

texture

a la carte

starters

scottish salmon

oscietra caviar, mustard, sorrel, rye bread

...

new season wye valley asparagus

asian flavours

...

norwegian king crab (supplement £7.50)

coconut, soup, kaffir lime leaves, lemongrass

...

isle of skye scallops

cauliflower textures

...

anjou pigeon

chargrilled, sweetcorn, shallot, bacon popcorn, red wine essence

main courses

black angus beef, rib eye

chargrilled, short rib, horseradish, morels

...

icelandic lightly salted cod

avocado, jersey royals, romanesco, wild garlic

...

cornish monkfish

shellfish, fennel, puree, shaved

...

scottish border roe deer

saddle, haunch, celeriac, red currants

...

pyrenees milk fed lamb, saddle

shoulder, belly, new season baby carrots, calcots

desserts

icelandic isey skyr

vanilla, ice cream, rye bread crumbs,
gariguette strawberries

...

peruvian mango

cake, passion fruit, vanilla ice cream

...

icelandic liquorice, chocolate

cardamom, hazelnuts, lemongrass

...

white chocolate

mousse, ice cream, dill, cucumber

3 courses menu £99.00 per person

texture

menu surprise



guided by the season and the market,
chef aggi will create a special 8 course menu,
by presenting some of his signature dishes

£119.00 per person
complementing wines - £72.00 per person
wine prestige pairing - £96.00 per person

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

tasting menu

appetiser

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new season wye valley asparagus

asian flavours

•••

anjou pigeon

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

•••

icelandic lightly salted cod

avocado, jersey royals, romanesco, wild garlic

•••

black angus beef, rib eye

chargrilled, short rib, horseradish, morels

•••

icelandic cheeses

24 month gouda, graðostur (blue cheese)

supplement £17.50

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pre-dessert

•••

icelandic isey skyr

vanilla, ice cream, rye bread crumbs,
garigquette strawberries

£105.00 per person

five complementing wines - £65.00 pp

five wine prestige pairing - £95.00 pp

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texture

fish tasting menu

appetiser



scottish salmon

oscietra caviar, mustard, sorrel, rye bread



norwegian king crab

coconut, soup, kaffir lime leaves, lemongrass



icelandic lightly salted cod

avocado, jersey royals, romanesco, wild garlic



icelandic cheeses

24 month gouda, graðostur (blue cheese)

supplement £17.50



pre-dessert



icelandic isey skyr

vanilla, ice cream, rye bread crumbs,
gariguette strawberries

£105.00 per person

complementing wines - £65.00 pp

complementing champagne - £75.00 pp

prestige wine pairing - £95.00 pp

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texture

vegan tasting menu

appetiser

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new season wye valley asparagus
asian flavours

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baby italian artichokes
puree, broth, olives, herbs

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barley, harissa
hummus, avocado, fennel

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black rice
coconut, lime leaf, lemongrass, thai basil

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pre-dessert

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blood orange
sorbet, broth, lemongrass, kaffir lime

2 courses £55.00 pp

whole tasting menu £95.00 pp
five complementing wines - £65.00 pp

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