

## **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  
Risotto alla puttanesca  
Lamb rump, aubergine, peperonata, polenta

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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