

# 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

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#### thai vegetable salad

pomelo, lime leaves, ginger

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#### anjou pigeon

chargrilled, sweet corn, shallot,  
bacon popcorn, red wine essence

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#### icelandic lightly salted cod

bisque, prawns, barley, grapefruit

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#### black angus beef, rib eye

chargrilled, short rib, horseradish, pied de moutons

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#### icelandic cheeses

24 month gouda, gradostur (blue cheese)

**supplement £17.50**

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### pre-dessert

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#### icelandic isey skyr

vanilla, ice cream, rye bread crumbs,  
yorkshire rhubarb

**£105.00 per person**

**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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#### icelandic cheeses

24 month gouda, graðostur (blue cheese)

**supplement £17.50**

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### pre-dessert

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#### icelandic isey skyr

vanilla, ice cream, rye bread crumbs,  
yorkshire rhubarb

**£105.00 per person**

**complementing wines - £65.00 pp**

**complementing champagne - £75.00 pp**

**prestige wine pairing - £95.00 pp**

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## vegetarian tasting menu

### appetiser



#### **thai vegetable salad**

pomelo, lime leaves, ginger



#### **baby italian artichokes**

puree, broth, olives, herbs



#### **barley, harissa**

hummus, avocado, fennel



#### **black rice**

coconut, lime leaf, lemongrass, thai basil



#### **icelandic cheeses**

24 month gouda, graðostur (blue cheese)

**supplement £17.50**



### pre-dessert



#### **blood orange**

sorbet, broth, lemongrass, kaffir lime

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

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## vegan tasting menu

### appetiser



#### **thai vegetable salad**

pomelo, lime leaves, ginger



#### **baby italian artichokes**

puree, broth, olives, herbs



#### **barley, harissa**

hummus, avocado, fennel



#### **black rice**

coconut, lime leaf, lemongrass, thai basil



### pre-dessert



#### **blood orange**

sorbet, broth, lemongrass, kaffir lime

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

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