

## Spring Menu

Sea trout, buttermilk, fennel, calamansi  
Orkney scallop, Datterini tomatoes, dill  
Green asparagus, confit egg yolk, basil, parmesan

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Pappa al pomodoro agnolotti, straciatella  
Artichoke risotto, hazelnuts, rocket  
Chicken & Mortadella tortellini in brodo

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Roasted sea bass, courgette, cipollini, Ver Jus  
Cornish cod, cauliflower, Amalfi lemon  
Halibut, Dorset white crab, Tropea onion, bisque

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Rose veal, tonnata, sweetbread, fennel  
Roasted duck, white chicory, rhubarb  
Herdwick lamb, new potatoes, spring vegetables

*3 courses £95 4 courses £110*

*5 courses £130 6 courses £145*

***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