

# texture

## a la carte

### starters

#### **scottish salmon**

exmoor caviar, mustard, sorrel, rye bread

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#### **new season wye valley asparagus**

goat's cheese, snow, hazelnuts

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#### **norwegian king crab (supplement £7.50)**

coconut soup, lime leaf, lemongrass

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#### **yellow fin tuna**

ginger, soy, fennel, coriander

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#### **anjou pigeon**

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

### main courses

#### **black angus beef, rib eye**

chargrilled, short rib, horseradish, morels

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#### **pyrenees milk fed veal**

white asparagus, sugar snap peas, saint george's

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#### **icelandic lightly salted cod**

avocado, brandade, tomatoes, chorizo

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#### **cornish turbot**

shellfish, fennel, puree, shaved

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#### **organic icelandic lamb**

saddle, shoulder, calçot onions, heritage carrots

### desserts

#### **icelandic skyr**

vanilla, rye bread, yorkshire rhubarb

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#### **alphonso mango**

passion fruit, soup, sorbet, snow peas

...

#### **coconut**

dark chocolate, cake, ice cream

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#### **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.