

starters

scottish salmon
soy, ginger, coriander



new season english baby beetroots
gorgonzola, snow, walnuts

main courses

icelandic cod Cornish hake
sorrel, sprouting broccoli, yuzu broth



scottish partridge
breast, parsnip, sprouts, blackberry

desserts

icelandic isey skyr
black fig, lemon, verbena, granola



coconut
cake, ice cream, pineapple

3 courses with glass of champagne at £35.00pp

available 12.30pm – 2.30pm
up to 6 people

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.