

**appetizer**

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**scottish salmon**

mustard, sorrel, rye bread, cucumber

or

**new season english baby beetroots**

gorgonzola, snow, walnuts

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**icelandic cod**

barley, saffron, avocado, prawns

or

**suckling pig**

belly, rhubarb, ginger

or

**black rice**

coconut, lime leaf, lemongrass, thai basil

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**pre-dessert**

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**icelandic isey skyr**

ice cream, nectarine, rye bread crumbs

or

**coconut**

cake, ice cream, pineapple

**glass of Henriot Souverain Brut, Reims NV**

**5 courses at £58.00pp**

available Tuesday to Saturday 5.30pm-6.30pm and 9pm-10.30pm  
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.