

texture

a la carte

starters

scottish salmon gravlax

cucumber, mustard, dill, rye bread

...

new season lancaster beetroots

gorgonzola, snow, walnuts

...

norwegian king crab (supplement £7.50)

coconut soup, lime leaf, lemongrass

...

yellow fin tuna

ginger, soy, fennel, coriander

...

anjou pigeon

chargrilled, sweetcorn, shallot, bacon popcorn, red wine essence

main courses

black angus beef, rib eye

chargrilled, ox cheek, horseradish, pied de mouton

...

creedy carver duck breast

celeriac, quince, bulgur wheat, five spice

...

icelandic lightly salted cod

avocado brandade, peppers, coriander

...

cornish brill

shellfish, fennel, puree, shaved

...

organic icelandic lamb

saddle, shoulder, calçot onions, heritage carrots

desserts

icelandic skyr

vanilla, rye bread crumbs, yorkshire rhubarb

...

dark chocolate

caramel, malt, figs

...

coconut

cake, ice cream, pineapple, lime

...

white chocolate

mousse, ice cream, dill, cucumber

3 courses menu £95.00 per person

if you have an allergy to any food products, please advise us prior to ordering.
all information on food intolerances and allergens are available.
any enquiries about the artwork at texture please see reception.

texture

tasting menu

appetiser



new season lancaster beetroots

gorgonzola, snow, walnuts



anjou pigeon

chargrilled, sweet corn, shallot,
bacon popcorn, red wine essence



icelandic lightly salted cod

avocado brandade, peppers, coriander



black angus beef, rib eye

chargrilled, ox cheek, horseradish, pied de mouton



pre-dessert



icelandic skyr

vanilla, ice cream, rye bread crumbs,
yorkshire rhubarb

£105.00 per person

additional cheese selection - £15.50

five complementing wines - £65.00 pp

five wine prestige pairing - £95.00 pp

please be aware menus presented are samples and availability may be limited due to seasonality.
if you have an allergy to any food products, please advise us prior to ordering.
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discretionary service charge of 15% will be added to your bill.
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texture

fish tasting menu

appetiser



scottish salmon gravlax

cucumber, mustard, dill, rye bread



norwegian king crab

coconut soup, lime leaf, lemongrass



icelandic lightly salted cod

avocado brandade, peppers, coriander



pre-dessert



icelandic skyr

vanilla, ice cream, rye bread crumbs,
yorkshire rhubarb

£105.00 per person

additional cheese selection -£15.50

complementing wines - £65.00 pp

prestige wine pairing - £95.00 pp

please be aware menus presented are samples and availability may be limited due to seasonality.
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vegetarian a la carte

italian baby artichokes

artichoke broth, olives, rocket, mint



new season lancaster beetroots

gorgonzola, snow, walnuts



cauliflower textures

puree, cous cous, soup, chanterelles



ceps, pied de moutons

barley, fregola, parsley

3 courses menu £85.00 per person

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texture

vegetarian tasting menu

appetiser

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italian baby artichokes

artichoke broth, olives, rocket, mint

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new season lancaster beetroots

gorgonzola, snow, walnuts

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cauliflower textures

puree, cous cous, soup, chanterelles

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ceps, pied de moutons

barley, fregola, parsley

•••

pre-dessert

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dark chocolate

caramel, malt, figs

menu for the whole table £95.00 pp
additional cheese selection - £15.50
five complementing wines - £65.00 pp

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