

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

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,
muscat grapes

£105.00 per person

additional cheese selection - £17.50

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

baerii caviar, mustard, sorrel, rye bread

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norwegian king crab

coconut, soup, kaffir lime leaves, lemongrass

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icelandic lightly salted cod

bisque, prawns, barley, grapefruit

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pre-dessert

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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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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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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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baby italian artichokes

puree, broth, olives, herbs

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barley, harissa

hummus, avocado, fennel

•••

black rice

coconut, lime leaf, lemongrass, thai basil

•••

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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