Bites

Focaccia £6
[G] [M]

Crab Crackers £10
Cornish white crab and beetroot crackers
[C] [F] [G] [Mu] [S] [Se]

Culatello £10
Finest pork cold cut

Sturia Oscietra Caviar **30 gr** £120
50 gr £180
Served with pickled onion, crème fraiche and blinis
[F] [G] [M] [SD]

Veal Croquettes £10
Deep-fried veal croquettes served with apple sauce
[E] [G] [M] [Mu] [S]

Selection of 5 Italian Cheeses £25
With onion chutney, honeycomb, fruit bread, fresh fruit & walnuts
[G] [M] [N] [S] [SD]

Starters

Burrata and Tomatoes £16
[M]

Wild Sea Trout and Mango Ceviche £18
[F]

Yakiniku Beef Fillet £18
[Mu] [S] [SD] [Se]

Slow-Cooked Veal, Capers, Tuna Sauce £18
[E] [M] [SD]

Jerusalem Artichoke Crème Brûlée £18
[E] [M]

Primi

Chickpea and Garden Vegetable Soup £16
[Ce] [G]

Lemon & Rosemary Tagliolini £22
[E] [G] [M]

Seafood Risotto with Red Prawns, Mussels, & Market Fish £24
[C] [F] [M] [Mo] [Mu] [S]

Braised Duck Agnolotti £24
[Ce] [E] [M] [SD]

Ricotta Gnocchi with Monteveronese Cheese & Black Truffle £24
[E] [G] [M]

Mains

Cornish Stone Bass with Tomatoes, Olives, & Capers £28
[F]

Chargrilled Corn-Fed Chicken with Baby Gem and Potato Purée £32
[M] [Mu] [S] [SD]

Breaded Veal Cutlet with Rocket & Cherry Tomatoes £45
[E] [G]

35 Day Dry-Aged British Rib-Eye with Roasted Parsnips & Yuzu Kosho Jus £40
[Mu] [S] [SD]

The Franklin Caesar Salad £22
Add Suffolk Chicken Breast £10
[F] [M] [Mu] [S]

To Share

35 Day Dry-Aged British Rib-Eye on the Bone £78
[M]

Baked Whole Market Fish £60
[F]

Served with two sides

Sides

Seasonal Vegetables - Chargrilled Broccoli - Spinach - Mixed Salad - Roast Potatoes - Fries

£8 each

Desserts

Tiramisu £14
[E] [M] [S]

Dark Chocolate Pudding with Matcha, Wasabi and Whipped Cream £14
[E] [M] [Mu] [S]

Grapefruit, Coconut Liquorice £14
VE

Italian Affogato £10
[M-E]