


## Antipasti

**Gambero di Mazara, ceci e rosmarino** £19  
*Charred red prawns from Mazara, chickpeas and rosemary cracker.*

[Ce] [C] [M] [Mu] [S]

**“Il merluzzo che credeva di essere una capasanta”** £19  
*Roasted cod, cauliflower cream, pickles and lard.*

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

**Tonno di coniglio 48** £19   
*Traditional piedmontese slow cooked rabbit terrine with roasted vegetables.*

[Ce] [Mu] [S]

**Manzo, nocciole e Parmigiano Reggiano 24 mesi** £20  
*Beef Tartare, hazlenuts, Parmigiano Reggiano 24 months.*

[N] [M] [Mu]

**Black truffle supplement £12**

**Carciofo, burrata e pistachio V** £18  
*Marinated artichokes, burrata and pistacchios*

[N] [M] [Mu] [S]


## Primi

**Spaghettoni con granchio e Pecorino Romano** £25  
*Spaghettoni with Pecorino Romano sauce, toasted peppercorns, crab and fresh lime.*

[G] [C] [M] [SD]

**Pasta e fagioli con frutti di mare** £24  
*Traditional rustic beans soup with mussels, clams and roasted market fish.*


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

**Riso Mantecato “ Pizza Margherita” V** £22   
*Risotto with stracciatella cheese, cherry tomatoes, tomato chutney, and basil oil.*

[M] [SD] [S]

**Gnocchi di ricotta, funghi selvatici e Parmigiano V** £22  
*Homemade ricotta gnocchi with wild mushrooms and Parmigiano foam.*

[G] [E] [M]



**Tortelli nel tovagliolo** £25   
*Homemade tortelli filled with veal, cheese and lime, served in the traditional Piedmontese way.*

[G] [Ce] [E] [SD]



## Secondi

**Salmone, sedano, mela verde e rafano fresco** £30  
*Poached salmon fillet, compressed celery and green apple with fresh horseradish.*

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

**Pollo e Mais** £29    
*Corn-fed char-grilled chicken supreme with corn surprise.*

[M] [Mu] [S] [Se]

**Manzo e Patate** £39    
*Char-grilled dry-aged rib-eye with roasted potatoes, purple cream, and crisps.*

[Ce] [M] [SD]

**Cervo, cicoria, ginepro e frutti di bosco** £38  
*Roasted venison fillet, juniper berries, caramelised chicory and berries.*

[Ce] [M] [SD] [Mu]

**Barbabietole, goat cheese and balsamic V** £25  
*Salt baked beetroots, caramelized goat cheese and balsamic reduction*

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

## Contorni

**Broccoli with chili and garlic** £8 each

**Sautéed spinach** [M]

**Roast potatoes** [M]

**Honey glazed carrots** [M]

ALLERGEN KEYS: [C] crustaceans, [Ce] Celery, [E] eggs, [F] fish, [P] peanuts, [G] gluten, [L] lupin, [M] milk, [Mo] molluscs, [Mu] mustard, [N] nuts, [S] soya, [SD] Sulphur dioxide, [Se] sesame seeds.

V vegetarian. VE vegan.

**Alfredo Russo Signature**

**Halal** (available on request)

Prices are inclusive of VAT. If you require any further information on food allergens, please ask one of our team members.



THE FRANKLIN  
RESTAURANT

*by Alfredo Russo*

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A discretionary service charge of 12.5% will be added to your bill.*

**STARHOTELS**  
COLLEZIONE