

Antipasti

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

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

Merluzzo carbonaro, cavolfiori e lardo £19  
Poached black cod, white cauliflower cream, roasted lard and pickled cauliflowers.

[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

Crème brulee di topinambur e carciofi V £18  
Crème brulee of Jerusalem artichokes and roasted artichokes.

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

Primi

Tagliatelle ai finferli £24  
Home made egg pasta with sautéed girolles mushrooms.

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

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]

Risotto di zucca e castagne arrosto V £22  
Vialone nano risotto with Delica pumpkin and roasted chestnuts.

[M] [SD] [S]

Gnocchi di ricotta con tartufo nero invernale e Parmigiano Reggiano 24 mesi V £25  
Homemade ricotta gnocchi with black winter truffle and Parmigiano.

[G] [E] [M]

Tortellini di vitello in brodo £25  
Homemade tortellini filled with veal and served in a pork consommé.

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

Secondi

Cernia, cavolo nero e limone £30  
Poached stone bass roll with black cabbage, capers and lemon foam.

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

Pollo in ”Potacchio” £29  
Slow cooked chicken ballotine filled with green olives and served in mash potato and curly endive.

[M] [So]

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

[Ce] [M] [SD]

Petto d’anatra, brassica, uva arrosto e pinoli £38  
Roasted Gressingham duck breast, kale, roasted grapes and pine nuts

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

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

Sautéed spinach [M]

Roast potatoes [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*

*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.*

**STARHOTELS**  
COLLEZIONE