marcanda Gaja (Vermentino, Viogner)	£ 185.00
2017	Verdicchio Classico Sup. "Luzano" - Marotti Campi (Verdicchio)	£ 48.00
2016	Greco di Tufo - Murrina (Greco)	£ 49.00
2017	Grillo Parlante - Fondo Antico (Grillo)	£ 50.00
2017	Vermentino di Gallura - Funtanaliras (Vermentino)	£ 65.00



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## EUROPEAN WHITE WINES

2014	Côtes du Roussillon Blanc "Centenaire" - Domaine Lafage (Grenache Blanc) France	£ 45.00
2016	Sancerre "Les Chailloux" - Domaine Fouassier (Sauvignon Blanc) France	£ 110.00
2017	Chablis 1er Cru "Les Fourneaux" - Paul Nicolle (Chardonnay) France	£ 95.00
2017	Alsace Gewurztraminer - Jean Biecher (Gewurztraminer) France	£ 52.00
2011	Puligny—Montrachet 1er Cru "Les Folatieres" - Domaine Leflaive (Chardonnay) France	£ 645.00
2016	Savagnin "Les Sarres" - Domaine Rijckaert (Savagnin) France	£ 90.00



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2017	Gruner Veltliner "Weitgasse" - Mantlerhof (Gruner Veltliner) Austria	£ 60.00
2012	Riesling Wehlener Klosterberg Kabinett - Markus Molitor (Riesling) Germany	£ 64.00
2013	Ibarino Rias Baixas "Salvora" - Bodega Rodrigo Mendez (Albarino) Spain	£ 115.00
2018	Rioja "Vivanco" (Viura, Tempranillo Blanco, Maturana Blanca) Spain	£ 50.00
2014	Blanco de Bernabeleva - Navaherreros (Albillo, Macabeo) Spain	£ 64.00
2013	Meursault 1er Cru Genevrieres Domaine Latour Giraud (Chardonnay) France	£ 365.00



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NEW WORLD WHITE WINES

2017	Chardonnay "Haystack" - Journey's End (Chardonnay) South Africa	£ 48.00
2014	Chenin Blanc - De Trafford (Chenin Blanc) South Africa	£ 96.00
2014	Martinborough "Te Muna Road" - Craggy Range (Sauvignon Blanc) New Zealand	£ 60.00
2015	"Riverpoint" - Millton (Viogner) New Zealand	£ 70.00



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ITALIAN RED WINES

2015	Monferrato Rosso "Fuskia" - Alfredo Russo (Merlot)	£ 60.00
2015	Nizza "Capacchione" - Alfredo Russo (Barbera)	£ 80.00
2017	Dolcetto d'Alba - Paolo Conterno (Dolcetto)	£ 59.00
2013	Barolo "Riva del Bric" - Paolo Conterno (Nebbiolo)	£ 130.00
2012	Barolo "Brunate" - Vietti (Nebbiolo)	£ 640.00
2011	Barolo "Rocche" - Vietti (Nebbiolo)	£ 760.00
2013	Barolo "Castiglione" - Vietti (Nebbiolo)	£ 230.00



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2011	Barolo "Lazzarito" - Vietti (Nebbiolo)	£ 635.00
2013	Barolo "Ravera" - Vietti (Nebbiolo)	£ 520.00
2013	Barolo - Angelo Veglio (Nebbiolo)	£ 75.00
2012	Barbaresco "Masseria" - Vietti (Nebbiolo)	£ 235.00
2008	Barbaresco - Riva Leone (Nebbiolo)	£ 70.00
2011	Barbaresco "Sorì San Lorenzo" - Gaja (Nebbiolo)	£ 1220.00
2001	Langhe "Conteisa" - Gaja (Nebbiolo, Barbera)	£ 665.00



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2016	Alto Adige Pinot Nero - Alois Lagender (Pinot Nero)	£ 79.00
2016	Valpolicella Ripasso Superiore Classico - La Dama (Corvina, Corvinone, Rondinella, Molinara)	£ 70.00
2013	Amarone della Valpolicella Classico - La Dama (Corvina, Corvinone, Rondinella, Molinara)	£ 145.00
2004	Amarone della Valpolicella Classico - Quintarelli (Corvina, Corvinone, Rondinella, Molinara)	£ 935.00
2013	"Primofiore" - Quintarelli (Corvina, Cabernet Sauvignon)	£ 200.00
2013	Friuli Colli Orientali Refosco - La Roncaia (Refosco dal Peduncolo Rosso)	£ 100.00





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2017	Montepulciano d'Abruzzo - Villa dei Fiori (Montepulciano)	£ 40.00
2015	Lacrima di Morro d'Alba "Orgiolo" - Marotti Campi (Lacrima di Morro d'Alba)	£ 54.00
2017	Chianti Classico - Castellare di Castellina (Sangiovese)	£ 78.00
2015	Maremma Toscana "Sughere di Frassinello" - Rocca di Frassinello (Sangiovese, Merlot, Cabernet Sauvignon )	£ 84.00
2006	Brunello di Montalcino Riserva "Castelgiocondo" - Frescobaldi (Sangiovese)	£ 314.00
2016	Toscana Rosso "Promis" - Cà Marcanda Gaja (Merlot, Syrah, Sangiovese)	£ 120.00
2016	Bolgheri "Magari" - Cà Marcanda Gaja (Merlot, Cabernet Sauvignon, Cabernet Franc)	£ 160.00



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2014	Vino Nobile di Montepulciano - Villa Sant'Anna (Sangiovese)	£ 87.00
2007	Bolgheri "Sassicaia" - Tenuta San Guido (Cabernet Sauvignon, Cabernet Franc)	£ 870.00
2008	Toscana "Solaia" - Marchesi Antinori (Cabernet Sauvignon, Cabernet Franc, Sangiovese)	£ 730.00
2013	Toscana Rosso "Masseto" - Tenuta Masseto (Merlot)	£ 2500.00
2006	Colli di Salerno "Montevetrano" - Silvia Imperato (Cabernet Sauvignin, Aglianico)	£ 195.00
2016	Puglia Primitivo Appassimento "Lucale" - Masseria Borgo dei Trulli (Primitivo)	£ 46.00
2017	Puglia Negramaro – Masseria Borgo dei Trulli (Negramaro)	£ 38.00
2016	Salice Salentino – Masseria Borgo dei Trulli (Malvasia near, Negramaro)	£ 45.00



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2015	Aglianico del Vulture - Gudarra (Aglianico)	£ 79.00
2014	Cirò Rosso Classico Superiore - Scala (Gaglioppo)	£ 52.00
2014	Terre Siciliane Perricone "Per Te" - Fondo Antico (Perricone)	£ 54.00



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## EUROPEAN RED WINES

2013	Pauillac - Château Tour Pibran (Merlot, Cabernet Sauvignon) France	£ 105.00
2012	Hermitage "La Chapelle" - Paul Jaboulet Aine (Syrah) France	£ 600.00
2008	Clos—Vougeot - Château de la Tour (Pinot Noir) France	£ 484.00
2002	Corton Grand Cru - Domaine Bonneau du Matray (Pinot Noir) France	£ 550.00
2007	Margaux - Château Palmer (Merlot, Cabernet Sauvignon) France	£ 635.00
1996	Grand Cru Classé - Château Margaux (Cab. Sauvignon, Cab. Franc, Merlot) France	£ 2950.00



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2014	Rioja "Phincas" - Bodega Bhilar (Tempranillo, Graciano, Garnacha, Viura ) Spain	£ 84.00
2014	Ribeira Sacra Merenzao - Algueira (Trousseau) Spain	£ 150.00
2013	Reserva Especial Unico - Vega Sicilia (Tempranillo) Spain	£ 1150.00



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NEW WORLD RED WINES

2016	Malbec "Vista Flores" - Catena (Malbec) Argentina	£ 57.00
2015	"Huntsman" - Journey's End (Shiraz, Mourvedre) South Africa	£ 50.00
2014	Tasmania Pinot Noir - Josef Chromy (Pinot Noir) Australia	£ 80.00
2015	Premier Old Vine Zinfandel - Redwood (Zinfandel) USA	£ 65.00
2011	California Merlot - Truchard (Merlot) USA	£ 92.00



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### ROSE WINES

2017	Marche Rosato - Marotti Campi (Lacrima) Italy	£ 50.00
2017	Alto Adige Lagrein Rosato - Alois Lageder (Lagrein) Italy	£ 65.00
2018	Côtes-de-Provence Rosé "Whispering Angel" Château d'Esclans (Grenache, Vermentino, Cinsault) France	£ 85.00



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SWEET WINES

2017	Moscato D'Asti "Filly" - Alfredo Russo (100% Moscato Bianco) Italy	£ 52.00
S.A.	Sicilia Passito "Baccadoro" - Fondo Antico 0.5 l (Grillo, Zibibbo) Italy	£ 51.00
2007	Coteaux du Layon Beaulieu "Clos de la Soucherie" Château Pierre Bise 0.5 l (Chenin Blanc) France	£ 74.00
2014	Sauternes "La Perle d'Arche" - Château d'Arche (Semillon, Sauvignon, Muscadelle) France	£ 80.00





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## Alcohol by volume

For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

Champagne 12% - 13 %

White wines 11% - 14%

Red wines 12% - 15%

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of wines available are served in 175 ml.

Champagne glasses are available at The Franklin Hotel in 125 ml and dessert wines in 100 ml.

Smaller measures are available upon request.