

Lunch Menu

Grilled mackerel, citrus, cucumber & dill
Pumpkin and crispy sage panzanella, golden raisins
Braised rabbit pansotti, Stracchino, girolles

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Hake, coco beans, red pepper, saffron brodo
Whipped ricotta, seasonal vegetables, smoked almonds
Lamb rump, aubergine, peperonata, polenta

Sides *£8.50*

Mixed leaf salad, aged balsamic dressing
Roasted Cornish mids & gremolata
Runner beans, black olives & Parmesan

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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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Tomato risotto, gremolata
Romano courgette, smoked almond romesco, Pequillo pepper

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Sides £8

Mixed leaf salad, aged balsamic dressing

Roasted Cornish mids & gremolata

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Pump street chocolate, cashew nut, orange sorbet

Selection of sorbet

2 courses £55 3 courses £60

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