

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.
if you have an allergy to any food products, please advise us prior to ordering.
all information on food intolerances and allergens are available.
discretionary service charge of 15% will be added to your bill.
any enquiries about the artwork at texture please see reception.

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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
avocado, brandade, tomatoes, chorizo



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



pre-dessert



icelandic skyr
vanilla, rye bread, yorkshire rhubarb

£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,
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 tasting menu

appetiser

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

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italian globe artichokes
artichoke broth, herbs

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baby gem lettuce
parmesan, crisp, skyr

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wild black rice
coconut, lemongrass, ginger

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pre-dessert

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coconut
dark chocolate, cake, 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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