



THE FRANKLIN  
RESTAURANT

*by Alfredo Russo*

Consultant Chef, Michelin-Starred Chef Alfredo Russo  
Head Chef Roberto Roncolato

À LA CARTE MENU

Additional Alba black spring truffle available upon request £10

Please make one of our team aware of any dietary restrictions or allergies you might have.  
A discretionary service charge of 12.5% will be added to your bill.

ANTIPASTI

Astice & Panzanella Poached wild lobster served with fresh tomatoes, celery, pickled red onion and croutons	£20
Crème Brûlée ai Carciofi Jerusalem artichokes crème brûlée with Parmigiano Reggiano and artichokes salad	£18
Uovo fritto & Asparagi Deep fried hen's egg with asparagus and Parmigiano Reggiano fondue	£16
Tartare di Fassona & Nocciole Affumicate Fassona fillet tartare with smoked hazelnuts	£20
Scalagno Fondente Roasted shallots stuffed with Langhe cheese	£16

PRIMI

Gnocchi Homemade ricotta gnocchi with beetroots and cheese foam	£20
Crema di Porri Leeks cream with thyme oil and sourdough croutons	£18
Spaghetti alle Vongole Gragnano semola spaghetti with Devon clams	£22
Risotto Margherita Roasted tomato risotto with fresh burrata and basil	£20
Tortelli di Vitella Slow cooked veal tortelli with ham consommé, peas and mint	£20

SECONDI

Suprema di Pollo & Zucchine Chargrilled corn fed chicken with courgettes and sherry sauce	£26
Dentice Peperoni & Zafferano Roasted red snapper, red peppers cream, saffron reduction and Friggitelli green peppers	£30
Manzo & Patate Hereford beef rib-eye with potatoes done our way and red wine sauce	£38
Anatra & Indivia Glassata Gressingham roasted duck breast with lemon glazed chicory	£30
Rapa Testa Rossa Roasted celeriac with cream and vegan liquorice sauce	£24



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