

# INDIGO

## PRE-THEATRE MENU

Two courses 38 per person | Three courses 46 per person

### STARTERS

#### WINTER VEGETABLE SALAD

Cooked over charcoal, coastal herbs, hazelnut dressing (vegan)

#### CURED LOCH DUART SALMON

Mussel vinaigrette, citrus and basil

#### WATERCRESS VELOUTÉ

Confit potato, Exmoor caviar

### MAINS

#### SUFFORK PORK

Roast belly, pork cheek, carrot, sage

#### SEA BREAM

Glazed parsnip, salsifies, red wine fish jus

#### PRESSED POTATO

Winter truffle, celeriac, blackberry (vegan)

### DESSERTS

#### YORKSHIRE RHUBARB

Brown sugar sable, lightly set cream, rhubarb ice cream

#### CORNISH CHOCOLATE BROWNIE

Pecan Caramel, whisky ice cream

#### KAROLYN'S BRÛLÉE

Vanilla cream, blood orange sorbet

### TEA, COFFEE AND PETITS FOURS 7

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

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.