

# texture

## 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.

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## 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,  
pineapple

**£105.00 per person**

**additional cheese selection - £15.50**

**five complementing wines - £65.00 pp**

**five wine prestige pairing - £95.00 pp**

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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,  
pineapple

**£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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**italian globe artichoke**  
leaves, herbs, balsamic

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**baby gem lettuce**  
parmesan, crisp, caesar dressing

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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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