

# texture

## a la carte

### starters

#### **scottish salmon**

exmoor caviar, mustard, sorrel, rye bread

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#### **tomato gazpacho**

snow, olives, herbs, burrata

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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

...

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

avocado, brandade, tomatoes, chorizo

...

#### **cornish turbot**

shellfish, fennel, puree, shaved

...

#### **nord pas-de-calais suckling pig saddle**

jowl, celeriac, apricot, baby leek

...

#### **organic icelandic lamb**

saddle, shoulder, calçot onions, heritage carrots

### desserts

#### **icelandic skyr**

vanilla, ice cream, rye bread crumbs,  
wye valley blueberries

...

#### **alphonso mango**

passion fruit, soup, sorbet, snow peas

...

#### **oakchurch farm cherries**

dark chocolate, lemon verbena, cardamom 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.