

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.
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.

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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 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

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italian artichokes
broth, leaves, fennel

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new season mushroom
barley, fregola, seeds

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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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