

texture

a la carte

starters

scottish salmon

exmoor caviar, mustard, sorrel, rye bread

...

tomato gazpacho

snow, olives, herbs, burrata

...

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, short rib, horseradish, morels

...

icelandic lightly salted cod

avocado, brandade, tomatoes, chorizo

...

cornish turbot

shellfish, fennel, puree, shaved

...

nord pas-de-calais suckling pig saddle

jowl, celeriac, apricot, baby leek

...

organic icelandic lamb

saddle, shoulder, calçot onions, heritage carrots

desserts

icelandic skyr

vanilla, ice cream, rye bread crumbs,
wye valley blueberries

...

alphonso mango

passion fruit, soup, sorbet, snow peas

...

oakchurch farm cherries

dark chocolate, lemon verbena, cardamom ice cream

...

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

menu surprise



guided by the season and the market,
chef aggi will create a special 8 course menu,
by presenting some of his signature dishes

£119.00 per person
complementing wines - £72.00 per person
wine prestige pairing - £96.00 per person

please be aware menus presented are samples and availability may be limited due to seasonality.
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discretionary service charge of 15% will be added to your bill.
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texture

tasting menu

appetiser



tomato gazpacho

snow, olives, herbs, burrata



anjou pigeon

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



icelandic lightly salted cod

avocado, brandade, tomatoes, chorizo



black angus beef, rib eye

chargrilled, short rib, horseradish, morels



pre-dessert



icelandic skyr

vanilla, ice cream, rye bread crumbs,
wey valley blueberries

£105.00 per person

additional cheese selection - £15.50

five complementing wines - £65.00 pp

five wine prestige pairing - £95.00 pp

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fish tasting menu

appetiser



scottish salmon

exmoor caviar, mustard, sorrel, rye bread



norwegian king crab

coconut soup, lime leaf, lemongrass



icelandic lightly salted cod

avocado, brandade, tomatoes, chorizo



pre-dessert



icelandic skyr

vanilla, ice cream, rye bread crumbs,
wey valley blueberries

£105.00 per person

additional cheese selection -£15.50

complementing wines - £65.00 pp

complementing champagne - £75.00 pp

prestige wine pairing - £95.00 pp

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vegetarian a la carte

italian globe artichoke

artichoke broth, herbs



tomato gazpacho

snow, olives, herbs, burrata



baby gem lettuce

parmesan, crisp, skyr



heirloom tomato risotto

barley, fregola, burrata, basil

3 courses menu £85.00 per person

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texture

vegetarian tasting menu

appetiser



tomato gazpacho

snow, olives, herbs, burrata



italian globe artichoke

artichoke broth, herbs



baby gem lettuce

parmesan, crisp, skyr



heirloom tomato risotto

barley, fregola, burrata, basil



pre-dessert



oakchurch farm cherries

dark chocolate, lemon verbena, cardamom ice cream

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

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