

texture

a la carte

starters

scottish salmon

baerii caviar, mustard, sorrel, rye bread

...

new season lancaster beetroots

gorgonzola, snow, walnuts

...

norwegian king crab (supplement £7.50)

coconut, soup, kaffir lime leaves, lemongrass

...

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, girolles

...

icelandic lightly salted cod

bisque, prawns, barley, grapefruit

...

cornish seabass

shellfish, fennel, puree, shaved

...

creedy carver duck breast

thigh, choucroute, bulgur wheat, quince

...

organic icelandic lamb

saddle, shoulder, baby carrots, swede

...

sika deer saddle

haunch, brussel sprouts, red cabbage, parsnip

desserts

icelandic skyr

vanilla, ice cream, rye bread crumbs,
muscat grapes

...

new season brogdale pear

poached, cake, caramel, vanilla ice cream

...

icelandic liquorice, chocolate

cardamom, hazelnuts, lemongrass

...

rice pudding

clementines, cinnamon, chestnuts

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.

texture

christmas tasting menu

icelandic herring and prawns

marinated, rye bread, pickled vegetables, akvavit



hot smoked scottish salmon

baerii caviar, sorrel, mustard, dill, rye bread



suckling pig, king crab

belly, bay leaves, cloves, ginger, lemongrass



sika deer saddle

red cabbage, brussel sprouts, chocolate sauce



christmas punch



rice pudding

clementines, cinnamon, chestnuts

menu for the whole table - £109.00 pp

additional cheese selection - £17.50

champagne pairing - £79.00 pp

prestige wine pairing - £99.00 pp

please be aware menus presented are samples and availability may be limited due to seasonality.
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discretionary service charge of 15% will be added to your bill.
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fish tasting menu

appetiser



scottish salmon

baerii caviar, mustard, sorrel, rye bread



norwegian king crab

coconut, soup, kaffir lime leaves, lemongrass



icelandic lightly salted cod

bisque, prawns, barley, grapefruit



pre-dessert



icelandic skyr

vanilla, ice cream, rye bread crumbs,
muscat grapes

£105.00 per person

additional cheese selection -£17.50

complementing wines - £65.00 pp

complementing champagne - £75.00 pp

prestige wine pairing - £95.00 pp

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vegetarian a la carte

new season lancaster beetroots

gorgonzola, snow, walnuts



celeriac textures

broth, puree, baked, pickled trompettes



italian globe artichokes

broth, leaves, fennel



new season mushrooms

barley, fregola, seeds

3 courses menu £85.00 per person

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texture

vegetarian tasting menu

appetiser

•••

new season lancaster beetroots
gorgonzola, snow, walnuts

•••

celeriac textures
broth, puree, baked, pickled trompettes

•••

italian artichokes
broth, leaves, fennel

•••

new season mushrooms
barley, fregola, seeds

•••

pre-dessert

•••

new season brogdale pear
poached, cake, caramel, vanilla ice cream

menu for the whole table £95.00 pp
additional cheese selection - £17.50
five complementing wines - £65.00 pp

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texture

vegan a la carte

new season lancaster beetroots

basil pesto, walnuts, herbs



celeriac textures

broth, puree, baked, pickled trompettes



italian globe artichokes

broth, leaves, fennel



new season mushrooms

barley, fregola, seeds

3 courses menu £85.00 per person

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texture

vegan tasting menu

appetiser

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new season lancaster beetroots
basil pesto, walnuts, herbs

•••

celeriac textures
broth, puree, baked, pickled trompettes

•••

italian artichokes
broth, leaves, fennel

•••

new season mushrooms
barley, fregola, seeds

•••

pre-dessert

•••

white chocolate
ice cream, dill, cucumber

menu for the whole table £95.00 pp
five complementing wines - £65.00 pp

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