

# 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 monkfish**

shellfish, fennel, puree, shaved

...

#### **creedy carver duck breast**

thigh, choucroute, bulgur wheat, quince

...

#### **organic icelandic lamb**

saddle, shoulder, baby carrots, swede

### 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

...

#### **white chocolate**

mousse, ice cream, dill, cucumber

**3 courses menu £95.00 per person**

# texture

## tasting menu

### appetiser



#### **new season lancaster beetroots**

gorgonzola, snow, walnuts



#### **anjou pigeon**

chargrilled, sweet corn, shallot,  
bacon popcorn, red wine essence



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

bisque, prawns, barley, grapefruit



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

chargrilled, short rib, horseradish, girolles



### pre-dessert



#### **icelandic skyr**

vanilla, ice cream, rye bread crumbs,  
muscat grapes

**£105.00 per person**

**additional cheese selection - £17.50**

**five complementing wines - £65.00 pp**

**five wine prestige pairing - £95.00 pp**

please be aware menus presented are samples and availability may be limited due to seasonality.  
if you have an allergy to any food products, please advise us prior to ordering.  
all information on food intolerances and allergens are available.  
discretionary service charge of 15% will be added to your bill.  
any enquiries about the artwork at texture please see reception.

# texture

## 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**

please be aware menus presented are samples and availability may be limited due to seasonality.  
if you have an allergy to any food products, please advise us prior to ordering.  
all information on food intolerances and allergens are available.  
discretionary service charge of 15% will be added to your bill.  
any enquiries about the artwork at texture please see reception.

# texture

## vegetarian a la carte

**new season lancaster beetroots**  
gorgonzola, snow, walnuts



**baby italian artichokes**  
puree, broth, olives, herbs



**barley, harissa**  
hummus, avocado, fennel



**black rice**  
coconut, lime leaf, lemongrass, thai basil

**3 courses menu £85.00 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.  
a discretionary service charge of 15% will be added to your bill.  
any enquiries about the artwork at texture please see reception.

# texture

## vegetarian tasting menu

### appetiser

•••

**new season lancaster beetroots**  
gorgonzola, snow, walnuts

•••

**baby italian artichokes**  
puree, broth, olives, herbs

•••

**barley, harissa**  
hummus, avocado, fennel

•••

**black rice**  
coconut, lime leaf, lemongrass, thai basil

•••

### 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**

if you have an allergy to any food products, please advise us prior to ordering.  
all information on food intolerances and allergens are available.  
a discretionary service charge of 15% will be added to your bill.  
any enquiries about the artwork at texture please see reception.

# texture

## vegan a la carte

### **new season lancaster beetroots**

basil pesto, walnuts, herbs



### **baby italian artichokes**

puree, broth, olives, herbs



### **barley, harissa**

hummus, avocado, fennel



### **black rice**

coconut, lime leaf, lemongrass, thai basil

**3 courses menu £85.00 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.  
a discretionary service charge of 15% will be added to your bill.  
any enquiries about the artwork at texture please see reception.

# texture

## vegan tasting menu

### appetiser

•••

#### **new season lancaster beetroots**

basil pesto, walnuts, herbs

•••

#### **baby italian artichokes**

puree, broth, olives, herbs

•••

#### **barley, harissa**

hummus, avocado, fennel

•••

#### **black rice**

coconut, lime leaf, lemongrass, thai basil

•••

### pre-dessert

•••

#### **white chocolate**

ice cream, dill, cucumber

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

if you have an allergy to any food products, please advise us prior to ordering.  
all information on food intolerances and allergens are available.  
a discretionary service charge of 15% will be added to your bill.  
any enquiries about the artwork at texture please see reception.