



THE FRANKLIN

RESTAURANT

by Alfredo Russo

Valentine's

Three Courses £80

Complimentary glass of Rossini

STARTERS

Beetroot Salad

Caramelised Melusine goat cheese, balsamic reduction

Tartare di Fassona & Tartufo

Fassona beef tartare, black truffle

Gamberi Rossi & Ceci

Mazara red prawns, chickpeas, garlic, chilli

MIDDLE

Gnocchi di Ricotta, Funghi & Parmigiano

Homemade ricotta gnocchi, wild mushrooms, Parmigiano foam

Risotto Champagne & Lamponi

Creamy risotto, Champagne, raspberries

MAINS

Filetto alla Rossini

Roasted beef fillet, spinach, foie gras and Port reduction

O' Mare Nero

Halibut fillet marinated and slow cooked in squid ink,
roasted black cassava, lemon jelly and wasabi

DESSERT

The Franklin Heart

Dark chocolate mousse, passion fruit

If you require any further information on food allergens, please ask one of our team members.
Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.