

## Enjoy and share our amazing Chef's Signature Cages

<b>Charcuterie &amp; fine cheese</b>	£45
<i>Cured meat and Fine cheese selection with artisan grissini, pickled vegetables, home-made chutney, honey and walnut.</i>	
<b>Desserts and delicacies</b>	£40
<i>Our selection of sweet treats served with scones clotted cream and strawberries jam.</i>	
<b>The Wicked Wizard of The Franklin Afternoon Tea</b>	£49
<i>Served between 1pm and 5pm</i>	

## Signature Salads

<b>Caesar's</b>	£24
<i>Crispy romaine lettuce and garlicky croutons, tossed in a creamy dressing, Parmesan and anchovies.</i>	
	<b>With Chicken</b> £28
	<b>With Mazara del Vallo red prawns</b> £32
<b>La Barbabietola</b> 🍴	£18
<i>Salt-baked beetroot salad with caramelized goat cheese and balsamic drizzle.</i>	
<b>La Melanzana</b>	£22
<i>Roasted aubergines with gem lettuce, sourdough croutons, Parmigiano Reggiano dressing and sun dried tomatoes.</i>	
<b>Bresaola di Tonno</b>	£32
<i>Homemade tuna bresaola with fresh greens and artisanal pickled veggies.</i>	

## Paste

<b>Spghettone con Pecorino Romano e Granchio</b>	£25
<i>Semolina spaghetti with Pecorino Romano sauce and glazed crab.</i>	
<b>Zuppa di zucca e castagne</b>	£20
<i>Roasted Delica pumpkin and chestnut soup.</i>	
<b>Riso Mantecato " Pizza Margherita" 🍴</b>	£22
<i>Creamy risotto with stracciatella cheese, cherry tomatoes, tomato chutney, and basil oil.</i>	
<b>Gnocchi di ricotta, funghi e Parmigiano</b>	£18
<i>Homemade ricotta gnocchi with wild mushrooms and Parmigiano foam.</i>	
<b>Tortelli di carne nel tovagliolo 🍴</b>	£24
<i>Homemade tortelli filled with veal , cheese and lime, served inside a napkin, in the traditional Piedmontese way.</i>	

## Don't call me only Burger

All Burger are served with our freshly made fries or vegetable crisps

<b>Franklin Royal</b>	£40
<i>Artisan brioche with foie grasburger, roasted pineapple and truffle pecorino cheese.</i>	
<b>Franklin Cafone</b>	£36
<i>Artisan brioche with braised short ribs, gorgonzola cheese and onion chutney.</i>	
<b>Franklin Burger</b>	£30
<i>Artisan brioche bread with beef patty, cheddar, bacon, tomato, gem lettuce, onion chutney, and pickled cucumber.</i>	

## Toasts & more

All Toasts are served with our freshly made fries

<b>Gourmand</b>	£24
<i>Artisan toasted bread with herbs roasted ham and mozzarella.</i>	
<b>Avo &amp; Veg</b>	£24
<i>Artisan toased bread with marinated mixed vegetables, feta cheese and avocado.</i>	
<b>Franklin Club</b>	£28
<i>Chargrilled chicken, mayo, bacon, lettuce and fresh tomato in toasted home-made pan brioche.</i>	
<b>Vegeterian Club</b>	£22
<i>Beef tomato, avocado, celery, asparagus, lime mayo.</i>	

## The Chef's main dishes

<b>Gamberi di Mazara e ceci</b>	£24
<i>Steamed red prawns from Mazara del Vallo with 3 ways chick peas.</i>	
<b>Burrata Pomodori e Caviale</b>	£32
<i>Fresh Apulian burrata with caviar, San Marzano, Camone, and Pachino tomatoes.</i>	
<b>Animelle scottate con mandorle, pere e cavolo nero.</b>	£28
<i>Pan-fried sweetbreads, onion chutney, pears, smoked almonds and black cabbage.</i>	
<b>Manzo e Patate</b> 🍴	£36
<i>Char-grilled dry-aged rib-eye with roasted potatoes, purple cream, and crisps.</i>	
<b>Pollo e Mais</b> 🍴	£28
<i>Corn-fed char-grilled chicken supreme with corn surprise.</i>	
<b>O'mare nero</b>	£30
<i>Halibut marinated in squid ink, black manioka, lemon jelly and crispy sea weed.</i>	

## Sides

<b>Broccoli with chili and garlic, sautéed spinach, roast potatoes, honey glazed carrots</b>	£8 each
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## Enjoy breakfast at any time of day!

Served with coffee or tea and toasts with jam and butter

**Full English breakfast** £27

*Eggs, sausage, bacon, mushroom, tomato, Butcher & Edmond black pudding, hash brown & baked beans.*

**Omelette** £16

*Whole egg or egg white.*

*Choice of fillings: ham, British cheddar, mushrooms, tomato, herbs, spinach.*

**Crushed avocado on toast** £17

*Poached eggs and chilli flakes.*

**Pancakes** £16

*Bacon & maple syrup or berries or Nutella & hazelnuts.*

## Dolci

**Tiramisu** £16

*Mascarpone mousse, home made savoiardi biscuits, espresso, black pepper ice cream.*

**Torta al cioccolato e gelato alle nocciole** £16

*Home made 66% dark chocolate cake served with hazelnut ice cream.*

**Zuccotto** £16

*White Chocolate sponge with Amalfi lemon cream.*

**Formaggi** £25

*Selection of 5 Italian fine cheeses with onion chutney and wild flowers honey.*



Alfredo Russo Signature



Halal



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