

texture

a la carte

starters

scottish salmon

baerii caviar, mustard, sorrel, rye bread

...

thai vegetable salad

pomelo, lime leaves, ginger

...

norwegian king crab (supplement £7.50)

coconut, soup, kaffir lime leaves, lemongrass

...

isle of skye scallops

cauliflower, romanesco, cous cous, puree, soup

...

anjou pigeon

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

main courses

black angus beef, rib eye

chargrilled, short rib, horseradish, pied de moutons

...

icelandic lightly salted cod

bisque, prawns, barley, grapefruit

...

cornish monkfish

shellfish, fennel, puree, shaved

...

scottish border roe deer

saddle, haunch, celeriac, red currants

...

organic icelandic lamb

saddle, shoulder, baby carrots, swede

desserts

icelandic isey skyr

vanilla, ice cream, rye bread crumbs,
yorkshire rhubarb

...

passe crassane 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

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thai vegetable salad

pomelo, lime leaves, ginger

•••

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, pied de moutons

•••

icelandic cheeses

24 month gouda, gradostur (blue cheese)

supplement £17.50

•••

pre-dessert

•••

icelandic isey skyr

vanilla, ice cream, rye bread crumbs,
yorkshire rhubarb

£105.00 per person

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

•••

icelandic cheeses

24 month gouda, graðostur (blue cheese)

supplement £17.50

•••

pre-dessert

•••

icelandic isey skyr

vanilla, ice cream, rye bread crumbs,
yorkshire rhubarb

£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

vegetarian a la carte

thai vegetable salad

pomelo, lime leaves, ginger



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

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texture

vegetarian tasting menu

appetiser



thai vegetable salad

pomelo, lime leaves, ginger



baby italian artichokes

puree, broth, olives, herbs



barley, harissa

hummus, avocado, fennel



black rice

coconut, lime leaf, lemongrass, thai basil



icelandic cheeses

24 month gouda, graðostur (blue cheese)

supplement £17.50



pre-dessert



blood orange

sorbet, broth, lemongrass, kaffir lime

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

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texture

vegan a la carte

thai vegetable salad

pomelo, lime leaves, ginger



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

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texture

vegan tasting menu

appetiser

•••

thai vegetable salad

pomelo, lime leaves, ginger

•••

baby italian artichokes

puree, broth, olives, herbs

•••

barley, harissa

hummus, avocado, fennel

•••

black rice

coconut, lime leaf, lemongrass, thai basil

•••

pre-dessert

•••

blood orange

sorbet, broth, lemongrass, kaffir lime

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

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