



THE FRANKLIN
RESTAURANT
by Alfredo Russo

WINE MENU



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WINES BY THE GLASS

	SPARKLING	125ml
NV	Ferrari Maximum Blanc de Blancs <i>Chardonnay</i>	£ 15.00
NV	Ferrari Maximum Rose' <i>Pinot Noir, Chardonnay</i>	£ 18.00
NV	Taittinger <i>Brut Réserve</i> <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	£ 19.00
NV	Taittinger <i>Brut Prestige Rosé</i> <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	£ 21.00
	WHITE	175ml
2022	Caiaffa, Fiano di Puglia, Puglia <i>Fiano</i>	£14.00
2022	Fondo Indizeno, Sauvignon, Friuli Venezia Giulia <i>Sauvignon Blanc</i>	£15.00
2022	Folli & Benato, Gavi, Piemonte <i>Cortese</i>	£16.00
2022	Cantina Terlano, Chardonnay Tradition, Trentino Alto Adige <i>Chardonnay</i>	£ 19.00
2021	Ferrando, Erbaluce di Caluso, Piemonte <i>Erbaluce</i>	£ 19.00
2020	Arnaldo Rivera, Nascetta di Novello, Piemonte <i>Nascetta</i>	£ 20.00
2020	Ettore Germano, Riesling, Piemonte <i>Riesling</i>	£ 26.00



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RED

175ml

2022	Montetondo, Corvina, Veneto <i>Corvina</i>	£ 14.00	
2021	Folli & Benato, Barbera d'Asti, Piemonte <i>Barbera</i>	£ 14.00	NV
2021	Caiaffa, Negroamaro, Puglia <i>Negroamaro</i>	£ 15.00	NV
2022	Salcheto, Chianti Classico "Biskero" Toscana <i>Sangiovese, Cannaiolo, Mammolo</i>	£ 15.00	NV
2019	Russolo, Merlot "Massarac" Friuli Venezia Giulia <i>Merlot</i>	£ 16.00	NV
2022	Tenute Sella, Coste della Sesia Nebbiolo Orbello, Piemonte <i>Nebbiolo</i>	£ 18.00	
2021	Cantina Terlano, Pinot Noir Tradition, Trentino <i>Pinot Noir</i>	£ 23.00	2004
2017	Arnaldo Rivera, Barolo "11 Comuni" Piemonte <i>Nebbiolo</i>	£ 34.00	NV
2019	Produttori del Barbaresco, Barbaresco, Piemonte <i>Nebbiolo</i>	£ 35.00	

ROSÉ

175ml

2020	Marotti Campi, <i>Marche Rosato</i> , Marche, Italy <i>Lacrima</i>	£ 13.00	
2020	Château D'Esclans, <i>Whispering Angel</i> , Provence, France <i>Grenache, Vermentino, Cinsault</i>	£ 22.00	



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CHAMPAGNE

	Taittinger <i>Brut Réserve</i> <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	£ 99.00
	Pehu Simonet, Face Nord Grand Cru <i>Pinot Noir, Chardonnay</i>	£ 140.00
	Piillot, <i>Come Des Tallants</i> , Zero Dosage <i>Pinot Noir</i>	£ 168.00
	Taittinger, Prelude Grand Cru <i>Chardonnay, Pinot Noir</i>	£ 195.00
	Pol Roger, <i>Sir Winston Churchill</i> <i>Pinot Noir, Chardonnay</i>	£ 525.00
	Laurent Perrier, <i>Grand Siècle</i> <i>Pinot Noir, Chardonnay</i>	£ 595.00



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CHAMPAGNE ROSE

NV	Taittinger <i>Prestige Rosé</i> <i>Pinot Noir, Chardonnay</i>	£ 120.00
NV	Rimbaud, <i>Brut Rosé</i> <i>Pinot Noir, Chardonnay</i>	£ 146.00

SPARKLING WINES

Italy

NV	Bisot Valdobbiadene Brut Jeio Prosecco <i>Glera, Pinot Bianco, Verdiso</i>	£ 59.00
NV	Ferrari Maximum Blanc de Blancs <i>Chardonnay</i>	£ 88.00
NV	Ferrari Maximum Rosé <i>Pinot Noir, Chardonnay</i>	£ 95.00
2017	Ferrari Perle' <i>Chardonnay</i>	£ 110.00



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SPARKLING WINES

United Kingdom

NV	Ridgeview <i>Cavendish Brut, Sussex</i> <i>Pinot Meunier, Pinot Noir, Chardonnay</i>	£ 96.00
NV	Chapel Down <i>Brut Rosé, Kent</i> <i>Pinot Noir</i>	£ 115.00
2014	Ridgeview <i>Blanc de Noirs Brut, Sussex</i> <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	£ 146.00



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WHITE ITALY

Trentino Alto Adige

2018	Alois Lageder, <i>Terra Alpina</i> <i>Pinot Grigio</i>	£ 69.00
2015	Aneri, <i>Leda</i> <i>Gewurztraminer</i>	£ 67.00
2022	Cantina Terlano, <i>Chardonnay Tradition, Trentino Alto Adige</i> <i>Chardonnay</i>	£ 69.00
2020	Tiefenbrunner, <i>Merus</i> <i>Müller Thurgau</i>	£ 69.00

Veneto

2020	Corte Del Sole, <i>Soave, Monte Tondo</i> <i>Garganega</i>	£ 44.00
2016	Quintarelli, <i>Bianco Secco</i> <i>Garganega, Chardonnay, Trebbiano</i>	£ 140.00

Piedmont

2022	Folli & Benato, <i>Gavi</i> <i>Cortese</i>	£ 68.00
2021	Ferrando, <i>Erbaluce di Caluso</i> <i>Erbaluce</i>	£ 70.00
2020	Arnaldo Rivera, <i>Nascetta di Novello</i> <i>Nascetta</i>	£ 78.00
2020	Ettore Germano, <i>Riesling</i> <i>Riesling</i>	£ 98.00
2015	Gaja, <i>Vistamare,</i> <i>Vermentino, Viogner</i>	£ 140.00

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Friuli Venezia Giulia

2022	Fondo Indizeno, <i>Sauvignon</i> <i>Sauvignon Blanc</i>	£ 61.00
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Marche

2020	Tenuta De Angelis, <i>Pecorino Offida</i> <i>Pecorino</i>	£ 47.00
2020	Tenuta De Angelis, <i>Passerina Offida</i> <i>Passerina</i>	£ 49.00
2020	Marotti Campi, <i>Luzano Verdicchio Dei Castelli Di Jesi</i> <i>Verdicchio</i>	£ 45.00

Campania

2020	Mastroberardino, <i>Fiano Di Avellino</i> <i>Fiano</i>	£ 74.00
2020	Nova Serra, <i>Greco Di Tufo</i> <i>Greco</i>	£ 89.00

Puglia

2022	Caiaffa, <i>Fiano di Puglia</i> <i>Fiano</i>	£ 54.00
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Sicily

2017	Fondo Antico, <i>Grillo Parlante</i> <i>Grillo</i>	£ 50.00
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Sardinia

2017	Funtanaliras, <i>Vermentino Di Gallura</i> <i>Vermentino</i>	£ 65.00
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FRANCE

Alsace

2017 Jean Biecher, *Gewurztraminer* £ 54.00
Gewurztraminer

Burgundy

2020 Chateau De La Greffiere, *Macon La Roche Vineuse* £ 66.00
Chardonnay

2019 Pascal Bouchard, Chablis, *Les Vieilles Vignes* £ 99.00
Chardonnay

Loire

2020 Fourniere Pere Et Fils, Sancerre Terre Blanches £ 116.00
Sauvignon Blanc

Languedoc & Roussillon

2021 Les Pins de Camille, *Ormarine* £ 48.00
Picpoul de Pinet

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GERMANY & AUSTRIA

Mosel

2016 Markus Molitor, *Wehlener Klosterberg* £ 66.00
Riesling

Kremstal

2016 Mantlerhof, Weitgasse £ 60.00
Grüner Veltliner

SPAIN

Galicia

2013 Rodrigo Mendez, Salvora £ 115.00
Albariño

Rioja

2018 Bodegas Lacus, Inedito Blanco £ 78.00
Grenache Blanc, Malvasia, Viura

HUNGARY

Tokaji

2018 Zsirai Winery, Tokaji Dry £ 58.00
Furmint, Harslevelu

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SOUTH AFRICA

Stellenbosh

2018 De Trafford, Chenin Blanc £ 84.00
Chenin Blanc

2018 Overberg, Sumaridge £ 98.00
Chardonnay

NEW ZEALAND

Marlborough

2019 Churton £ 69.00
Sauvignon Blanc

AUSTRALIA

Victoria

2021 Dalfarras £ 59.00
Albariño



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RED

ITALY

Trentino Alto Adige

2020 Alois Lageder, Pinot Noir £ 79.00
Pinot Noir

2021 Tiefenbrunner, *Merus Vernatsch* £ 56.00
Schiava

2021 Cantina Terlano, Pionot Noir Tradition, Trentino £ 85.00
Pinot Noir

Friuli Venezia Giulia

2019 Russolo, Merlot "Massarac" Friuli £ 55.00
Merlot

2019 Masut *Da Rive* £ 74.00
Pinot Nero

Veneto

2022 Montetondo, Corvina £ 50.00
Corvina

2016 Valpolicella Ripasso, *La Dama* £ 69.00
Corvina, Corvinone, Rondinella, Molinara

2015 Amarone Della Valpolicella, *La Dama* £ 140.00
Corvina, Corvinone, Rondinella, Molinara

2016 Quintarelli *Primo Fiore* £ 200.00
Corvina, Cabernet Sauvignon



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Piedmont

2021	Folli & Benato, Barbera d'Asti, Piemonte <i>Barbera</i>	£ 49.00
2015	Marotti Campi, <i>Orgiolo</i> Lacrima Di Morro D'Alba	£ 50.00
2017	Paolo Conterno, <i>L'Alto</i> Dolcetto	£ 60.00
2022	Tenute Sella, Coste della Sesia Nebbiolo Orbello, Piemonte <i>Nebbiolo</i>	£ 68.00
2017	Arnaldo Rivera, Barolo "11 Comuni" Piemonte <i>Nebbiolo</i>	£ 140.00
2019	Produttori del Barbaresco, Barbaresco, Piemonte <i>Nebbiolo</i>	£ 145.00
2018	Barolo, <i>Rocche Dell'Annunziata</i> Nebbiolo	£ 150.00
2014	Barbaresco Riserva, <i>Serraboella</i> Nebbiolo	£ 165.00
2012	Vietti, Barolo, <i>Brunate</i> Nebbiolo	£ 635.00
2001	Gaja, <i>Conteisa</i> Nebbiolo, Barbera	£ 662.00
2011	Gaja, Barbaresco, <i>Sori San Lorenzo</i> Nebbiolo	£ 1215.00

Abruzzo

2008	Montepulciano D'Abruzzo, <i>Chi Chi Bio</i> Montepulciano	£ 51.00
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Umbria

2008	Adanti, Sagrantino Di Montefalco, <i>Il Domenico</i> <i>Sagrantino</i>	£ 130.00
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Tuscany

2022	Salcheto, Chianti Classico "Biskero" Toscana <i>Sangiovese, Cannaiolo, Mammolo</i>	£ 56.00
2018	Castello di Ama, Chianti Classico <i>Sangiovese, Merlot</i>	£ 128.00
2013	Villa Le Prata, Brunello Di Montalcino <i>Sangiovese</i>	£ 178.00
2008	Marchesi Antinori, <i>Tignanello</i> <i>Sangiovese, Cabernet Sauvignon, Cabernet Franc</i>	£ 690.00
2007	Tenuta San Guido, <i>Sassicaia</i> <i>Cabernet Sauvignon, Cabernet Franc</i>	£ 780.00
2000	Frescobaldi, <i>Masseto</i> <i>Merlot</i>	£ 2470.00

Puglia

2021	Grifone <i>Primitivo</i>	£ 45.00
2021	Caiaffa, Negroamaro , Puglia <i>Negroamaro</i>	£ 52.00

Campania

2019	Mastroberardino, <i>Irpinia Aglianico</i> <i>Aglianico</i>	£ 68.00
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Sicily

2020 Fondo Antico, *Per Te* £ 50.00
Perricone

Sardinia

2019 Trexenta, *Goimajor* £ 51.00
Cannonau (Grenache)

FRANCE

Burgundy

2012 Domaine Charles Audoin £ 116.00
Pinot Noir

2008 Chateau De La Tour, *Clos Vougeot* £ 480.00
Pinot Noir

2002 Domaine Martray, *Corton Grand Cru* £ 580.00
Pinot Noir

Rhone Valley

2012 Paul Jaboulet Aine, *Hermitage, La Chapelle* £ 427.00
Syrah, Roussanne



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Bordeaux

1996 Chateau Margaux, Grand Cru Classe £ 2565.00
Cabernet Sauvignon, Cabernet Franc, Merlot

SPAIN

Rioja

2017 Bodega Olarra, *Laztana Reserva* £ 59.00
Tempranillo, Garnacha

Ribeira Del Duero

2013 Vega Sicilia, *Unico* £ 1110.00
Tempranillo

Galicia

2014 Algueira, *Risco Merenzanao* £ 120.00
Trousseau

Priorat

2019 Artigas, *Mas Alta* £ 105.00
Grenache



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SOUTH AFRICA

Stellenbosch

2017	<i>Journey's End, The Huntsman</i> <i>Shiraz, Mourvedre</i>	£ 45.00
2018	<i>Simonsing</i> <i>Pinotage</i>	£ 59.00

CALIFORNIA

Napa Valley

2017	<i>Cuvaison Estate, Grown</i> <i>Pinot Noir</i>	£ 115.00
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AUSTRALIA

Tasmania

2017	<i>Josef Chromy, Pepik</i> <i>Pinot Noir</i>	£ 80.00
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ARGENTINA

Mendoza

2019	<i>Catena Zapata</i> <i>Malbec</i>	£ 65.00
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Alcohol by volume

For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

Champagne 12% - 13 %

White wines 11% - 14%

Red wines 12% - 15%

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of wines available are served in 175 ml.

Champagne glasses are available at The Franklin Hotel in 125 ml and dessert wines in 75 ml.

Smaller measures are available upon request.