



THE FRANKLIN  
RESTAURANT

*by Alfredo Russo*

**Dolci**

**Tiramisu** [G] [M] [E] £14

*Mascarpone mousse, home made savoirdi biscuits, espresso, black pepper ice cream.*

**Torta al cioccolato e gelato alle nocciole** [G] [M] [E] £14

*Home made 66% dark chocolate cake served with hazelnut ice cream.*

**Egerton SW3 pesca in fiore** [M] [SD] [N] V GF £14

*Peach, almond and hibiscus textures*

**Pane burro e marmellata** [G] [M] [E] [SD] £14

*Pan brioche, strawberries and basil ice cream*

**Non sono un cannolo** [G] [M] [E] [SD] £14

*Ricotta and dark chocolate, pistachio and cherries*

**Sorbetti e gelati** [M] [E] £4

*Home made sorbets and ice cream selection* *scoop*

**Formaggi** [G] [M] £25

*Selection of 5 Italian fine cheeses with onion chutney and wild flowers honey.*

**Teas and Coffees** £6.5

*We are Proud to partner with Illy caffè and Camelia's Tea House. At The Franklin we are passionate for excellence and both Illy Caffè and Camelia's Tea House, with their carefully selected high-quality products and their unique taste, represent the best we commit to serve to our guests.*

*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.*

