



THE FRANKLIN
RESTAURANT

San Valentino

Three Courses £80

Complimentary welcome glass of NV Ettore Germano Rosanna Rosé Extra Brut

STARTERS

Beetroot Salad

Caramelised Melusine goat cheese, balsamic reduction

[Mu] [S] [SD] **V**

Tartare di Fassona & Tartufo

Fassona beef tartare, black truffle, Parmigiano Reggiano

[M] [Mu] [S]

Merluzzo Nero dell'Atlantico

Roasted cod with cauliflower cream, pickles, lardo

[F] [Mu] [S] [SD]

MIDDLE

Gnocchi di Ricotta, Funghi & Parmigiano

Homemade ricotta gnocchi, wild mushrooms, Parmigiano foam

[E] [G] [M] **V**

Risotto allo Champagne & Lamponi

Creamy risotto, Champagne, raspberries

[M] [Mu] [S] [SD] **V**

MAINS

Filetto alla Yakiniiku

Yakiniku roasted beef fillet, spinach, foie gras

[Ce] [Mu] [S] [SD]

Cernia, Cavolo Nero, Mandorle & Ostriche

Pan-fried stone bass fillet, black cabbage, almonds, oyster sauce

[Ce] [F] [M] [Mo] [S]

DESSERT to share

Love Injection

White chocolate, strawberries, roses

[E] [M] **V**

Please make one of our team members aware of any dietary restrictions or allergies that you might have. **V** VEGETARIAN.
ALLERGEN KEY: [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [S] SOYA, [SD] SULPHUR DIOXIDE.
Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.