

Lunch Menu

Ox tongue, salsa verde, datterini tomatoes
Charred Roscoff onion, bitter leaves, sunflower seeds
Duck lasagna, Provolone, Nocellara olives

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Cornish hake, lentil & mussel ragù, spiced velouté
Risotto primavera
Roasted chicken, peas, broad beans, baby gem

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Sides £8

Mixed leaf salad, aged balsamic dressing
Buttered Jersey Royals, mint
Cavolo nero, calabrian chilli & garlic

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Yogurt parfait, rhubarb, granola, sorrel sorbet
Dark chocolate tart, crème fraîche
Cheese from La Fromagerie (*sup £10*)

2 courses £50 3 courses £55

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

Hispi cabbage, pickled plum, smoked aubergine
Charred Roscoff onion, bitter leaves, sunflower seeds

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BBQ hen of the woods, delica pumpkin, pistachio

Risotto primavera

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Sides £8

Mixed leaf salad, aged balsamic dressing

Cavolo nero, garlic & chilli

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Pump street chocolate, cashew nut, orange sorbet

Selection of sorbet

2 courses £50 3 courses £55

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