

# 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

...

#### **pyrenees milk fed lamb**

saddle, shoulder, belly, 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

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#### scottish salmon

baerii caviar, mustard, sorrel, rye bread

•••

#### norwegian king crab

coconut, soup, kaffir lime leaves, lemongrass

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#### icelandic lightly salted cod

bisque, prawns, barley, grapefruit

•••

#### icelandic cheeses

24 month gouda, graðostur (blue cheese)

**supplement £17.50**

•••

### pre-dessert

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#### 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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## 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

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#### **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

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#### **icelandic cheeses**

24 month gouda, graðostur (blue cheese)

**supplement £17.50**

•••

### pre-dessert

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#### **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**

if you have an allergy to any food products, please advise us prior to ordering.  
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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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