

INDIGO

VEGAN TASTING MENU 120

WILD GARLIC VELOUTÉ

Potato, rapeseed oil

ENGLISH ASPARAGUS SALAD

Truffle mayonnaise

HARISSA ROASTED CAULIFLOWER

Tahini dressing, quinoa, preserved lemon

HAND-ROLLED HERB GNOCCHI

Wild garlic, morels, spring vegetables

LEMON CURD

Meringue, coconut sorbet, basil

POACHED YORKSHIRE RHUBARB

Rhubarb curd, sorbet, ginger crumble

TEA, COFFEE AND PETITS FOURS

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

WINE PAIRING

200 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.