

# texture

## a la carte

### starters

#### **scottish salmon**

baerii caviar, mustard, sorrel, rye bread

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#### **new season lancaster beetroots**

gorgonzola, snow, walnuts

...

#### **norwegian king crab (supplement £7.50)**

coconut, soup, kaffir lime leaves, lemongrass

...

#### **yellow fin tuna**

ginger, soy, fennel, coriander

...

#### **anjou pigeon**

chargrilled, sweetcorn, shallot, bacon popcorn, red wine essence

### main courses

#### **black angus beef, rib eye**

chargrilled, short rib, horseradish, girolles

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#### **icelandic lightly salted cod**

bisque, prawns, barley, grapefruit

...

#### **cornish monkfish**

shellfish, fennel, puree, shaved

...

#### **creedy carver duck breast**

thigh, choucroute, bulgur wheat, quince

...

#### **organic icelandic lamb**

saddle, shoulder, baby carrots, swede

### desserts

#### **icelandic skyr**

vanilla, ice cream, rye bread crumbs,  
muscat grapes

...

#### **new season brogdale pear**

poached, cake, caramel, vanilla ice cream

...

#### **icelandic liquorice, chocolate**

cardamom, hazelnuts, lemongrass

...

#### **white chocolate**

mousse, ice cream, dill, cucumber

**3 courses menu £95.00 per person**