



THE FRANKLIN
RESTAURANT

by Alfredo Russo

WINE MENU



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WINES BY THE GLASS

SPARKLING

125ml

NV	Asolo Superiore "Adalina", Enrico Bedin <i>Glera, Pinot Bianco, Verdiso</i>	£ 12.00
NV	Taittinger <i>Brut Réserve</i> <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	£ 19.00
NV	Taittinger <i>Brut Prestige Rosé</i> <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	£ 21.00

WHITE

175ml

2018	Alfredo Russo, Nocchino <i>Sauvignon Blanc, Cortese, Chardonnay</i>	£ 12.00
2020	Macon La Roche Vineuse, Burgundy, France <i>Chardonnay</i>	£ 16.00
2018	Alois Lageder <i>Terra Alpina</i> , Trentino Alto Adige, Italy <i>Pinot Grigio</i>	£ 18.00
2017	Sancerre <i>Terre Blanches</i> , Loire, France <i>Sauvignon Blanc</i>	£ 29.00



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RED

175ml

2019	Goimajor, <i>Cannonau</i> , Sardinia, Italy <i>Cannonau (Grenache)</i>	£ 13.00
2017	Laztana Reserva, Rioja, Spain <i>Tempranillo, Graciano, Maturana Tinta</i>	£ 15.00
2016	Valpolicella Ripasso, <i>La Dama</i> , Veneto, Italy <i>Corvina, Corvinone, Rondinella, Molinara</i>	£ 17.00
2019	Masut Da Rive, Friuli, Italy <i>Pinot Nero</i>	£ 19.00

ROSÉ

175ml

2020	Marotti Campi, <i>Marche Rosato</i> , Marche, Italy <i>Lacrima</i>	£ 13.00
2020	Château D'Esclans, <i>Whispering Angel</i> , Provence, France <i>Grenache, Vermentino, Cinsault</i>	£ 22.00



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CHAMPAGNE

NV	Taittinger <i>Brut Réserve</i> <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	£ 99.00
NV	Piillot, <i>Come Des Tallants, Zero Dosage</i> <i>Pinot Noir</i>	£ 168.00
2015	Alfred Gratien, <i>Blanc de Blancs</i> <i>Chardonnay</i>	£ 178.00
NV	Taittinger, <i>Prelude Grand Cru</i> <i>Chardonnay, Pinot Noir</i>	£ 195.00
2004	Bruno Paillard, <i>Blanc de Blancs Brut</i> <i>Chardonnay</i>	£ 300.00
NV	Bollinger, <i>Special Cuvée Brut</i> Magnum <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	£ 330.00
NV	Krug, <i>Grand Cuvée Brut</i> <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	£ 500.00
2004	Pol Roger, <i>Sir Winston Churchill</i> <i>Pinot Noir, Chardonnay</i>	£ 525.00
NV	Laurent Perrier, <i>Grand Siècle</i> <i>Pinot Noir, Chardonnay</i>	£ 595.00



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CHAMPAGNE ROSE

NV	Taittinger <i>Prestige Rosé</i> <i>Pinot Noir, Chardonnay</i>	£ 120.00
NV 146.00	Rimbaud, <i>B68.00rut Rosé</i> <i>Pinot Noir, Chardonnay</i>	£
2006	Perrier-Jouët <i>Belle Epoque Rosé</i> <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	£ 655.00

SPARKLING WINES

Italy

NV	Enrico Bedin, <i>Prosecco, Asolo Superiore</i> <i>Glera, Pinot Bianco, Verdiso</i>	£ 59.00
NV	Tenuta Cirvanetta, <i>Prosecco, Demeter Brut</i> <i>Glera, Pinot Bianco, Verdiso</i>	£ 69.00
NV	Bisol <i>Crede</i> <i>Prosecco di Valdobbiadene Brut</i> <i>Glera, Pinot Bianco, Verdiso</i>	£ 72.00



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SPARKLING WINES

United Kingdom

NV	Ridgeview <i>Cavendish Brut</i> , Sussex <i>Pinot Meunier, Pinot Noir, Chardonnay</i>	£ 96.00
NV	Chapel Down <i>Classic Brut</i> , Kent <i>Chardonnay, Pinot Noir, Pinot Meunier and Pinot Blanc</i>	£ 110.00
NV	Chapel Down <i>Brut Rosé</i> , Kent <i>Pinot Noir</i>	£ 115.00
2014	Ridgeview <i>Blanc de Noirs Brut</i> , Sussex <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	£ 146.00



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WHITE

ITALY

Trentino Alto Adige

2018	Alois Lageder, <i>Terra Alpina</i> <i>Pinot Grigio</i>	£69.00
2015	Aneri, <i>Leda</i> <i>Gewurztraminer</i>	£67.00
2020	Tiefenbrunner, <i>Merus</i> <i>Müller Thurgau</i>	£69.00

Veneto

2020	Terre Di Castelnuovo Del Garda, <i>Custoza DOC</i> <i>Trebbiano, Garganega</i>	£ 41.00
2020	Corte Del Sole, <i>Soave, Monte Tondo</i> <i>Garganega</i>	£ 44.00
2016	Quintarelli, <i>Bianco Secco</i> <i>Garganega, Chardonnay, Trebbiano</i>	£140.00

Piedmont

2016	Alfredo Russo, <i>Nocchino</i> , <i>Sauvignon Blanc, Cortese, Chardonnay</i>	£ 49.00
2018	Vietti, <i>Roero Arneis</i> <i>Arneis</i>	£ 79.00
2015	Gaja, <i>Vistamare</i> , <i>Vermentino, Viogner</i>	£ 140.00



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Marche

2020 Tenuta De Angelis, *Pecorino Offida* £47.00
Pecorino

2020 Tenuta De Angelis, *Passerina Offida* £49.00
Passerina

Tuscany

2020 Marotti Campi, *Luzano Verdicchio Dei Castelli Di Jesi* £45.00
Verdicchio

Campania

2020 Mastroberardino, *Fiano Di Avellino* £74.00
Fiano

Sicily

2020 Paolini, *Grillo Terre Siciliane* £40.00
Grillo

2017 Fondo Antico, *Grillo Parlante* £50.00
Grillo

Sardinia

2017 Funtanaliras, *Vermentino Di Gallura* £65.00
Vermentino



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FRANCE

Alsace

2017	Jean Biecher, <i>Gewurztraminer</i> <i>Gewurztraminer</i>	£54.00
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Jura

2016	Domaine Rijckaert, <i>Les Sarres</i> <i>Savagnin</i>	£87.00
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Burgundy

2020	Chateau De La Greffiere, <i>Macon La Roche Vineuse</i> <i>Chardonnay</i>	£66.00
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2019	Paul Nicolle, Chablis 1 ^{er} Cru Les Forneaux <i>Chardonnay</i>	£108.00
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Loire

2020	Fourniere Pere Et Fils, Sancerre Terre Blanches <i>Sauvignon Blanc</i>	£116.00
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Languedoc & Roussillon

2021	Maison De La Paix, <i>Viognier Reserve</i> <i>Viognier</i>	£42.00
2014	Domaine Lafage, Centenaire <i>Grenache Blanc</i>	£51.00

GERMANY & AUSTRIA

Mosel

2016	Markus Molitor, <i>Wehlener Klosterberg</i> <i>Riesling</i>	£66.00
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Kremstal

2016	Mantlerhof, Weitgasse <i>Grüner Veltliner</i>	£60.00
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SPAIN

Galicia

2013	Rodrigo Mendez, Salvora <i>Albariño</i>	£115.00
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Rioja

2018	Bodegas Lacus, Inedito Blanco <i>Grenache Blanc, Malvasia, Viura</i>	£78.00
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HUNGARY

Tokaji

2018 Zsirai Winery, Tokaji Dry £58.00
Furmint, Harslevelu

SOUTH AFRICA

Stellenbosh

2018 De Trafford, Chenin Blanc £84.00
Chenin Blanc

NEW ZEALAND

Gisborne

2015 Milton, Riverpoint £65.00
Viognier

Marlborough

2019 Churton £69.00
Sauvignon Blanc

AUSTRALIA

Victoria

2021 Dalfarras £59.00
Albariño



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RED

ITALY

Trentino Alto Adige

2020	Alois Lageder, Pinot Noir <i>Pinot Noir</i>	£ 79.00
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Friuli Venezia Giulia

2019	Masut <i>Da Rive</i> <i>Pinot Nero</i>	£ 74.00
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Veneto

2016	Valpolicella Ripasso, <i>La Dama</i> Corvina, Corvinone, Rondinella, Molinara	£ 69.00
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2018	Serafini & Vidotto, <i>Phigaia After The Red</i> Cabernet Sauvignon, Cabernet Franc e Merlot	£ 75.00
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2015	Amarone Della Valpolicella, <i>La Dama</i> Corvina, Corvinone, Rondinella, Molinara	£ 140.00
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2016	Quintarelli <i>Primo Fiore</i> Corvina, Cabernet Sauvignon	£ 200.00
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Piedmont

2015	Marotti Campi, <i>Orgiolo</i> Lacrima Di Morro D'Alba	£ 50.00
2017	Paolo Conterno, <i>L'Alto</i> Dolcetto	£ 60.00
2020	Montalbera, <i>Ruche La Tradizione</i> Ruche	£ 62.00
2014	Riva Leone, <i>Barbaresco</i> Nebbiolo	£ 90.00
2015	Angelo Veglio, <i>Barolo</i> Nebbiolo	£ 98.00
2014	Paolo Conterno, <i>Barolo, Riva Del Bric</i> Nebbiolo	£ 130.00
2012	Vietti, <i>Barbaresco, Masseria</i> Nebbiolo	£ 235.00
2012	Vietti, <i>Barolo, Brunate</i> Nebbiolo	£ 635.00
2001	Gaja, <i>Conteisa</i> Nebbiolo, Barbera	£ 662.00
2011	Gaja, <i>Barbaresco, Sori San Lorenzo</i> <i>Nebbiolo</i>	£ 1215.00

Friuli Venezia Giulia

2013	La Roncaia, <i>Refosco Dal Peduncolo Rosso</i> <i>Refosco</i>	£ 89.00
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Tuscany

2018	Castellare di Castellina, Chianti Classico <i>Sangiovese, Merlot, Cabernet Sauvignon</i>	£ 87.00
2018	Castello di Ama, Chianti Classico <i>Sangiovese, Merlot</i>	£ 128.00
2008	Marchesi Antinori, <i>Solaia</i> <i>Cabernet Sauvignon, Cabernet Franc, Sangiovese</i>	£ 682.00
2007	Tenuta San Guido, <i>Sassicaia</i> <i>Cabernet Sauvignon, Cabernet Franc</i>	£ 780.00
2000	Frescobaldi, <i>Masseto</i> <i>Merlot</i>	£ 2470.00

Abruzzo

2019	Cataldi Madonna, <i>Malandrino</i> <i>Montepulciano</i>	£ 65.00
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Umbria

2008	Adanti, Sagrantino Di Montefalco, <i>Il Domenico</i> <i>Sagrantino</i>	£ 130.00
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Campania

2015	Bisceglia, <i>Gudarra</i> <i>Aglianico</i>	£ 86.00
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Puglia

2021	Grifone <i>Primitivo</i>	£ 45.00
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Sicily

2020	Paolini, <i>Terre Siciliane</i> <i>Primitivo</i>	£ 40.00
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2020	Fondo Antico, <i>Per Te</i> <i>Perricone</i>	£ 50.00
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2020	Benanti Etna Rosso <i>Nerello Mascalese, Nerello Cappuccio</i>	£ 78.00
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Sardinia

2019	Trexenta, <i>Goimajor</i> <i>Cannonau (Grenache)</i>	£ 51.00
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FRANCE

Burgundy

2012	Domaine Charles Audoin <i>Pinot Noir</i>	£ 116.00
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2008	Chateau De La Tour, <i>Clos Vougeot</i> <i>Pinot Noir</i>	£ 480.00
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2002	Domaine Martray, <i>Corton Grand Cru</i> <i>Pinot Noir</i>	£ 580.00
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Bordeaux

2010	Chateau Chereau, <i>L'Egerie</i> <i>Merlot, Cabernet Franc, Cabernet Sauvignon</i>	£ 98.00
1996	Chateau Margaux, Grand Cru Classe <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>	£ 2565.00

Rhone Valley

2012	Paul Jaboulet Aine, Hermitage, <i>La Chapelle</i> <i>Syrah, Roussanne</i>	£ 427.00
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SPAIN

Rioja

2018	Bodega Vivanco, Crianza <i>Tempranillo, Graciano</i>	£ 55.00
2017	Bodega Olarra, <i>Laztana Reserva</i> <i>Tempranillo, Garnacha</i>	£ 59.00
2014	Bodega Bhilar, <i>Phincas</i> <i>Tempranillo, Garnacha, Viura</i>	£ 92.00

Ribeira Del Duero

2013	Vega Sicilia, <i>Unico</i> <i>Tempranillo</i>	£ 1110.00
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Galicia

2014 *Algueira, Risco Merenzanao* £ 120.00
Trousseau

SOUTH AFRICA

Stellenbosch

2017 *Journey's End, The Huntsman* £ 45.00
Shiraz, Mourvedre

2018 *Simonsing* £ 59.00
Pinotage

CALIFORNIA

Napa Valley

2011 *Truchard* £ 87.00
Merlot

2017 *Cuvaison Estate, Grown* £ 115.00
Pinot Noir

AUSTRALIA

Tasmania

2017 *Josef Chromy, Pepik* £ 80.00
Pinot Noir



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Alcohol by volume

For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

Champagne 12% - 13 %

White wines 11% - 14%

Red wines 12% - 15%

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of wines available are served in 175 ml.

Champagne glasses are available at The Franklin Hotel in 125 ml and dessert wines in 100 ml.

Smaller measures are available upon request.