



THE FRANKLIN
LONDON



THE FRANKLIN
RESTAURANT

by Alfredo Russo

À LA CARTE MENU

INSALATE

Super food salad Quinoa, green apple, pomegranate, walnut, crispy kale	£15
Insalata di asparagi e rucola con tuille di carasau Grilled asparagus salad with frisée rocket, truffle and carasau bread	£24
Insalata Caprese Heritage tomato and burrata salad	£21
Insalata di Tuberi Beetroot salad with caramelised Melusine goat’s cheese and balsamic reduction	£17

ZUPPE

Zuppa di piselli con germogli e ricotta mustia Pea soup with pea shoots, seasoned ricotta	£11
Zuppa fredda di pomodoro shakerata Shaken chilled tomato soup	£12

ANTIPASTI

Polpo croccante su fagioli borlotti e prosciutto di Parma Crispy octopus with borlotti beans and Parma ham	£27
Porri affumicati con salsa di miele e mostarda, noci e gelato al Gorgonzola Burnt leek with honey and mustard dressing, walnut and Gorgonzola ice cream	£20
Battuta di fassona con salsa alle nocciole, sedano e misticanza Fassona beef tartare with hazelnut, celery and mixed salad	£30

PRIMI

Gnocchi di ricotta con salsa allo zafferano e foglie d’oro Homemade Ricotta gnocchi with saffron sauce and gold leaf	£30
Tortelli con coda alla vaccinara e fonduta di formaggio Homemade oxtail tortelli with parmesan fondue	£28
Spaghetto alle vongole con crema di prezzemolo Spaghetto with clams, parsley velouté	£27
Tonnarello cacio e pepe nella forma di pecorino Homemade Tonnarelli pasta with a traditional Pecorino and pepper sauce, served in a pecorino wheel	£22

SECONDI

Polletto alle erbe aromatiche crema di mais e pelle glassata croccante Chicken with wild mixed herbs, corn cream, honey glazed crisp skin	£28
Baccala con zucchine alla scapece e pelle croccante Salted cod with yellow courgette purée, courgetti and crisp skin	£30
Melanzana con fonduta di parmigiano pesto di basilico e coulis di pomodoro datterino Baked aubergine with parmesan fondue, basil pesto, and datterino tomato coulis	£28
Filetto di fassona Piemontese con purée di patate tartufate e tartufo fresco Piedmontese fassona beef fillet with truffle mashed potatoes and fresh truffle	£47

DESSERTS

Mousse di mascarpone con caffè alla moka Mascarpone mousse served with café mocha	£11
Dolce di frutti di bosco Blackberry mousse, strawberry biscuit, seasonal berries	£11
Cioccolato e Menta Mint puff pastry with Valrhona chocolate ganache and chocolate ice cream	£11
Zuccotto al Limone White chocolate sponge with Amalfi lemon cream	£11
Selezione di 2/5 formaggi Italiani Selection of 2 or 5 Italian cheeses served with onion compote and honey	£10/£16

WINES BY THE GLASS

SPARKLING	
NV Enrico Bedin, Prosecco Asolo Superiore, Veneto, Italy	£12
CHAMPAGNE	
NV Taittinger Brut Réserve, Reims, France	£19
NV Taittinger Prestige Cuvée Rosé, Reims, France	£21
WHITE	
2016 Alfredo Russo, Nocchino, Piedmont, Italy (Cortese, Chardonnay, Sauvignon)	£12
2020 Macon, La Roche Vineuse, Burgundy, France (Chardonnay)	£16
2018 Alois Lageder, Terra Alpina, Trentino Alto Adige, Italy (Pinot Grigio)	£18
2017 Sancerre, Terre Blanches, Loire, France (Sauvignon Blanc)	£29
ROSÉ	
2020 Marotti Campi, Marche Rosato, Marche, Italy (Lacrima)	£13
2020 Château D’Esclans, Whispering Angel, Provence, France (Grenache, Vermentino, Cinsault)	£22
RED	
2019 Goimajor, Cannonau, Sardinia Italy (Grenache)	£13
2017 Laztana Reserva, Rioja, Spain (Tempranillo, Graciano, Maturana Tinta)	£15
2016 La Dama, Valpollicella Ripasso, Veneto, Italy (Corvina, Corvinone, Rondinella, Molinara)	£17
2019 Masut Da Rive, Friuli, Italy (Pinot Noir)	£19



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.