

texture

a la carte

starters

scottish salmon

exmoor 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, roscoff onions, heritage carrot

...

sika deer saddle

haunch, brussel sprouts, red cabbage, parsnip

desserts

icelandic skyr

vanilla, ice cream, rye bread crumbs,
alphonso mango

...

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

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

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,
alphonso mango

£105.00 per person

additional cheese selection - £15.50

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.
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discretionary service charge of 15% will be added to your bill.
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texture

fish tasting menu

appetiser



scottish salmon

exmoor 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,
alphonso mango

£105.00 per person

additional cheese selection -£15.50

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 artichoke

broth, leaves, fennel



new season mushroom

barley, fregola, seeds

3 courses menu £85.00 per person

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texture

vegetarian tasting menu

appetiser

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new season lancaster beetroots
gorgonzola, snow, walnuts

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celeriac textures
broth, puree, baked, pickled trompettes

•••

italian artichokes
broth, leaves, fennel

•••

new season mushroom
barley, fregola, seeds

•••

pre-dessert

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

menu for the whole table £95.00 pp
additional cheese selection - £15.50
five complementing wines - £65.00 pp

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