



THE FRANKLIN
RESTAURANT
by Alfredo Russo

ANTIPASTI

Tortino di Melanzane

*Aubergine, cherry tomato confit, buffalo mozzarella
and parmigiana reggiano biscuit*

£15

Polpo Tiepido

*Steamed octopus, Piedmont potato foam,
capers and olive iced powder*

£16

“Tartaccio”

*Tartaccio served with celery, lemon caramel and
Toma cheese fondue*

£20

Polenta “Concia”

*Polenta taragna, sautéed wild mushrooms and
Taleggio cheese*

£15



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PRIMI

Pasta e Faglioli ai Frutti di Mare

*Bean's soup with crashed mixed pasta,
calamari, king prawns, clams and mussels*

£18

Lasagnette di Brassicaceae

*Kale lasagne with broccoli, cauliflower
and anchovy sauce*

£15

Tortelli di Carni Bianche

Hen tortelli, parmesan fondue and lime zest

£18

Risotto di Radicchio Tardivo

Red cabbage and gorgonzola risotto

£17



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SECONDI

Carree d'Agnello in Casseruola
*Lamb casserole, roasted carrots
and liquorice radish*
£28

"Spezzatino di Vitello"
*Slow cooked beef served with green beans, peas
and fresh broad beans*
£25

Insalata di Tuberi
Tuber salad with caramelised goat cheese
£21

Filetto di Branzino
Steamed sea bass, tomatoes, red onion and basil
£28



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DESSERTS

Crema Caramellata
Caramelised soft cream with wild berries
£9

Tortino di Mele Renette
Rennet apple tart, hazelnut and cinnamon
£9

Cre moso di Castagne
*Soft chestnut mousse, light Chantilly
and rum flavour*
£9

Gelati e Sorbetti del Giorno
Ice cream and sorbet selection of the day
£9