August Lunch Menu

Lemon and jasmine spritz

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Grilled mackerel, citrus, cucumber & dill Stone fruit and tomato panzanella Melon & prosciutto salad

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Tomato risotto, anchovies, gremolata
Whipped ricotta, seasonal vegetables, smoked almonds
Pork shoulder, apricots, fresh almonds

Sides £8

Mixed leaf salad, aged balsamic dressing
Buttered Jersey Royals, mint
Romano courgettes, basil

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Poached apricots diplomat Plum frangipane tart, crème fraîche Cheese from La Fromagerie (sup £10)

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Tea, coffee & petit fours

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

August Vegan Lunch Sample Menu

Lemon and jasmine spritz

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Stone fruit and tomato panzanella Aubergine, hazelnuts, mint & tomatoes

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Tomato risotto, gremolata Vesuvio tomatoes & melon salad, olives, lovage

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Sides £8

Mixed leaf salad, aged balsamic dressing

Romano courgettes

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Pump street chocolate, cashew nut, orange sorbet
Selection of sorbet

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Tea, coffee & petit fours

2 courses £50 3 courses £55

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