

# texture

## a la carte

### starters

#### **smoked scottish salmon**

oscietra caviar, mustard, sorrel, rye bread

...

#### **thai vegetable salad**

root vegetables, pomelo, thai basil, mint, ginger

...

#### **isle of skye scallops**

coconut, soup, kaffir lime leaves, lemongrass

...

#### **anjou pigeon**

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

### main courses

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

chargrilled, ox cheek, horseradish, pied bleu

...

#### **icelandic cod**

barley, saffron, avocado, prawns

...

#### **cornish brill**

oscietra caviar, shellfish, wasabi, lemon verbena

...

#### **creedy carver duck**

celeriac, cranberries, flower sprouts

### desserts

#### **icelandic isey skyr**

ice cream, mandarin tacle, rye bread crumbs

...

#### **coconut**

cake, parfait, ice cream, pineapple

...

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

caramel, cardamom

...

#### **peruvian mango**

passion fruit, soup, mange tout

**3 courses menu £99.00 per person**

if you have an allergy to any food products, please advise us prior to ordering.

# texture

## fish tasting menu

### **appetiser**

...

### **smoked scottish salmon**

oscietra caviar, mustard, sorrel, rye bread

...

### **isle of skye scallop**

coconut, soup, kaffir lime leaves, lemongrass

...

### **icelandic cod**

barley, saffron, avocado, prawns

...

### **selection of cheeses**

*supplement £17.50*

...

### **pre-dessert**

...

### **icelandic isey skyr**

ice cream, mandarin tacle, rye bread crumbs

**£109.00 per person**

**complementing wines - £72.00 pp**

**prestige wine pairing - £99.00 pp**

# texture

## tasting menu

### appetiser

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### thai vegetable salad

root vegetables, pomelo, thai basil, mint, ginger

•••

### anjou pigeon

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

•••

### icelandic cod

barley, saffron, avocado, prawns

•••

### black angus beef, rib eye

chargrilled, ox cheek, horseradish, girolles

•••

### selection of cheeses

*supplement £17.50*

•••

### pre-dessert

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### icelandic isey skyr

ice cream, mandarin tacle, rye bread crumbs

**£109.00 per person**

**complementing wines - £72.00 pp**

**prestige wine pairing - £99.00 pp**

# texture

## vegan tasting menu

### **appetiser**

...

### **thai vegetable salad**

root vegetables, pomelo, thai basil, mint, ginger

...

### **baby artichokes**

aubergine, broth, olives, rocket

...

### **perigord truffles**

leek, jerusalem artichokes, wild mushrooms, hazelnuts

...

### **black rice**

coconut, lime leaf, lemongrass, thai basil

...

### **pre-dessert**

...

### **peruvian mango**

passion fruit, soup, mange tout

**£99.00 per person**

**complementing wines - £72.00 pp**

**wine prestige pairing - £99.00 pp**