

# Murrays Takeaway Menu Thursday 14th - Saturday 16th January 2021

Phone lines open at 4.30pm. Collections from 5pm.

Please inform us of any allergies or dietary requirements when placing your order.

## Nibbles / To Start

Murrays house mixed olives (GF, DF, Vegan)	3.50
Garlic bread / + cheese / + cheese and chillies	4.00 / 4.50 / 5.00
Potted pork and apple terrine with pickled vegetables (GF)	5.50
Mrs Murrays hummus and breadsticks	6.00
Chalk Stream Farm hot smoked trout pate with lingue biscuits for two to share	10.00

## Main Course

Parma ham and cremini mushroom lasagne with Fontina and Parmesan	9.50
Breaded Cornish haddock, chips, mushy peas and tartare sauce (Friday only*)	10.95
Free range Fenton farm eggs baked in tomato with spinach, mushrooms, roast peppers, olives, pickled chillies and topped with mozzarella, garlic bread	12.00
Slow roast confit duck leg with a smoked bacon and braised bean stew, mustard fruits (GF, DF)	14.00
Mashed potato topped ox cheek, pancetta, red wine and mushroom pie (GF)	14.00

## Murrays Pizzas - 20% off all pizzas every evening!

<b>Vegan mozzarella now available as an alternative</b>	10" / 12"
Margherita - Tomato, mozzarella	8.50 / 9.50
Quattro Formaggio - Tomato, four mixed Italian and British cheeses	12.00 / 13.75
Fiorentina - Tomato, mozzarella, spinach, egg, sultanas, hazelnuts	12.00 / 13.75
Siciliano - Tomato, mozzarella, pickled chillies, garlic, piccante salame	11.50 / 13.25
Con Speck - Tomato, mozzarella, caramelised Tropea onions, speck	12.50 / 14.00
Calabrian - Tomato, mozzarella, n'duja, caramelised Tropea onions	12.50 / 14.00
Con Carciofi - Tomato, mozzarella, roast artichokes, ham, green olives	12.50 / 14.00
Prosciutto Dolce - Tomato, mozzarella, Parma ham, roasted pineapple	13.50 / 14.95
Con Salsicce - Tomato, mozzarella, Tuscan sausage, pancetta, roast peppers	14.00 / 15.50
Con Pesche - Tomato, mozzarella, brown anchovies, capers, green olives	14.50 / 16.00

## Additional toppings

Roast peppers, pickled chillies, green olives, capers, semi dried tomatoes, cremini mushrooms, ham, goats cheese, mozzarella, roasted pineapple	1.60 / 1.90
Caramelised Tropea onions, roast artichokes, piccante salame, Tuscan sausage	1.90 / 2.20
N'duja, Parma ham, speck, brown anchovies, pancetta	3.00 / 3.50

## Sweet

Trio of Italian sweet pastry	2.65
Cocoa Loco chocolate bars - Ask for selection	3.25
Italian mix milk and dark chocolate grissini	5.95
Vanilla panna cotta with poached Yorkshire rhubarb and saffron candied nuts	5.50
Murrays homemade ice-cream - Rum & Raisin / Turkish delight - 250ml	6.00
Winter fruit, amaretti and toasted almond trifle	6.00

## Murrays at Home - Regional Dinners

A taste of Italy every weekend in the comfort of you own home!

A new menu to be released every Saturday for the following week.

Our Chefs have devised some fabulous menus for you which will require just a few finishing touches.

Orders to be placed by the preceding Thursday at 12pm.

This Saturday 16th January - Tuscany. Next Saturday 23rd January - The Veneto



# Murrays at Home Regional Dinners

Week one, Saturday 16th January - Tuscany

## To Start ...

Homemade ravioli filled with a free range pork ragu, confit tomato, pecorino nero and a sage butter sauce with saffron

## Main Course ...

Ox cheek slow braised in Chianti with creamy battered mash potato, roast root vegetables and salsa verde

## Sweet ...

Chocolate and chestnut terrine with vanilla cream pasticceria, burro biscotti and Winter berries

## For two people ...

£65 for 3 courses

£55 for starters and mains / £48 for mains and desserts

\*All orders must consist of the same courses\*

## Wine recommendation ...

Chianti La Piuma, 2019 - £11.95

Chianti Superiore, Santa Christina, 2018 - £17.95

Peperino, Teruzzi, 2017 - £17.95

Full cooking and re-heating instructions will be given.

All food must be kept refrigerated and consumed within 2 days.

All orders in by 12pm on the preceding Thursday.

We require a payment in full when your order is placed - no refunds at this time.

Our menus are set each week and therefore, we are unable to cater for any additional dietary requirements at the moment.

Please inform us of an allergies and intolerances at the time of ordering. Whilst doing all we can, we are unable to guarantee our busy kitchens are 100% allergen / contamination free.

