

starters

scottish salmon £21.50

oscietra caviar, mustard, sorrel, rye bread

•••

new season english baby beetroots £21.50

gorgonzola, snow, walnuts

•••

isle of skye scallops £26.00

coconut, soup, kaffir lime leaves, lemongrass

•••

anjou quail £23.50

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

•••

special of the day:

suckling pig £25.50

belly, scallop, rhubarb, ginger

main courses

icelandic cod £34.50

barley, saffron, avocado, prawns

•••

cornish brill £37.50

oscietra caviar, shellfish, wasabi, lemon verbena

•••

black angus beef, rib eye £46.50

chargrilled, short rib, horseradish, girolles

•••

creedy carver duck £47.50

breast, celeriac, onion, fig

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.

fish tasting menu

appetiser

•••

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 *£14.50*

•••

pre-dessert

•••

icelandic isey skyr

ice cream, williams pear, rye bread crumbs

menu for the whole table - £89.00 pp
complementing wines - £65.00 pp
wine prestige pairing - £95.00 pp

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.

tasting menu

appetiser

•••

new season english baby beetroots

gorgonzola, snow, walnuts

•••

suckling pig

belly, scallop, rhubarb, ginger

•••

warm smoked eel

bonito broth, quinoa, turnips

•••

black angus beef, rib eye

chargrilled, short rib, horseradish, girolles

•••

selection of cheeses

supplement *£14.50*

•••

pre-dessert

•••

icelandic isey skyr

ice cream, williams pear, rye bread crumbs

menu for the whole table - £95.00 pp

complementing wines - £65.00 pp

wine prestige pairing - £95.00 pp

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.

vegan tasting menu

appetiser

•••

new season english baby beetroots

pesto, walnuts, herbs

•••

celeriac textures

puree, broth, baked, pickled

•••

barley, harissa

hummus, avocado, fennel

•••

black rice

coconut, lime leaf, lemongrass, thai basil

•••

pre-dessert

•••

peruvian mango

passion fruit, soup, mange tout

2 courses £49.50 pp

menu for the whole table £76.00 pp

five complementing wines - £65.00 pp

wine prestige pairing - £95.00 pp

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.