

# texture

## a la carte

### starters

#### **scottish salmon**

oscietra caviar, mustard, sorrel, rye bread

...

#### **new season wye valley asparagus**

asian flavours

...

#### **isle of skye scallops**

coconut, soup, kaffir lime leaves, lemongrass

...

#### **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, brandade, tomatoes, chorizo

...

#### **cornish turbot**

shellfish, fennel, puree, shaved

...

#### **rose veal, rib eye**

baby italian artichokes, sugar snap peas, girolles

### desserts

#### **icelandic isey skyr**

vanilla, ice cream, rye bread crumbs,  
garigette strawberries

...

#### **peruvian mango**

passion fruit, soup, mange tout

...

#### **icelandic liquorice, chocolate**

cardamom, hazelnuts, lemongrass

...

#### **white chocolate**

mousse, ice cream, dill, cucumber

**3 courses menu £99.00 per person**

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## 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, brandade, tomatoes, chorizo

•••

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

chargrilled, short rib, horseradish, morels

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#### **icelandic cheeses**

24 month gouda, graðostur (blue cheese)

**supplement £14.50**

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### pre-dessert

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#### **icelandic isey skyr**

vanilla, ice cream, rye bread crumbs,  
gariguette strawberries

**£105.00 per person**

**five complementing wines - £65.00 pp**

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

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## fish tasting menu

### appetiser



#### scottish salmon

oscietra caviar, mustard, sorrel, rye bread



#### isle of skye scallop

coconut, soup, kaffir lime leaves, lemongrass



#### icelandic lightly salted cod

avocado, brandade, tomatoes, chorizo



#### icelandic cheeses

24 month gouda, graðostur (blue cheese)

**supplement £14.50**



### 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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## 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

•••

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

•••

### pre-dessert

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**peruvian mango**  
passion fruit, soup, mange tout

**2 courses £59.00 pp**

**3 courses £75.00 pp**

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

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