THE FRANKLIN
LONDON

STARHOTELS
COLLEZIONE

Mother's Day

Three Courses £80 per person

STARTER to choose from

Merluzzo Nero dell'Atlantico, Cavolfiori e Lardo

Roasted Atlantic black cod, cauliflower cream, pickles and lard

[F] [Mu] [S] [SD]

Tacos di Manzo, Cipolla Rossa in Agrodolce e Wasabi

Taco beef tartare, pickled red onions, sun dried plum tomato and wasabi

[G] [N] [S]

Uovo a Bassa Temperature, Asparagi al BBQ e Parmigiano Reggiano

Slow-cooked Hen's egg, chargrilled asparagus and 24 months aged Parmigiano Reggiano

[M] [Mu] [S] V

MAIN to choose from

Agnolotti Ripieni di Coda alla Vaccinara, Riduzione di Amarone e Yuzu

Homemade agnolotti filled with braised oxtail, Amarone reduction and Yuzu

[M] [Mu] [S] [SD]

Gnocchi di Ricotta con Tartufo Nero Invernale

Homemade ricotta gnocchi with black winter truffle

[E] [G] [M] V

Cernia, Cavolo Nero, Mandorle e Ostriche

Roasted stone bass, black cabbage, almonds and oysters sauce

[Ce] [F] [M] [Mo] [S] [SD]

Pollo, Radicchio Brasato e Fegatini

Chargrilled corn-fed chicken breast, braised radicchio from Treviso, mash potatoes and chicken liver

[M] [S] [SD]

DESSERT to choose from

Tiramisu
Mascarpone mousse, homemade savoiardi biscuits

[E] [M]

Trilogia di Cioccolato
Grand Cru dark and milk chocolate with white chocolate ice cream and whisky & vanilla sauce

[E] [G] [M] [S]

Pompelmo Rosa e Rosmarino, Cocco e Liquirizia
Pink grapefruit and rosemary sorbet, coconut crème, liquorice scent

[VE]

ALLERGN KEY: [C] CRUSTACEANS, [CE] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEA-NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

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.

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