

# texture

## a la carte

### starters

#### **scottish salmon**

oscietra caviar, mustard, sorrel, rye bread

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#### **new season english baby beetroots**

gorgonzola, snow, walnuts

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

coconut, soup, kaffir lime leaves, lemongrass

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#### **anjou quail**

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

### main courses

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

chargrilled, short rib, horseradish, girolles

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#### **icelandic cod**

avocado, brandade, tomatoes, chorizo

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#### **cornish turbot**

shellfish, fennel, puree, shaved

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#### **elwy valley organic welsh lamb, saddle**

shoulder, grelot onions, heritage baby carrots

### desserts

#### **icelandic isey skyr**

ice cream, nectarine, rye bread crumbs

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#### **coconut**

cake, ice cream, pineapple

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

caramel, cardamom, hazelnuts

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#### **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



#### **new season english baby beetroots**

gorgonzola, snow, walnuts



#### **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, nectarine, rye bread crumbs

**£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

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#### scottish salmon

oscietra caviar, mustard, sorrel, rye bread

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#### isle of skye scallop

coconut, soup, kaffir lime leaves, lemongrass

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#### icelandic cod

avocado, brandade, tomatoes, chorizo

•••

#### selection of cheeses

supplement £14.50

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### pre-dessert

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#### icelandic isey skyr

ice cream, nectarine, rye bread crumbs

**£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 english baby beetroots**  
pesto, walnuts, herbs

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**baby italian artichokes**  
puree, broth, olives, herbs

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**barley, harissa**  
hummus, avocado, fennel

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

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### 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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