



THE FRANKLIN
RESTAURANT

Festive Season Menu

Two Courses £50 | Three Courses £65

Welcome Glass of Sparkling Wine

STARTERS

Aberdeen Angus Tartare e Tartufo Nero
Aberdeen Angus Beef Tartare with Black Truffle
[Ce] [M] [Mu]

Merluzzo Carbonaro
Poached Black Cod, Purple Cauliflower, Lard
[Ce] [F] [Mu] [SD]

Barbabietole, Caprino Caramellato & Balsamico
Salt Baked Beetroot, Caramelised Goat Cheese, and Balsamic Reduction
[Ce] [M] [Mu] [SD] **V**

PASTA

Gnocchi di Ricotta e Tartufo
Ricotta Gnocchi with Monte Veronese Cheese Foam, and Black Truffle
[E] [G] [M] **V**

Tagliatelle ai Funghi
Fresh Egg Tagliatelle with Roasted Wild Mushrooms
[E] [G] [M] **V**

Risotto allo Zafferano e Cotechino Brasato
Creamy Saffron Risotto with Braised Cotechino
[M] [SD]

MAINS

Tacchino Farcito con Castagne e Salsa ai Frutti Rossi
Stuffed Turkey with Chestnuts, Greens, and Berry Sauce
[Ce] [M] [Mu] [SD]

Cernia Arrosto, Cavolo Nero e Limone
Roasted Stone Bass, Black Cabbage, and Lemon Sauce
[Ce] [F] [Mu] [SD]

Bistecca di Sedano Rapa
Celeriac Steak, Celeriac Cream, and Roasted, Pickled Celeriac
[Ce] [Mu] [SD] **VE**

DESSERTS

Trilogia al Cioccolato
Chocolate Trilogy with Smoked Whiskey Ice Cream
[Ce] [E] [M] [Mu] [S] **V**

Panettone Fatto in Casa
Homemade Panettone with Oranges, White Chocolate, and Pistachio
[Ce] [E] [M] [Mu] [N] **V**

Tiramisu
Mascarpone Cream, Espresso, and Savoiardi Biscuits
[E] [M] **V**

Please note that a discretionary service charge of 12.5% will be added to your bill.
Please make one of our team aware of any dietary restrictions or allergies you might have.
ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN,
[M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE.

All menu items are subject to change according to seasonality and market availability.