

# A La Carte

## Starters

*Beetroot, Goat's Cheese*

*Rocket, balsamic, chermoula cream*

£11.50

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*Iceberg lettuce, avocado*

*New season garlic, broiled egg*

£22.00

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*Organic Scottish Salmon*

*Grapes, smoked, horseradish*

£14.50

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*Scottish scallops, Cornish crab*

*Coconut, lime leaves, ginger*

£18.50

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## *English Quail*

*Champ, filled, Sweet corn, shallot, bacon, popcorn,*

*red wine essence*

*£15.50*

## *Main Courses*

### *Groeningham Duck*

*Scruble mango, butternut, squash, spring roll, five spice*

*£29.50*

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### *Grain Fed Beef, Rib Eye*

*Champ, filled, ox cheek, hors d'oeuvre, olive oil beurre blanc*

*£32.50*

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### *English Veal*

*Best cut, new potatoes, Tio Pepe sauce*

*£28.00*

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### *Scottish Wild Turbot*

*Barley risotto, prawns, shellfish jus*

*£28.50*

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### *Islandic Line Caught Cod*

*Chorizo, avocado, squid, breaded*

*£24.50*

*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.*

## *Desserts*

*Icelandic Skyr*

*Rhubarb, Muesli, granitè*

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*Mango, Pineapple*

*Soup, Lemongrass, basil, olive oil*



*Almonds, Anise, Vanilla*

*Cake, cardamom ice-cream, pear*



*Valrhona Chocolate (55%)*

*Candy beet root, milk ice cream*



*Selection of cheeses*

*Seasonal fruit, chutney, muscat jelly*

*All Desserts £9.50 each*

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