

texture

a la carte

starters

scottish salmon

exmoor caviar, mustard, sorrel, rye bread

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new season lancaster beetroots

gorgonzola, snow, walnuts

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norwegian king crab (supplement £7.50)

coconut soup, lime leaf, lemongrass

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yellow fin tuna

ginger, soy, fennel, coriander

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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

avocado, brandade, tomatoes, chorizo

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cornish turbot

shellfish, fennel, puree, shaved

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nord pas-de-calais suckling pig saddle

jowl, celeriac, victoria plums, baby leeks

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elwy valley organic welsh lamb

saddle, shoulder, spring onions, heritage carrots

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red scottish grouse

ceps, celeriac, red currants, savory

desserts

icelandic skyr

vanilla, ice cream, rye bread crumbs,
english raspberries

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alphonso mango

passion fruit, soup, sorbet, snow peas

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oakchurch farm cherries

dark chocolate, lemon verbena, cardamom ice cream

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white chocolate

mousse, ice cream, dill, cucumber

3 courses menu £95.00 per person

if you have an allergy to any food products, please advise us prior to ordering.
all information on food intolerances and allergens are available.
any enquiries about the artwork at texture please see reception.