

texture

a la carte

starters

scottish salmon

oscietra caviar, mustard, sorrel, rye bread

...

tomato gazpacho

snow, olives, herbs, burrata

...

isle of skye scallops

coconut, soup, kaffir lime leaves, lemongrass

...

anjou quail

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

main courses

black angus beef, rib eye

chargrilled, short rib, horseradish, girolles

...

icelandic cod

avocado, brandade, tomatoes, chorizo

...

cornish turbot

shellfish, fennel, puree, shaved

...

elwy valley organic welsh lamb, saddle

shoulder, grelot onions, heritage baby carrots

desserts

icelandic isey skyr

ice cream, rye bread crumbs,
english blueberries

...

peruvian mango

passion fruit, soup, mange tout

...

icelandic liquorice, chocolate

caramel, cardamom, hazelnuts

...

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

•••

tomato gazpacho

snow, olives, herbs, burrata

•••

anjou quail

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

•••

icelandic cod

avocado, brandade, tomatoes, chorizo

•••

black angus beef, rib eye

chargrilled, short rib, horseradish, girolles

•••

selection of cheeses

supplement £14.50

•••

pre-dessert

•••

icelandic isey skyr

ice cream, rye bread crumbs,
english blueberries

£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 cod

avocado, brandade, tomatoes, chorizo

•••

selection of cheeses

supplement £14.50

•••

pre-dessert

•••

icelandic isey skyr

ice cream, rye bread crumbs,
english blueberries

£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

•••

tomato gazpacho

snow, olives, herbs, sourdough

•••

baby italian artichokes

puree, broth, olives, herbs

•••

barley, harissa

hummus, avocado, fennel

•••

black rice

coconut, lime leaf, lemongrass, thai basil

•••

pre-dessert

•••

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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