

A La Carte

Starters

Tomato and Artichoke Textures

Confit, roasted, dried, raw, tomato water, Kalamata olives

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Anjou Pigeon

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

•••

Mediterranean Tuna

Smoked, Asian flavours

•••

Scottish Scallops

Cauliflower textures

•••

Cornish Crab

Salad, Champagne "Henriot", pickled girolles

Main Courses

Icelandic Cod

Pan-roast, avocado purée, chorizo, coco beans, sauce vierge

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Lancashire Suckling Pig

Slow cooked for 12 hours, baby cabbage, squid, bonito sauce

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Icelandic Lamb (from Skagafjördur)

Broth, barley, root vegetables

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Black-Leg Chicken

Roast breast, wasabi emulsion, toasted grains, radishes, soy dressing

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Mediterranean Gilthead Bream

Pan-fried, saffron aioli, black olive bread, smoked Cornish clams

3 Course Menu £45

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.

Fish Tasting Menu

Appetiser

“Henriot Brut Souverain NV”



Mediterranean Tuna
Smoked, Asian flavours

“Ruinart Rosé NV”



Cornish Skate wing
Cauliflower textures

“Nyetimber Blanc de Blancs 1996”



Icelandic Cod
Pan-roast, avocado purée, chorizo, coco beans, sauce vierge

“Pol Roger Cuvée Winston Churchill 1996”



Lemongrass and Ginger Soup



Valrhona Chocolate
Ganache, cardamon icecream, fennel, extra virgin olive oil

“Moscato d’Asti, Bava, Piemonte, Italy 2005”

Menu for the whole table - £55 pp
With complementing Champagne & Sparkling wine £115 pp

Additional cheese course - £8.50

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Tasting Menu

Appetiser



Tomato and Artichoke Textures

Confit, roasted, dried, raw, tomato water, Kalamata olives



Anjou Pigeon

Chargrilled, Sweet corn, bacon popcorn, red wine essence



Icelandic Cod

Brandade, tapenade, chorizo, crispy bread



Lancashire Suckling Pig

Slow cooked for 12 hours, baby cabbage, squid, soy bonito sauce



White Chocolate Mousse

Olive oil sorbet, crispy seaweed



Lemongrass and Ginger Soup

Summer fruits, mango and passion fruit sorbet

Menu for the whole table - £59 pp

Selection of matching wines by the glass from £45 pp

Additional cheese course - £8.50

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Lunch Menu

Alsace Bacon and Hoads Farm Hen Egg

Slow poached, crispy, watercress, tomato relish

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Tomato and Artichoke Textures

Confit, roasted, dried, raw, tomato water, Kalamata olives

•••

Icelandic Cod

Brandade, tapenade, chorizo, crispy bread

•••

Cornish Skate Wing

Pan-fried, orange, beetroot, caper dressing

•••

Mediterranean Tuna

Smoked, Asian flavours

•••

Black-leg Chicken

Roast leg, pearl barley, broken Hoads farm hen egg

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Lancashire Old Spot Pig

Crispy belly, spiced baby cabbage, squid, cooking juices

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Three cheeses from a single variety of milk

Seasonal fruit chutney, Muscat jelly

•••

Muesli

Cereals and seeds, summer berries, milk sorbet

•••

Coconut

Different textures

All Dishes £8.50 each

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Fish Tasting Menu

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Mediterranean Tuna
Smoked, Asian flavours

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Cornish Skate wing
Cauliflower textures

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Desserts

Lemongrass and Ginger Soup

Exotic fruits, mango and passion fruit sorbet



Valrhona Chocolate

Ganache, cardamon icecream, fennel, extra virgin olive oil



Muesli

Cereals and seeds, summer berries, milk sorbet



Coconut

Different textures

Cheese

Three cheeses from a single variety of milk

Seasonal fruit chutney, Muscat jelly

(£8.50 as an additional course)

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Sweet Wines

		Glass 125ml
1991	Château d'Yquem, 1er Cru Supérieur, Sauternes, France	£28.50
2003	Recioto della Valpolicella, Brolio delle Giare, Italy	£13.50
1995	Riesling Auslese Wehlener Sonnenuhr, JJ Prum, Germany	£11.00
2003	Muscat de Patras, Parparpoussis, Greece	£ 9.50
2004	Jurançon Quintessence, Domaine Bru-Baché, France	£ 7.95

NV **Pedro Ximenez (PX),**
Napoleon, Hidalgo £ 7.50

Ports

10 years old Tawny, Taylor's £ 9.00
1985 Vintage Warre's £15.00

Tea & Coffee

Including petits fours

Mariages Frères			
English breakfast tea	£4.25	Cafetiere	£4.25
Earl Grey Imperial	£4.25	Espresso	£4.25
Marco Polo	£4.25	Cappuccino	£4.25
Lapsang Souchong	£4.25	Latte	£4.25
Tea sur le nil	£4.25	Liqueur Coffee	£6.95
Opium hill	£7.50		-Irish
Jasmin mandarin	£4.25		-French
Darjeeling Master	£4.25		-Calypso

The following infusions £4.25
Fresh mint, Camomile & peppermint

Madeirasas

The first grapes were imported from Greece in the 15th century. It was in the 18th century that it became what it is today: a fortified wine suitable for drinking anytime. At first Madeira was a local version of port, made with different grapes. It was soon discovered that the wine gained a special flavour after having been on a trade ship for some months, often en route to the Portuguese colonies in the East Indies. The reason turned out to be that the heating of the barrels of wine as the ship crossed the tropics gave the wine their distinctive Madeira “tang”: a freshness which, in the sweeter styles balances so well with the sugar.

Today, the heating, of the simplest wines is usually done artificially though most of the wines we list here are aged naturally in the barrels- usually in warm lofts rather than cool cellars.

Sercial (the driest)	100ml
NV Henrique Henrique, 10 Years old (50cl)	£11.00
1974 Blandy's	£21.00

Verdelho (medium-dry)	
1941 Blarbeito	£35.00

1975	Cossart Gordon	£18.50
Bual (dark and medium-sweet)		
NV	Henrique Henrique, 15 Years old	£16.50
1922	Oliveiras	£55.00
1968	Blandy's	£28.00
Malmsey (heavier and much sweeter)		
1916	Barbeito	£60.00
1976	Blandy's	£25.00

Vegetarian Tasting Menu

Appetiser



Tomato & Artichoke Textures

Confit, roasted, dried, raw, tomato water, Kalamata olives



Ambrose Hen Egg

Slow poached, crispy bread, tomato fondue



English Cauliflower & Fregula

Pickled Asian mushrooms, cauliflower couscous



Lemongrass and Ginger Soup



Valrhona Chocolate

Ganache, cardamon ice-cream, fennel, extra virgin olive oil

Menu for the whole table £55 pp

Additional cheese course - £8.50

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Vegetarian Tasting Menu

Appetiser



Late Summer Vegetable Textures

Cooked, raw, salad leaves



Tomato & Artichoke

Confit, roasted, dried, raw, tomato water, Kalamata olives



Ambrose Hen Egg

Slow poached, crispy bread, tomato fondue



English Cauliflower & Fregula

Pickled Asian mushrooms, cauliflower couscous



White Chocolate Mousse

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