


Antipasti

<b>Sgombro alla Brace e Salsa Teriyaki, Cialda di Agrumi</b> <i>Charred wild mackerel, teriyaki and citrus cracker.</i>	£18
[F] [G] [Mu] [S] [Se]	
<b>Merluzzo Nero dell’Atlantico, Cavolfiori e Lardo</b> <i>Roasted Atlantic black cod, cauliflower cream, pickles and lard.</i>	£19
[F] [Mu] [S] [SD]	
<b>Terrina di Coniglio Brasato</b> <i>Slow-cooked rabbit terrine with roasted vegetables and balsamic pearls.</i>	£19
[Ce] [Mu] [S] [SD]	
<b>Tacos di Manzo, Cipolla Rossa in Agrodolce e Wasabi</b> <i>Taco beef Tartare, pickled red onions and wasabi.</i>	£20
[G] [N] [S]	Black truffle supplement £12
<b>Crème Brulée di Topinambur, Carciofi Arrosto e Parmigiano</b> <i>Jerusalem artichokes crème brulée, roasted artichokes and 24 months aged Parmigiano Reggiano.</i>	£18
[M] [Mu] [S] V	

Primi

<b>Tagliatelle al Coltello ai Finferli</b> <i>Homemade fresh egg pasta with roasted girolles mushrooms.</i>	£26
[E] [G] [M] [S] V	
<b>Pasta e Fagioli con Frutti di Mare</b> <i>Traditional rustic beans soup with mussels, clams and roasted market fish.</i>	£24
[C] [Ce] [F] [M] [Mo] [Mu] [S] [SD]	
<b>Risotto al Broccolo Fiolaro, Robiola e Cotechino</b> <i>Vialone nano risotto with Broccolo Fiolaro di Carezzo, Robiola sheep cheese cream and cotechino pork sausage.</i>	£22
[M]	
<b>Gnocchi di Ricotta con Tartufo Nero Invernale e Parmigiano Reggiano 24 mesi</b> <i>Homemade ricotta gnocchi with black winter truffle and Parmigiano.</i>	£25
[E] [G] [M] V	
<b>Agnolotti Ripieni, Riduzione di Amarone e Yuzu</b> <i>Homemade agnolotti filled with braised oxtail, Amarone reduction and yuzu.</i>	£25
[M] [Mu] [S] [SD]	

Secondi

<b>Cernia, Cavolo Nero Mandorle e Ostriche</b> <i>Roasted stone bass, black cabbage, almonds and oysters sauce.</i>	£32
[Ce] [F] [M] [Mo] [S] [SD]	
<b>Pollo, Olive e Scarola</b> <i>Corn-fed chicken breast, stuffed with Cerignova green olives, mash potatoes and curly endive.</i>	£29
[M] [So] [SD] 	
<b>Biancostato di Manzo Brasato e Radici di Prezzemolo</b> <i>Braised beef short ribs, textures of parsley roots and yuzu kosho.</i>	£39
[Ce] [SD]	
<b>Petto d’Anatra, Brassica, Uva Saltata e Pinoli</b> <i>Roasted Gressingham duck breast, kale, roasted grapes and pine nuts</i>	£38
[M] [Mu] [S] [SD]	
<b>Testa di Rapa</b> <i>Roasted celeriac, vegetable powders, celeriac cream and bob bon</i>	£25
[Mu] [S] VE	

Contorni

<b>Tender stem broccoli with chilli and garlic</b>	£8
	each
<b>Sautéed spinach</b> [M]	
<b>Roast potatoes</b> [M]	
<b>French fries</b>	
<b>Honey-glazed carrots</b> [M]	

ALLERGEN KEYS: [C] crustaceans, [Ce] Celery, [E] eggs, [F] fish, [P] peanuts, [G] gluten, [L] lupin, [M] milk, [Mo] molluscs, [Mu] mustard, [N] nuts, [S] soya, [SD] Sulphur dioxide, [Se] sesame seeds.

V vegetarian. VE vegan.



Halal (available on request)

Prices are inclusive of VAT. If you require any further information on food allergens, please ask one of our team members.



# THE FRANKLIN RESTAURANT

## Comfort Food....

**Gourmand Toast** [E] [G] [M] [Se] £24

*Artisan toasted bread with herbs roasted ham and mozzarella.*

**Avo & Veg Toast** [E] [G] [M] v £24

*Artisan toasted bread with marinated mixed vegetables, feta cheese and avocado.*

**Franklin Club** [G] [M] [SD] [Se]  £28

*Chargrilled chicken, mayo, bacon, lettuce and fresh tomato in toasted home-made pan brioche.*

*All served with our freshly made fries*

**Royal Burger** [E] [G] [M] [SD] [Se] £40

*Artisan brioche with foie gras burger, roasted pineapple and truffle pecorino cheese.*

**Cafone Burger** [G] [M] [SD] [Se] £36

*Artisan brioche with braised short ribs, gorgonzola cheese and onion chutney.*

**Franklin Burger** [E] [G] [M] [SD] [Se] £30

*Artisan brioche bread with beef patty, cheddar, bacon, tomato, gem lettuce, onion chutney, and pickled cucumber.*

*All served with our freshly made fries*

**Caesar's salad** [C] [F] [G] [M]  £24

*Crispy romaine lettuce and garlicky croutons, tossed in a creamy dressing, Parmesan and anchovies.*

**With chicken** £28

**With Mazara del Vallo red prawns** £32

## Pinsa

**Pinsa Margherita** [G] [M] v £18

*With our home made tomato sauce and mozzarella.*

**Pinsa mushrooms** [G] [M] v £22

*With roasted wild mushrooms and mozzarella.*

**Pinsa with Bresaola, rocket, Parmigiano and balsamic** [G] [M] [SD] £24

*With mozzarella, Parma ham, rocket, Parmigiano Reggiano shaving and balsamic.*

## Enjoy breakfast at any time of the day!

*Served with coffee or tea and toasts with jam and butter*

**Full English breakfast** [G] [M] [E] [SD] [Mu] £27

*Eggs, sausage, bacon, mushroom, tomato, Butcher & Edmond black pudding, hash brown & baked beans.*

**Omelette** [E] [M] [SD] £16

*Whole egg or egg white.*

*Choice of fillings: ham, British cheddar, mushrooms, tomato, herbs, spinach.*

**Crushed avocado on toast** [E] [M] [G] v £17

*Poached eggs and chilli flakes.*

**Pancakes** [E] [M] [G] [N] £16

*Bacon & maple syrup or berries or Nutella & hazelnuts.*

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A discretionary service charge of 12.5% will be added to your bill.*