

# 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, 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 seabass**

shellfish, fennel, puree, shaved

...

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

thigh, choucroute, bulgur wheat, quince

...

#### **organic icelandic lamb**

saddle, shoulder, roscoff onions, heritage carrot

...

#### **sika deer saddle**

haunch, brussel sprouts, red cabbage, parsnip

### desserts

#### **icelandic skyr**

vanilla, ice cream, rye bread crumbs,  
alphonso mango

...

#### **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**

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.