



THE FRANKLIN
RESTAURANT
by Alfredo Russo

Executive Chef Alfredo Russo
Head Chef Roberto Roncolato

TASTING MENU

PERCORSI

Il nostro menu degustazione tradizionale o vegetariano.
Cinque portate misteriose e seducenti a scelta dello Chef,
per un'esperienza unica.

£ 90

ROUTES

Our traditional or vegetarian tasting menu.
Five mysterious and alluring courses chosen by the Chef,
for a unique experience.

£ 90



THE FRANKLIN
LONDON

STARHOTELS
COLLEZIONE

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.

À LA CARTE MENU

ANTIPASTI

Insalata Verde Lettuce, kiwi, celery, avocado and gem with Amalfi lemon jelly	£16
Barbabietole Beetroot salad with caramelised Melusine goat's cheese and balsamic reduction	£16
Pomodori & Burrata Selection of tomatoes, fresh burrata and basil	£18
Asparagi, Uovo & Tartufo Nero Hen's egg on a parmesan cream, asparagus and black truffle	£20
Battuta di Fassona e Nocciole Fassona beef tartare with hazelnuts	£20
Gambero Rosso & Ceci Red prawns, chickpeas, black garlic and cherry tomatoes	£22

PRIMI

Gnocco Homemade ricotta gnocchi with saffron sauce and gold leaf	£20
Crema di Piselli Pea cream with slow cooked red onion and mint foam	£20
Spaghetto alle Vongole Cragnano semola spaghetti with clams and parsley velouté	£22
Risotto Bianco & Nero Creamy risotto with slow cooked cuttelfish	£22
Raviolo del Plin all'Anatra Hand made agnolotti with slow cooked duck, foie gras and lime	£25

SECONDI

Arrosto di Sedano Rapa Roasted whole celeriac with leeks, chives yogurt and celery	£24
Oh My Cod! Slow cooked black cod, manioca and Tropea red onion	£28
Zuppa di Pesce Mediterranean mix fish soup with roasted peppers, anchovies and bread	£30
Manzo & Patate Beef fillet with potatoes in our way	£36
Agnello Roasted milk lamb, aubergines and goat curd foam	£30



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