

A La Carte

Starters

Winter Vegetables

Pickled, celeriac infusion, hazelnuts
£29.50

Black Perigord truffle £5 supp

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Icelandic poached halibut

Jerusalem artichoke textures
£14.50

Black Perigord truffle £5 supp

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Organic Scottish Salmon

Graflax, smoked, horseradish
£12.50

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Scottish scallops, cornish crab

Coconut, lime leaves, ginger
£16.50

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English Quail

*Chargrilled, Sweetcorn, shallot, bacon popcorn,
red wine essence*
£13.50

Main Courses

Wild Fallow Venison

Loin, Leg, Spiced cabbage, chocolate
£28.50

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Grain Fed Beef, Rib Eye

Chargrilled, ox cheek, horseradish, olive oil béarnaise
£27.50

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New season Mountain Lamb from Skagafjörður

Broth, root vegetables, herb puree
£24.50

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Icelandic Line Caught Cod

Barley risotto, prawns, shellfish jus
£23.50

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Cornish Sea Bream

Aïoli, squid, aubergine
£21.50

*If you have an allergy to any food product, please advise us prior to ordering.
Our food products may contain traces of nuts.*

Any enquiries about the artwork at Texture please see reception.

Scandinavian Fish Tasting Menu

Appetiser



Organic Salmon

Graflax, smoked, horseradish



Icelandic poached halibut

Jerusalem artichoke textures



Icelandic Line Caught Cod

Barley Risotto, Prawns, Shellfish jus



Pre-Dessert



Icelandic Skyr

Rhubarb, muesli, granité

*Menu for the whole table - £52.50 pp
Four complementing champagnes - £45 pp
Additional cheese course - £8.50*

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Tasting Menu

Appetiser



Winter Vegetables

*Pickled, celeriac infusion, hazelnuts
Black Périgord truffle £5 supp*



English Quail

*Chargrilled, sweetcorn, bacon popcorn,
red wine essence*



Icelandic poached Halibut

*Jerusalem artichoke Textures
Black Périgord truffle £5 supp*



Grain Fed Beef Rib Eye

*Chargrilled, ox cheek, horseradish,
olive oil béarnaise*



Pre-Dessert



Mango and pineapple

Soup, Lemongrass, basil, olive oil

Menu for the whole table - £59.00 pp

Additional cheese course - £8.50

Five complementing wines - £39.50 pp

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