



THE FRANKLIN  
RESTAURANT

*by Alfredo Russo*

# WINE MENU



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WINES BY THE GLASS

SPARKLING

125ml

NV	Bisot <i>Crede</i> Prosecco di Valdobbiadene Brut (Glera, Pinot Bianco, Verdiso)	£ 12.00
NV	Taittinger <i>Brut Réserve</i> (Chardonnay, Pinot Noir, Pinot Meunier)	£ 19.00
NV	Taittinger <i>Brut Prestige Rosé</i> (Chardonnay, Pinot Noir, Pinot Meunier)	£ 21.00

WHITE

2020	Paolini, <i>Grillo Terre Siciliane</i> , Sicily, Italy (Grillo)	£ 12.00
2016	Alfredo Russo, <i>Nocchino</i> , Piedmont, Italy (Cortese, Chardonnay, Sauvignon)	£ 13.00
2020	Benito Santos, <i>Albariño</i> , Galicia, Spain (Albariño)	£ 14.00
2020	Markus Molitor, <i>Haus Klosterberg</i> , Mosel, Germany (Riesling)	£ 16.00
2018	Alois Lageder, <i>Terra Alpina</i> , Trentino Alto Adige, Italy (Pinot Grigio)	£ 17.00
2017	Paul Nicolle, <i>Les Fourneaux</i> Chablis 1er Cru, Burgundy, France (Chardonnay)	£ 26.00



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RED

2020	Paolini, <i>Frappato Terre Siciliane</i> , Sicily, Italy (Frappato, Syrah)	£ 12.00
2018	Bodegas, <i>Vivanco</i> , Rioja, Spain (Tempranillo, Graciano, Maturana Tinta)	£ 14.00
2019	Cataldi Madonna, <i>Malandrino</i> , Abruzzo, Italy (Montepulciano)	£ 16.00
2020	Montalbera, <i>Ruchè La Tradizione</i> , Piedmont, Italy (Ruchè)	£ 16.00
2015	La Dama, <i>Valpolicella Ripasso</i> , Veneto, Italy (Corvina, Corvinone, Rondinella, Molinara)	£ 17.00
2018	Alois Lageder, <i>Pinot Noir</i> , Trentino Alto Adige, Italy (Pinot Noir)	£ 19.00

ROSÉ

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



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### CHAMPAGNE

NV	Taittinger <i>Brut Réserve</i> (Chardonnay, Pinot Noir, Pinot Meunier)	£ 99.00
S.A.	Taittinger <i>Prélude Grand Cru</i> (Chardonnay, Pinot Noir)	£ 195.00
2006	Taittinger <i>Comtes de Champagne Blanc de Blancs</i> (Chardonnay)	£ 570.00
NV	Bollinger <i>Special Cuvée Brut</i> (Pinot Noir, Chardonnay, Pinot Meunier)	£ 196.00
NV	Bollinger <i>Special Cuvée Brut Magnum</i> (Pinot Noir, Chardonnay, Pinot Meunier)	£ 330.00
2009	Moët & Chandon <i>Dom Pérignon</i> (Chardonnay, Pinot Noir)	£ 650.00



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NV	Krug <i>Grand Cuvée Brut</i> (Chardonnay, Pinot Noir, Pinot Meunier)	£ 500.00
NV	Ruinart <i>Blanc de Blancs Brut</i> (Chardonnay)	£ 292.00
2004	Bruno Paillard <i>Blanc de Blancs Brut</i> (Chardonnay)	£ 300.00
2004	Pol Roger <i>Sir Winston Churchill</i> (Pinot Noir, Chardonnay)	£ 525.00
NV	Laurent Perrier <i>Grand Siècle</i> (Pinot Noir, Chardonnay)	£ 595.00



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CHAMPAGNE ROSE

NV	Taittinger <i>Prestige Rosé</i> (Pinot Noir, Chardonnay)	£ 120.00
2006	Moët & Chandon <i>Brut Vintage Rosé</i> (Pinot Noir, Chardonnay, Pinot Meunier)	£ 235.00
2006	Perrier-Jouët <i>Belle Epoque Rosé</i> (Pinot Noir, Chardonnay, Pinot Meunier)	£ 655.00
NV	Laurent Perrier <i>Cuvée Rosé</i> (Pinot Noir)	£ 265.00

SPARKLING WINES

NV	Bisol <i>Crede</i> Prosecco di Valdobbiadene Brut (Glera, Pinot Bianco, Verdiso)	£ 72.00
NV	Ridgeview <i>Cavendish Brut</i> , Sussex, United Kingdom (Pinot Meunier, Pinot Noir, Chardonnay)	£ 96.00
NV	Chapel Down <i>Classic Brut</i> , Kent, United Kingdom (Chardonnay, Pinot Noir, Pinot Meunier and Pinot Blanc)	£ 110.00
NV	Chapel Down <i>Brut Rosé</i> , Kent, United Kingdom (Pinot Noir)	£ 115.00
2014	Ridgeview <i>Blanc de Noirs Brut</i> , Sussex, United Kingdom (Chardonnay, Pinot Noir, Pinot Meunier)	£ 146.00



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### WHITE

#### ALBARIÑO

2020	Benito Santos, <i>Albariño</i> , Galicia, Spain	£ 58.00
2013	Rodrigo Mendez, <i>Salvora</i> , Galicia, Spain	£ 115.00

#### BLENDS

2016	Alfredo Russo, <i>Nocchino</i> , Piedmont, Italy (Sauvignon Blanc, Cortese, Chardonnay)	£ 45.00
2018	Bodegas Lacus, <i>Inedito Blanco</i> , Rioja, Spain (Grenache Blanc, Malvasia, Viura)	£ 78.00
2016	Quintarelli, <i>Bianco Secco</i> , Veneto, Italy (Garganega, Chardonnay, Trebbiano)	£ 140.00
2015	Gaja, <i>Vistamare</i> , Piedmont, Italy (Vermentino, Viogner)	£ 140.00

#### CHARDONNAY

2017	Journey's End, <i>Haystack</i> , Stellenbosch, South Africa	£ 48.00
2019	Paul Nicolle, <i>Les Fourneaux</i> Chablis 1 <sup>er</sup> Cru, Burgundy, France	£ 95.00
2013	Domaine Giraud, <i>Genevrières</i> Meursault, Burgundy, France	£ 210.00



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## CHENIN BLANC

2017 De Trafford, *Chenin Blanc*, Stellenbosh, South Africa £ 77.00

## FRIULANO

2015 La Roncaia, *Friulano*, Friuli Venezia Giulia, Italy £ 76.00

## GEWÜRZTRAMINER

2017 Jean Biecher, Alsace, France £ 52.00

2015 Aneri, *Leda*, Trentino Alto Adige, Italy £ 65.00

## GRECO

2016 Murrina, *Murrina Greco di Tufo*, Campania, Italy £ 46.00

## GRILLO

2020 Paolini, *Grillo Terre Siciliane*, Sicily, Italy £ 40.00

2017 Fondo Antico, *Grillo Parlante*, Sicily, Italy £ 50.00

## GRENACHE BLANC

2014 Domaine Lafage, *Centenaire*, Roussillon, France £ 50.00





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## GRÜNER VELTLINER

2017 Mantlerhof, *Weitgasse*, Kremstal, Austria £ 60.00

## PINOT GRIGIO

2018 Alois Lageder, *Terra Alpina*, Trentino Alto Adige, Italy £ 65.00

## RIESLING

2020 Markus Molitor, *Wehlener Klosterberg*, Mosel, Germany £ 65.00

## SAUVIGNON BLANC

2014 Craggy Range, *Te Muna Road*, Martinborough, New Zealand £ 60.00

## SAVAGNIN

2016 Domaine Rijckaert, *Les Sarres*, Jura, France £ 87.00

## VERDICCHIO

2017 Marotti Campi, *Luzano*, Piedmont, Italy £ 45.00



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VERMENTINO

2017 Monti, *Funtanaliras*, Sardinia, Italy £ 60.00

VERNACCIA

2016 Castellani, *Vernaccia di San Gimignano*, Tuscany, Italy £ 35.00

VIOGNIER

2015 Millton, *Riverpoint*, Gisborne, New Zealand £ 62.00

ROSÉ

2020 Marotti Campi, *Marche Rosato*, Marche, Italy £ 45.00  
(Lacrima)

2017 Alois Lageder, *Lagrein Rosé*, Trentino Alto Adige, Italy £ 62.00  
(Lagrein)

2020 Château D'Esclans, *Whispering Angel*, Provence, France £ 82.00  
(Grenache, Vermentino, Cinsault)



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### RED

#### AGLIANICO

2015 Bisceglia, *Gudarrà*, Campania, Italy £ 76.00

#### BLENDS

2020 Paolini, *Frappato Terre Siciliane*, Sicily, Italy £ 40.00  
(Frappato, Syrah)

2017 Journey's End *The Huntsman*, Stellenbosh, South Africa £ 45.00  
(Shiraz, Mourvedre)

2016 La Dama, *Valpolicella Ripasso*, Veneto, Italy £ 65.00  
(Corvina, Corvinone, Rondinella, Molinara)

2016 Rocca di Frassinello, *Sughere di Frassinello*, Tuscany, Italy £ 71.00  
(Sangiovese, Merlot, Cabernet Sauvignon )

2018 Serafini & Vidotto, *Phigaia After The Red*, Veneto, Italy £ 75.00  
(Cabernet Sauvignon, Cabernet Franc e Merlot )

2019 Benanti, *Etna Rosso*, Sicily, Italy £ 78.00  
(Nerello Mascalese, Nerello Cappuccio)

2014 Bodega Bhilar, *Phincas*, Rioja, Spain £ 82.00  
(Tempranillo, Graciano, Garnacha, Viura ) Spain

2010 Château Chéreau, *L'Egérie*, Bordeaux, France £ 88.00  
(Merlot, Cabernet Franc, Cabernet Sauvignon)

2018 Castello di Ama, Chianti Classico R. *Montebuoni*, Tuscany, Italy £ 128.00  
(Sangiovese, Merlot)



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BLENDS

2016	Bodegas, <i>Vivanco</i> , Rioja, Spain (Tempranillo, Graciano, Maturana Tinta)	£ 55.00
2015	La Dama, <i>Amarone Della Valpolicella</i> , Veneto, Italy (Corvina, Corvinone, Rondinella, Molinara)	£ 140.00
2016	Quintarelli, <i>Primofiore</i> , Veneto, Italy (Corvina, Cabernet Sauvignon)	£ 200.00
2001	Gaja, <i>Conteisa</i> , Piedmont, Italy (Nebbiolo, Barbera)	£ 662.00
2008	Marchesi Antinori, <i>Solaia</i> , Tuscany, Italy (Cabernet Sauvignon, Cabernet Franc, Sangiovese)	£ 682.00
2007	Tenuta San Guido, <i>Sassicaia</i> , Tuscany, Italy (Cabernet Sauvignon, Cabernet Franc)	£ 780.00
1996	Château Margaux, <i>Grand Cru Classé</i> , Bordeaux, France (Cab. Sauvignon, Cab. Franc, Merlot)	£ 2565.00

DOLCETTO

2017	Paolo Conterno, <i>L'Alto</i> , Piedmont, Italy	£ 60.00
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GAGLIOPPO

2014 Scala, *Cirò*, Sicily, Italy £ 52.00

LACRIMA DI MORRO D'ALBA

2015 Marotti Campi, *Orgiolo*, Piedmont, Italy £ 45.00

MERLOT

2011 Truchard, Napa Valley, California £ 77.00

2000 Frescobaldi, *Masseto*, Tuscany, Italy £ 2470.00

MONTEPULCIANO

2019 Cataldi Madonna, *Malandrino*, Abruzzo, Italy £ 65.00

NEBBIOLO

2014 Riva Leone, *Barbaresco*, Piedmont, Italy £ 70.00

2015 Angelo Veglio, *Barolo*, Piedmont, Italy £ 80.00

2015 Paolo Conterno, *Riva Del Bric*, Piedmont, Italy £ 130.00

2015 Vietti, *Barolo Castiglione*, Piedmont, Italy £ 175.00



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NEBBIOLO

2012	Vietti, Barbaresco <i>Masseria</i> , Piedmont, Italy	£ 235.00
2011	Vietti, Barolo <i>Rocche</i> , Piedmont, Italy	£ 590.00
2012	Vietti, Barolo <i>Brunate</i> , Piedmont, Italy	£ 635.00
2011	Gaja Barbaresco, <i>Sori San Lorenzo</i> , Piedmont, Italy	£ 1215.00

PERRICONE

2014	Fondo Antico, <i>Per Te</i> , Sicily, Italy	£ 50.00
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PINOT NOIR

2017	Alois Lageder, <i>Pinot Noir</i> , Trentino Alto Adige, Italy	£ 79.00
2017	Josef Chromy, <i>Pinot Noir</i> , Tasmania, Australia	£ 80.00
2017	Cuvaison Estate, <i>Cuvaison</i> , Napa Valley, California	£ 115.00
2008	Château de la Tour, <i>Clos-Vougeot</i> , Burgundy, France	£ 480.00



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### REFOSCO DAL PEDUNCOLO ROSSO

2013 La Roncaia, *Refosco*, Friuli Venezia Giulia, Italy £ 75.00

### RUCHÈ

2020 Montalbera, *Ruchè La Tradizione*, Piedmont, Italy £ 62.00

### SANGIOVESE

2019 Argiano, *Rosso di Montalcino*, Tuscany, Italy £ 73.00

2018 Castellare di Castellina, *Chianti Classico*, Tuscany, Italy £ 87.00

2016 Cortonesi, Brunello di Montalcino *La Mannella*, Tuscany, Italy £ 160.00

### SAGRANTINO

2008 Adanti, Sagrantino di Montefalco *Il Domenico*, Umbria, Italy £ 130.00

### SYRAH

2012 Paul Jaboulet Aine, *Hermitage La Chapelle*, Rhône, France £ 427.00

### TEMPRANILLO

2013 Vega Sicilia, *Unico*, Ribera Del Duero, Spain £ 1100.00

### TROUSSEAU

2014 Algueira, *Risco Merenzao*, Galicia, Spain £ 120.00



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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.