

Murano Private Dining Menu Options

Sample Menu **Reduced A La Carte 3 courses** *Available lunch & dinner*

Hispi cabbage, pickled plum, hazelnut & pistachio romesco

Provolone & smoked potato agnolotti, lardo di colonnata

Sea bass crudo, agrodolce grapes, melon, Ajo Blanco

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Saddleback pork, pickled plum, Roscoff onion

Risotto "porro e patate"

Cornish cod, Mora farm carrots, hazelnut, basil

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Brown butter apple, Granny smith sorbet, shortbread

Caramelised Amalfi lemon tart

Plum soufflé, mascarpone & lemon sorbet

£110pp

Add pasta or cheese course £20pp

Sample Menu
Chef's Table Experience – Tasting menu 6 courses
Available lunch only

Canapés and a glass of *Borgoluce Prosecco*

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Sea bass crudo, agrodolce grapes, melon, Ajo Blanco

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Provolone & smoked potato agnolotti, lardo di colonnata

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Saddleback pork, pickled plum, Roscoff onion

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Cornish cod, Mora farm carrots, hazelnut, basil

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Cheese from La Fromagerie

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Brown butter apple, Granny smith sorbet, shortbread

£135pp

Add an extra course at £20pp

Sample Menu
Chef's Table Experience – Tasting menu 8 courses
Available dinner only

Canapés and a glass of *Borgoluce Prosecco*

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Hispi cabbage, pickled peach, hazelnut & pistachio romesco

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Risotto “porro e patate”

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John dory, coco beans, clams, langoustine bisque

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Jacobs ladder, pommes Anna, baby gem, anchovy

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Caramelised Amalfi lemon tart

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Brown butter apple, Granny smith sorbet, shortbread

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Cheese from La Fromagerie

£170 pp