INDIGO

VEGAN TASTING MENU 75

WATERCRESS VELOUTÉ Confit potato

WINTER VEGETABLE SALAD
Cooked over charcoal, coastal herbs, pine oil vinaigrette (vegan)

CONFIT POTATO Heritage carrot, miso, sea aster

CELERIAC AND WILD MUSHROOM WELLINGTON
Truffle glazed, pickled blackberries

CARAMELIZED PRESSED APPLE Sour apple popcorn, apple sorbet

CORNISH CHOCOLATE MOUSSE
Banana, toasted walnut

TEA, COFFEE AND PETITS FOURS

All our teas and coffees are sustainably sourced from Union Roasted and Canton.

ENGLISH WINE PAIRING

130 with wine pairing

A selection of wines curated by our team

Please let us know if you have any allergies or dietary requirements.

Every dish is entirely gluten and dairy- free.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.