

texture

a la carte

starters

scottish salmon gravlax

cucumber, mustard, dill, rye bread

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new season lancaster beetroots

gorgonzola, snow, walnuts

...

norwegian king crab (supplement £7.50)

coconut soup, lime leaf, lemongrass

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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, ox cheek, horseradish, pied de mouton

...

creedy carver duck breast

celeriac, quince, bulgur wheat, five spice

...

icelandic lightly salted cod

avocado brandade, peppers, coriander

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cornish brill

shellfish, fennel, puree, shaved

...

organic icelandic lamb

saddle, shoulder, calçot onions, heritage carrots

desserts

icelandic skyr

vanilla, rye bread crumbs, yorkshire rhubarb

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dark chocolate

caramel, malt, figs

...

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.