

Lunch Menu

Sea bream carpaccio, bergamot, crème fraîche, hazelnuts
Pumpkin and crispy sage panzanella, golden raisins
Cuttlefish garganelli, cavolo nero, preserved lemon

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Hake, coco beans, red pepper, saffron brodo
Risotto alla puttanesca
Lamb rump, beetroot, pistachio pesto

Sides *£8.50*

Mixed leaf salad, aged balsamic dressing
Roasted Cornish mids & gremolata
Purple sprouting broccoli, Amalfi lemon

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Poached apricots, lavender, pistachio, Earl Grey granita
Fig frangipane, fig leaf ice cream
Cheese from La Fromagerie (*sup £10*)

2 courses £55 3 courses £60

Celebrating 15 years of Murano

A 15% discretionary service charge shall be added to your bill.
If you require any details on allergens within our dishes,
please ask one of the team

Vegan Lunch Menu

Pumpkin and crispy sage panzanella, golden raisins
Aubergine, hazelnuts, mint & tomatoes

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Risotto alla puttanesca
Romano courgette, smoked almond romesco, Pequillo pepper

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Sides £8

Mixed leaf salad, aged balsamic dressing
Roasted Cornish mids & gremolata
Purple sprouting broccoli, Amalfi lemon

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Pump street chocolate, cashew nut, orange sorbet
Selection of sorbet

2 courses £55 3 courses £60

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