



THE FRANKLIN
RESTAURANT

by Alfredo Russo

ANTIPASTI

Melanzane e Pomodorini

*Aubergine, confit cherry tomato, burrata,
and Parmesan biscuit*

£14

Polpo a Patate

*Slow cooked South Coast octopus served with
potato foam, capers and Cerignola olives*

£15

Carne Cruda al Tartufo

*Fassona Piemontese tartare served with
fresh black truffle*

£16

Insalata di Tuberi

*Beetroot salad with caramelised Melusine goat's
cheese and balsamic reduction*

£13



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PRIMI

Risotto Scampi e Burrata

*Bisque and white wine reduction Carnaroli rice served with
burrata and Cornish langoustine*

£22

Tortelli di Carni Bianche

Free range chicken tortelli, Parmesan fondue and lime zest

£16

Spaghetti Cacio e Pepe

*A Roman Shepherd's classic dish of bronze die spaghetti with
Pecorino sauce and black pepper*

£15

Gnocchi Tostati

*Potato gnocchi with violin pumpkin,
guinea fowl jus and chestnuts*

£18



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SECONDI

Guancia di Vitello Brasata

*Slow cooked veal with celeriac purée, artichoke, parsley cream
and red wine sauce*

£24

Sogliola di Dover

Vanilla butter Dover Sole with grilled onion and rainbow chard

£36

Filetto di Branzino

*Slow cooked line-caught Sea Bass, tomatoes, basil, ash and
Jerusalem artichoke*

£24

Fassona alla Milanese

*Fassona Piemontese fillet with traditional grissino crumb,
served with carrot purée, and baby carrots*

£30



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DESSERTS

Crema Caramellata

*Fresh wild berries, strawberry ice cream, layered
with soft caramelised cream*

£9

Tiramisu

*Mascarpone cream layers, Illy coffee, homemade
savoiardi biscuits topped with cocoa powder*

£9

Selezione di 3/5 Formaggi Italiani

*Selection of 3 or 5 Italian cheeses served with
onion compote and honey*

£8/£13

Mille Foglie Scomposta al Cioccolato

Valrhona mille-feuille with mandarin ice cream

£9