

## 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. Where dishes have the following abbreviations of -

**GF - Gluten Free, DF - Dairy Free, V - Vegan**, they are free from the quoted allergen.

A few of our other dishes can be made free of the above allergens. Please ask for more information however, it is essential that you let us know.

## 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
Mixed leaf salad, Mrs Murrays honey and mustard dressing (DF, V)	5.00
Murrays sea salt and rosemary focaccia with E.V olive oil & Il borgo balsamico (DF, V)	5.75
Garlic bread / + cheese / + cheese & chillies	5.00 / 5.50 / 6.00

## Starters

Soup of the day with Murrays sea salt and rosemary focaccia	6.00
Saffron and basil arancini with a spiced tomato sauce and Parmesan	7.00
Lightly spiced and deep fried courgette chips with aioli (DF)	7.00
Sicilian tomatoes with buffalo mozzarella, marinated in herbs and chilli with pangrattato	7.50
Ham hock and prune rilette terrine on crostini with candied mustard fruits and leaves (DF)	6.50
Carpaccio of Tuscan beef with rocket, shaved Parmesan, capers and Amalfi lemon (GF)	8.50
Smoked salmon and leek tart with cream, Parmesan, mixed leaves and pickled cucumber	7.50

## Main Courses

Baked rotolo - Homemade pasta sheets, filled, rolled and baked with butternut squash, ricotta and sage, red pepper cream sauce, roast San Marzano tomato and Autumn greens	16.00
Lasagne of Parma ham and cremini mushroom in a white sauce with Parmesan, Fontina, mixed leaf salad	13.00
Yew Tree Farm Tamworth pork sausages with spiced Umbrian lentils, buttered mash potato and candied mustard pears (GF)	15.00
Home made tagliatelle with a Yew Tree Farm sausage meat and fennel ragu (DF)	16.00
Slow braised beef feather blade in red wine and herbs with buttered mash potato, Winter greens and salsa verde (GF)	21.00
Roast Cornish monkfish tail wrapped in pancetta with homemade squid ink tagliatelle, red pepper coulis and tender stem broccoli (DF)	21.00

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

## Murrays Pizzas \*Pizza and and free drink every Tuesday - Thursday from 5pm\*

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, 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, pickled chillies, fresh buffalo mozzarella, 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, goat cheese, mozzarella, fresh red chillies	2.20
Ham, piccante salame, Tuscan sausage, N'duja, Parma ham, speck, brown anchovies, pancetta	3.50



# MURRAYS

- OF CLEVEDON -

RESTAURANT • WINE SHOP • DELICATESSEN • BAKERY • WINE BAR

## An Evening with Otterbeck Distillery Saturday 9th October 2021

An event hosted by Murrays of Clevedon, with a visit from the ladies at Otterbeck Distillery, based in the Yorkshire Dales where their beautiful gins are made in what was an old Cotton Mill.

*On arrival, mixed house olives and nuts will be available at your table, followed by ...*

### Strawberry and Pink Peppercorn Cotton Gin

*Made with Annabel's Deliciously Strawberries*

Tuscan beef carpaccio with deep fried and breaded Roman artichokes,  
Lamantea EV olive oil

### Captain Sir Tom's London Dry Gin

*Partnered and created with Captain Sir Tom Moore, inspired by the botanicals grown in his garden and developed with Sir Tom himself.*

Murrays Blackthorn sea salt and rosemary focaccia with a brown anchovy butter and warm herb confit San Marzano tomatoes

### 'Cotton' Gin

*Using locally foraged botanicals to create the taste of perfection.*

Warm Italian mixed vegetable and red pepper cream tart with pickled cucumber, basil sauce

### Limited Edition 'Winter' Cotton Gin

*Perfect for the Winter, cosy nights drawing in.*

Fig and nut cake with whipped gorgonzola and candied walnuts

**£45.00 per person**

*Arrival from 6pm for 6.30pm start. £10.00 per person deposit required when booking.*

