

Food allergies and intolerances -

Whilst doing all we can, we are unable to guarantee our busy kitchens are 100% allergen / contamination free.

Please ensure you let a member of our team know if you have a dietary requirement as some of our dishes require alterations.

Where dishes have the following abbreviations - GF - Gluten Free, DF - Dairy Free, V - Vegan - this doesn't mean the dish is free of the quoted allergen but that we can alter the dish to be free from them.

Lighter bites

Murrays mixed house olives with cornichons, borettane onions and blanched garlic (GF, DF, V)	3.95
Gordal olives with guindilla chillies and crushed fresh garlic (GF, DF, V)	3.95
Murrays sea salt and rosemary focaccia / + E.V olive oil & Il borgo balsamico (DF, V)	3.95 / 5.75
Mixed leaf salad, Mrs Murrays honey and mustard dressing (GF, DF, V)	5.00
Garlic bread / + cheese / + cheese & chillies	5.00 / 5.50 / 6.00

Starters

Pork and apple rilette terrine on crostini with candied mustard fruits and mixed leaves (GF, DF)	6.50
Sicilian tomatoes, taggiasca olives, oregano, red wine vinegar and E.V Mose olive oil (GF, DF, V)	6.50
Sicilian aubergine caponata with capers, basil, roast peppers, crostini, buffalo mozzarella (GF, DF, V)	7.00
Breaded and fried Roman artichokes with a saffron aioli	8.00
Smoked salmon, leek and cream tart with a Parmesan crust, mixed leaves and pickled fennel	8.00
Poached home cured Cornish salt cod with butterbeans, coriander and a chilli and Amalfi lemon mayonnaise (GF, DF)	8.00

Main Courses

Parma ham and cremini mushroom lasagne with a mixed leaf salad*	13.00
Rotolo filled with a wild mushroom, ricotta and herb ragu, Swiss chard and green beans in garlic and chilli, rich wild mushrooms cream sauce*	15.00
Risotto verde - peas, broad beans, spinach, basil, fine beans, Parmesan (GF)	16.00
Slow braised beef feather blade in red wine with hand cut chips and watercress (GF, DF)	20.00
Roast Merryfield Farm duck breast with duck fat confit potatoes, Summer greens, sweet Italian cherry and balsamic sauce (GF, DF)	22.50
Pan fried fillet of Scottish halibut with confit potatoes, red pepper coulis, salt cod croquette and tender stem broccoli	22.50

* Please allow 25 - 30 minutes to cook. All of our dishes are prepared fresh to order!

Murrays Pizzas - Also available to takeaway!

Our 12" pizzas are made with the finest Italian flours, San Marzano tomatoes and Fior di Latte mozzarella. Vegan mozzarella now available - please ask!

Margherita - Tomato, mozzarella	9.50
Quattro Formaggio - Tomato, four mixed Italian and British cheeses	13.75
Tuscan - Tomato, mozzarella, spinach, green olives, soft boiled egg, shaved Parmesan	15.00
Siciliano - Tomato, mozzarella, fresh red chillies, garlic, piccante salame (HOT!)	13.25
Con Speck - Tomato, mozzarella, caramelised Tropea onions, speck	14.00
Calabrian - Tomato, mozzarella, n'duja, caramelised Tropea onions	14.00
Cruda - Tomato, mozzarella, raw burrata, pickled chillies, ham	15.00
Con Salsicce - Tomato, mozzarella, Tuscan sausage, pancetta, roast peppers	15.50
Con Pesce - Tomato, mozzarella, brown anchovies, capers, green olives	16.00

Additional toppings

Roast peppers, green olives, cremini mushrooms, capers, soft boiled egg, caramelised Tropea onions, goats cheese, mozzarella, fresh red chillies	2.20
Ham, piccante salame, Tuscan sausage, N'duja, Parma ham, speck, brown anchovies, pancetta	3.50



Sweet

Murrays ice cream - <i>Chocolate / Honeycomb / Vanilla</i> (GF)	1 scoop - 2.50 / 2 scoops - 4.50
Affogato - Two scoops of Murrays vanilla ice cream with a shot of espresso poured over (GF)	5.50
Caramelised Amalfi lemon tart with a black cherry compote	6.50
Summer berry and white chocolate Eton mess (GF)	7.00
Vanilla panna cotta, poached Yorkshire rhubarb, honeycomb, Cheddar strawberries (GF)	7.50
Chocolate mousse with macerated Cheddar strawberries and chocolate crumb	7.50
Cheese tasting board for two with accompaniments <i>A selection of five British and Italian cheeses with biscuits and pickled vegetables</i>	19.00