

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

...

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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pyrenees milk fed veal

white asparagus, sugar snap peas, saint george

...

icelandic lightly salted cod

jersey royals, avocado, romanesco

...

cornish turbot

shellfish, fennel, puree, shaved

...

organic icelandic lamb

saddle, shoulder, calçot onions, heritage carrots

desserts

icelandic skyr

vanilla, rye bread, yorkshire rhubarb

...

dark chocolate

new season english strawberries, caramel, malt

...

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.