

texture

Menu Surprise

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*Guided by the season and the market, Aggi will
create a special 8 course menu, cooking some of his
signature dishes*

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£85.00 per person

Tasting Menu

Appetiser

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Beet, root, Goat's Cheese

Rocket, balsamic, chervil ice cream

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English Quail

Champ, filled, sweet corn, bacon popcorn

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red wine essence



Cornish Monkfish

New season garlic, broken egg



Grain Fed Beef Rib Eye

Chang, rilled, ox cheek, horse radish, olive oil beurre



Pre-Dessert



Mango and Pineapple

Soup, Lemongrass, basil, olive oil

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7 courses £65.00 per person

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 art work at Texture please see reception.

Scandinavian Menu

Appetiser



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Organic Scottish Salmon

grapes, smoked, horse radish

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Comish Monkfish

New season garlic, broken egg

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Pre-Dessert

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Ice Landic Skyr

Rhubarb, muesli, granitè

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4 courses £57.50pp

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SAMPLE CANADE MENU

Bacon popcorn

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Selection of crisps

Pot, art, o, parmesan, cod skin, crispy bread

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Yellow fin Tuna

asian flavours

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Organic Salmon (Gravlax)

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Icelandic Cod

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Tapeenade, chorizo, herbs

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Suckling Pig

Spring roll, hoi sin sauce

£8.50 per person