

texture

a la carte

starters

scottish salmon

exmoor caviar, mustard, sorrel, rye bread

...

new season wye valley asparagus

goat's cheese, snow, hazelnuts

...

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

...

pyrenees milk fed veal

white asparagus, sugar snap peas, saint george

...

icelandic lightly salted cod

jersey royals, avocado, romanesco

...

cornish turbot

shellfish, fennel, puree, shaved

...

organic icelandic lamb

saddle, shoulder, calçot onions, heritage carrots

desserts

icelandic skyr

vanilla, rye bread, yorkshire rhubarb

...

dark chocolate

new season english strawberries, caramel, malt

...

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 wye valley asparagus
goat's cheese, snow, hazelnuts



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



icelandic lightly salted cod
jersey royals, avocado, romanesco



black angus beef, rib eye
chargrilled, short rib, horseradish, morels



pre-dessert



white chocolate
mousse, ice cream, dill, cucumber

£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.
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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

exmoor caviar, mustard, sorrel, rye bread



norwegian king crab

coconut soup, lime leaf, lemongrass



icelandic lightly salted cod

jersey royals, avocado, romanesco



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

complementing champagne - £75.00 pp

prestige wine pairing - £95.00 pp

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vegetarian a la carte

italian globe artichokes

artichoke broth, herbs



new season wye valley asparagus

goat's cheese, snow, hazelnuts



baby gem lettuce

parmesan, crisp, skyr



wild black rice

coconut, lemongrass, ginger

3 courses menu £85.00 per person

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texture

vegetarian tasting menu

appetiser

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new season wye valley asparagus
goat's cheese, snow, hazelnuts

•••

italian globe artichokes
artichoke broth, herbs

•••

baby gem lettuce
parmesan, crisp, skyr

•••

wild black rice
coconut, lemongrass, ginger

•••

pre-dessert

•••

dark chocolate
new season british strawberries, caramel, malt

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

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