

vegan tasting menu

appetiser

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new season english baby beetroots

pesto, walnuts, herbs

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celeriac textures

puree, broth, baked, pickled

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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 £49.50 pp
menu for the whole table £76.00 pp
five complementing wines - £65.00 pp
wine prestige pairing - £95.00 pp

if you have an allergy to any food products, please advise us prior to ordering.
all information on food intolerances and allergens are available.
all prices include vat. a discretionary service charge of 12.5% will be added to your bill.
any enquiries about the artwork at texture please see reception.