

# 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, lime leaf, 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**

avocado, brandade, tomatoes, chorizo

...

#### **cornish turbot**

shellfish, fennel, puree, shaved

...

#### **nord pas-de-calais suckling pig saddle**

jowl, celeriac, victoria plums, baby leeks

...

#### **elwy valley organic welsh lamb**

saddle, shoulder, spring onions, heritage carrots

...

#### **red scottish grouse**

ceps, celeriac, red currants, savory

### desserts

#### **icelandic skyr**

vanilla, ice cream, rye bread crumbs,  
english raspberries

...

#### **alphonso mango**

passion fruit, soup, sorbet, snow peas

...

#### **oakchurch farm cherries**

dark chocolate, lemon verbena, cardamom ice cream

...

#### **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**

avocado, brandade, tomatoes, chorizo



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

chargrilled, short rib, horseradish, girolles



### pre-dessert



#### **icelandic skyr**

vanilla, ice cream, rye bread crumbs,  
english raspberries

**£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, lime leaf, lemongrass



#### **icelandic lightly salted cod**

avocado, brandade, tomatoes, chorizo



### **pre-dessert**



#### **icelandic skyr**

vanilla, ice cream, rye bread crumbs,  
english raspberries

**£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

### **italian globe artichoke**

artichoke broth, herbs



### **new season lancaster beetroots**

gorgonzola, snow, walnuts



### **baby gem lettuce**

parmesan, crisp, skyr



### **heirloom tomato risotto**

barley, fregola, burrata, basil

**3 courses menu £85.00 per person**

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# texture

## vegetarian tasting menu

### appetiser

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#### **tomato gazpacho**

snow, olives, herbs, burrata

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#### **italian globe artichoke**

artichoke broth, herbs

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#### **baby gem lettuce**

parmesan, crisp, skyr

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#### **heirloom tomato risotto**

barley, fregola, burrata, basil

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### pre-dessert

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#### **oakchurch farm cherries**

dark chocolate, lemon verbena, cardamom 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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