

Lunch Menu

Ox tongue, salsa verde, datterini tomatoes
Charred Roscoff onion, bitter leaves, sunflower seeds
Brown crab "Cacio e Pepe" tagliolini

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Cornish hake, courgette flower, ricotta, San Marzano
Risotto primavera
Duck lasagna, Provolone, Nocellara olives

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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

Romano courgette, smoked almond romesco, Pequillo pepper
Charred Roscoff onion, bitter leaves, sunflower seeds

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BBQ broccoli, Calabrian chilli & wild garlic

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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