

INDIGO

PRE-THEATRE MENU

Two courses 42 | Three courses 50

STARTERS

CITRUS CURED LOCH DUART SALMON

Horseradish cream, beetroot

PIG'S HEAD TERRINE

Poached pear, pickled walnut, crackling

WILD GARLIC VELOUTÉ

Potato, rapeseed oil (vegan)

MAINS

PETERHEAD COD

Brandade, taramasalata, fennel, baby leek

DEVONSHIRE CHICKEN BREAST

Caramelised onion purée, chargrilled grelots, lemon thyme

HAND-ROLLED HERB GNOCCHI

Spring vegetables, cavolo nero (vegan)

DESSERTS

KAROLYN'S BRÛLÉE

Vanilla cream, plums poached in Chapel Down sparkling wine

CARROT AND HAZELNUT CAKE

Cream cheese, roasted apricot

POACHED YORKSHIRE RHUBARB

Rhubarb curd, sorbet, ginger crumble (vegan)

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.