



THE FRANKLIN  
RESTAURANT

*by Alfredo Russo*

Consultant Chef, Michelin-Starred Chef Alfredo Russo  
Head Chef Roberto Roncolato

À LA CARTE MENU

Additional Alba black spring truffle available upon request £10

Please make one of our team aware of any dietary restrictions or allergies you might have.  
A discretionary service charge of 12.5% will be added to your bill.

ANTIPASTI

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| Astice & Panzanella<br>Poached wild lobster served with fresh tomatoes, celery,<br>pickled red onion and croutons | £20 |
| Crème Brûlée ai Carciofi<br>Jerusalem artichokes crème brûlée with Parmigiano Reggiano and artichokes salad       | £18 |
| Uovo fritto & Asparagi<br>Deep fried hen's egg with asparagus and Parmigiano Reggiano fondue                      | £16 |
| Tartare di Fassona & Nocciole Affumicate<br>Fassona fillet tartare with smoked hazelnuts                          | £20 |
| Scalagno Fondente<br>Roasted shallots stuffed with Langhe cheese  | £16 |

PRIMI

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| Gnocchi<br>Homemade ricotta gnocchi with beetroots and cheese foam   | £20 |
| Crema di Porri<br>Leeks cream with thyme oil and sourdough croutons  | £18 |
| Spaghetti Cacio & Pepe di Mare<br>Semola spaghetti with toasted peppercorn, pecorino sauce and Mazara red prawns | £22 |
| Risotto Margherita<br>Roasted tomato risotto with fresh burrata and basil  | £20 |
| Tortelli di Vitella<br>Slow cooked veal tortelli with ham consommé, peas and mint                                | £20 |

SECONDI

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| Suprema di Pollo & Zucchine<br>Chargrilled corn fed chicken with courgettes and sherry sauce                               | £26 |
| Dentice Peperoni & Zafferano<br>Roasted red snapper, red peppers cream, saffron reduction<br>and Friggitelli green peppers | £30 |
| Manzo & Patate<br>Hereford beef rib-eye with potatoes done our way and red wine sauce                                      | £38 |
| Anatra & Indivia Glassata<br>Gressingham roasted duck breast with lemon glazed chicory                                     | £30 |
| Rapa Testa Rossa<br>Roasted celeriac with cream and vegan liquorice sauce  | £24 |