

Enjoy and share our amazing Chef’s Signature Cages :

<b>Charcuterie &amp; fine cheese</b>	£45
<i>Cured meat and Fine cheese selection with artisan grissini, pickled vegetables, home-made chutney, honey and walnut</i>	
<b>Desserts and delicacies</b>	£35
<i>Our selection of sweet treats served with scones clotted cream and strawberries jam</i>	
<b>The Franklin Afternoon tea</b>	£45
<i>Classic afternoon tea served with sandwiches, cakes and scones</i>	

Enjoy breakfast at any time of day!

<b>Full English breakfast</b>	£27
<i>Eggs, sausage, bacon, mushroom, tomato, Butcher &amp; Edmond black pudding, hash brown &amp; baked beans</i>	
<b>Omelette</b>	£16
<i>Whole egg or egg white.</i>	
<i>Choice of fillings: ham, British cheddar, mushrooms, tomato, herbs, spinach</i>	
<b>Crushed avocado on toast</b>	£17
<i>Poached eggs and chilli flakes</i>	
<b>Pancakes</b>	£16
<i>Bacon &amp; maple syrup or berries or Nutella &amp; hazelnuts</i>	

Paste

<b>Spaghettone con Pecorino Romano e Granchio</b>	£25
<i>Semolina spaghetti with Pecorino Romano sauce and glazed crab.</i>	
<b>Zuppetta di Piselli</b>	£18
<i>Pea soup with ginger and lime</i>	
<b>Riso Mantecato “ Pizza Margherita”</b>	£22
<i>Creamy risotto with stracciatella cheese, cherry tomatoes, tomato chutney, and basil oil.</i>	
<b>Raviolone di Asparagi</b>	£26
<i>Homemade raviolo filled with Parmigiano Reggiano and green asparagus,</i>	
<b>Tortelli di carne nel tovagliolo</b>	£25
<i>Homemade tortelli filled with veal , cheese and lime,, served inside the napkin , a traditional Piedmonts way</i>	

Burger & Sandwich

*All Burger are served with our freshly made fries or vegetable crisps*

<b>Franklin Burger</b>	£30
<i>Artisan brioche bread with beef patty, cheddar, bacon, tomato, gem lettuce, onion chutney, and pickled cucumber.</i>	
<b>Franklin Club</b>	£24
<i>Chargrilled chicken, chicken&amp;egg mayo, bacon, lettuce and fresh tomato in toasted home-made pan brioche</i>	
<b>Vegeterian Club</b>	£22

Signature Salads

<b>Caesar’s</b>		£24
<i>Crispy romaine lettuce and garlicky croutons, tossed in a creamy dressing, Parmesan and anchovies.</i>		
	<b>With Chicken</b>	£28
<b>La Barbabietola</b>		£18
<i>Salt-baked beetroot salad with caramelized goat cheese and balsamic drizzle.</i>		
<b>Bresaola di Tonno</b>		£32
<i>Homemade tuna bresaola with fresh greens and artisanal pickled veggies.</i>		

The Chef’s main dishes

<b>Gamberi di Mazara e Panzanella</b>	£24
<i>Steamed red prawns from Mazara with a vibrant tomato and bread salad.</i>	
<b>Burrata Pomodori e Caviale</b>	£32
<i>Fresh Apulian burrata with caviar, San Marzano, Camone, and Pachino tomatoes.</i>	
<b>Manzo e Patate</b>	£36
<i>Char-grilled dry-aged rib-eye with roasted potatoes, purple cream, and crisps</i>	
<b>Pollo e Mais (HALAL)</b>	£28
<i>Corn-fed char-grilled chicken supreme with corn surprise</i>	
<b>Rombo Mela Verde, Rabarbaro e Uva</b>	£32
<i>Turbot fillet served with green apple, rhubarb, celery, and grape salad.</i>	

Dolci

<b>Tiramisu</b>	£16
Mascarpone mousse, home made savoiardi biscuits, espresso, black pepper ice cream	
<b>Il Viaggio di Marco Polo</b>	£16
Mixed berries semifreddo, hibiscus, tarragon and strawberries salad	
<b>Zuccotto</b>	£16
White Chocolate sponge with Amalfi lemon cream	
<b>Formaggi</b>	£25
Selection of 5 Italian fine cheeses with onion chutney and wild flowers honey	



THE FRANKLIN  
RESTAURANT  
*by Alfredo Russo*

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

