

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.

texture

christmas tasting menu

icelandic herring and prawns

marinated, rye bread, pickled vegetables, akvavit

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hot smoked scottish salmon

baerii caviar, sorrel, mustard, dill, rye bread

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suckling pig, king crab

belly, bay leaves, cloves, ginger, lemongrass

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sika deer saddle

red cabbage, brussel sprouts, chocolate sauce

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christmas punch

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rice pudding

clementines, cinnamon, chestnuts

menu for the whole table - £109.00 pp

additional cheese selection - £17.50

champagne pairing - £79.00 pp

prestige wine pairing - £99.00 pp

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fish tasting menu

appetiser



scottish salmon

baerii 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,
muscat grapes

£105.00 per person

additional cheese selection -£17.50

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 mushrooms
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 - £17.50
five complementing wines - £65.00 pp

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vegan tasting menu

appetiser

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new season lancaster beetroots
basil pesto, walnuts, herbs

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celeriac textures
broth, puree, baked, pickled trompettes

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italian artichokes
broth, leaves, fennel

•••

new season mushrooms
barley, fregola, seeds

•••

pre-dessert

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white chocolate
ice cream, dill, cucumber

menu for the whole table £95.00 pp
five complementing wines - £65.00 pp

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