

INDIGO

DESSERTS

KAROLYN'S BRÛLÉE 15

Vanilla cream, plums poached in Chapel Down sparkling wine

CARROT AND HAZELNUT CAKE 15

Cream cheese, roasted apricot

LEMON CURD 15

Meringue, coconut sorbet, basil

MILK CHOCOLATE CRÉMEUX 15

Almond florentine, honeycomb, rooftop honey ice cream

POACHED YORKSHIRE RHUBARB 15

Rhubarb curd, sorbet, ginger crumble (vegan)

DIGESTIF & SWEET WINES

SALTED CARAMEL ESPRESSO MARTINI 22

Absolut vodka, Kahlúa, salted caramel sugar, espresso

INDIGO FASHIONED 22

Chivas Regal 12 whisky, white crème de cacao, orange, mandarin
Angostura bitters spray

FINCA ANTIGUA MOSCATEL, LA MANCHA, SPAIN 2023

Glass 75ml 11 / Bottle 375ml 50

LA FLEUR D'OR, SAUTERNES, FRANCE 2020

Glass 75ml 12 / Bottle 375ml 60

ANGELORUM RECIOTO DELLA VALPOLICELLA MASI AGRICOLA VENETO, ITALY 2018

Glass 75ml 20 / Bottle 375ml 100

TEA, COFFEES AND PETIT FOURS 7

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

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.