



THE FRANKLIN LONDON

BREAKFAST MENU

We are proud to be working with handpicked suppliers to ensure the highest possible quality of our ingredients, such as St Ewe, a family-run farm producing eggs famous for the rich golden colour of their Lohmann Brown yolks and Jen Williams of Naked Jams who produces small batches of hand-made jams in the heart of the New Forest using only seasonal fruit and sugar.

FRANKLIN SIGNATURE BREAKFAST £30

To start your day our Chef has crafted a selection of bakery and homemade treats plus any of the below:

Choice of Fresh Fruit Juice

Orange, Grapefruit, Apple, Cranberry, Pienapple

Fresh Fruit Salad

Natural Yoghurt

Selection of Cereals

Cornflakes, Coco Pops, Rice Crispies, All Bran, Muesli, Granola

Coffee, Tea or Herbal Infusions

Chia Seeds Pudding

Selection of Charcuterie

Coconut Porridge with Pineapple

FRANKLIN SPECIALS

Full English Breakfast + £16

Egg, sausage, bacon, mushroom, tomato, Butcher & Edmond black pudding

Scrambled Eggs and Loch Duart Salmon + £14

Smoked Salmon, Chives

Eggs Benedict + £12

Wiltshire ham and hollandaise

Eggs Florentine + £10

Spinach and hollandaise

Eggs Royale + £14

Smoked salmon and hollandaise

Egg White Frittata + £10

Spinach, feta, mushroom and tomato

Omelette + £11

Whole egg or egg white
Choice of filling: ham, British Cheddar, mushroom, tomato, herbs, spinach

Crushed Avocado on Toast + £12

Poached egg and chilli flakes

Pancakes + £12

With bacon and maple syrup
Or wild berries
Or Nutella and caramelised hazelnuts

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.