

# 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



#### 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,  
we 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 tasting menu

### appetiser

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#### **tomato gazpacho**

snow, olives, herbs, burrata

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#### **italian globe artichoke**

artichoke broth, herbs

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#### **baby gem lettuce**

parmesan, crisp, skyr

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#### **heirloom tomato risotto**

barley, fregola, burrata, basil

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### pre-dessert

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#### **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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