

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

Asparagi, emulsione di caprino, tuorlo marinato e tartufo V £18
Asparagus, Langhe goats cheese emulsion, marinated yolk and black summer truffle

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

Primi

Spaghettone con granchio e Pecorino Romano £25
Spaghettone 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]

Petto d’anatra arrosto, bok choy e zenzero £38
Roasted duck breast served with glazed bok choy and ginger jus

[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 £8
Broccoli with chili and garlic 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

*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