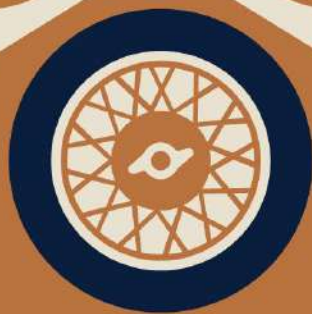




THE FRANKLIN
LONDON



THE FRANKLIN
GRAND
TOUR



STARHOTELS[®]
COLLEZIONE

THE FRANKLIN BAR

The Franklin Bar is an elegant cocktail & Champagne bar in a typical 1920s Great Gatsby style.

The essence of glamour, it is the perfect place to wind down before dinner or enjoy a cocktail created by our skilled mixologists in a relaxing setting.

An intimate space with a view of the private Egerton Gardens surrounded by refined grey velvet decor, silk ikat-patterned furnishings and immense Venetian églomisé mirrors to generate an exclusive and bespoke warmth.



THE FRANKLIN GRAND TOUR

The Franklin Grand Tour is an immersive cocktail experience which will drive you to the discovery of Italy through its most iconic flavours and products.

The Grand Tour starts in October in the North of the country and traverses down the upper part of the peninsula for the entire Autumn-Winter season.

From the Alps to the hills of Tuscany, the adventure awaits you! Get ready to virtually travel the region while sipping grapes and Lambrusco reduction as well as chestnut syrup and truffle oil.

Then from May 2023 the Franklin Grand Tour will head South for the Spring-Summer season, reaching the Eternal City, the pleasant coasts of the Italian Costiera and down under to the islands.

All you have to do is to pick your travellers' personality and relish your Grand Tour at The Franklin Bar!



COLLECTOR



Sophisticated hunter-gatherers, hoarders of the exceptional and exotic to be turned into memories

EARLY BIRD



Up early, cheerfully making the most of everything
a new place has to offer

PIONEER



Running out of habitat, eccentric explorers
of their avant-garde missions

ESCAPIST



Fugitives and intriguing travellers, genuinely curious
and charmed by unconventional destinations



- Collector
- Early Bird
- Pioneer
- Escapist
- Coming Soon
Spring/Summer 2023

COCKTAILS £17

- **TRENTO** *fruity - sweet - floral*
Tosolini Grappa di Moscato, Xanté Pear Liqueur, Honey and Chamomile, Lemon Juice, Sugar Syrup
- **UDINE** *fruity - spicy - smoky*
Maker's Mark Bourbon, Campari, Homemade Blueberry and Chilli Syrup, Lime Juice, Cranberry Juice
- **BOLOGNA** *fruity - strong - classy*
Bruichladdich the Classic Laddie Single Malt, Cocchi Vermouth di Torino, Cherry Heering Liqueur, Montenegro Amaro, Lambrusco Reduction, Lime Juice
- **MILANO** *savoury - bitter - fresh*
Campari, Cocchi Vermouth di Torino, Cynar, Chocolate Bitters, Homemade Pink Grapefruit and Rosemary Soda, Dark Chocolate and Salt
- **AOSTA** *herbal - crisp - fresh*
Sipsmith Sipping Vodka, Green Chartreuse, Kafir Lime Syrup, Lime Juice, Merchant's Heart Ginger Beer
- **TORINO** *nutty - aromatic - classy*
Mount Gay Black Barrell Rum, Martini Riserva Ambrato, Fernet Branca, Homemade Chestnut Syrup, Peychaud's Bitters
- **FIRENZE** *fresh - floral - light*
Ginepraio Amphora Navy Strength Gin, Santoni Amaro, The Franklin Earl Grey Tea Blend, Lime Juice, Merchant's Heart Hibiscus Tonic Water
- **GENOVA** *creamy - fizzy - nutty*
The Botanist Gin, Italicus, Pesto Syrup, Green Chartreuse, Lemon Juice, Merchant's Heart Soda Water, Egg White
- **VENEZIA** *fruity - spiced - dry*
Roku Gin, St. Germain Liqueur, Cadello 88, Lemon Juice, Sugar Syrup, Prosecco Air, Green Grapes
- **PERUGIA** *complex - straight up - rich*
Mezcal Verde, Boudier Saffron Gin, Lemon Juice, The King's Ginger, Homemade Mushroom and Honey Syrup, Truffle Oil



MOCKTAILS £12

- **VERONA** *fruity - virgin - floral*
Seedlip Spice, Cranberry Juice, Earl Grey Tea,
Lime Juice, Sugar Syrup, Merchant's Heart Hibiscus Tonic Water
- **PARMA** *fruity - virgin - nutty*
Seedlip Spice, Homemade Rhubarb Cordial,
Lemon Juice, Franklin Lemonade
- **PISA** *bitter - virgin - aromatic*
Lyre's Italian Orange, Lyre's Aperitif Rosso,
Franklin Mandarin and Ginger Soda Water
- **COMO** *spicy - virgin - minty*
Homemade Blueberry and Chilli Syrup, Lime Juice,
Apple Juice, Mint, Merchant's Heart Soda Water



SNACKS

- | | |
|---|------|
| TUNA TARTARE BAO BUN
with stracciatella and spicy Korean sauce | £ 15 |
| SALT COD CROQUETTE
with aioli and lemon zest | £ 11 |
| 'NDUJA ARANCINI
with Parmesan fondue | £ 9 |
| CRISPY SQUID
with spiced mayo | £ 16 |

THE FRANKLIN GRAND TOUR

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London - United Kingdom

@thefranklinlondon

#thefranklinGT



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