

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 english baby beetroots

gorgonzola, snow, walnuts



anjou quail

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



icelandic cod

avocado, brandade, tomatoes, chorizo



black angus beef, rib eye

chargrilled, short rib, horseradish, girolles



selection of cheeses

supplement £14.50



pre-dessert



icelandic isey skyr

ice cream, english blueberries,
rye bread crumbs

£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

oscietra caviar, mustard, sorrel, rye bread

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isle of skye scallop

coconut, soup, kaffir lime leaves, lemongrass

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icelandic cod

avocado, brandade, tomatoes, chorizo

•••

selection of cheeses

supplement £14.50

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pre-dessert

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icelandic isey skyr

ice cream, rye bread crumbs,
english blueberries

£105.00 per person

complementing wines - £65.00 pp

complementing champagne - £75.00 pp

prestige wine pairing - £95.00 pp

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vegan tasting menu

appetiser

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new season english baby beetroots
pesto, walnuts, herbs

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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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peruvian mango
passion fruit, soup, mange tout

2 courses £59.00 pp
3 courses £75.00 pp

whole tasting menu £95.00 pp
five complementing wines - £65.00 pp

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