

INDIGO

PRE-THEATRE MENU

Two courses 42 | Three courses 50

STARTERS

HAM HOCK TERRINE

Pea mousse, parsley, preserved wild garlic

CHILLED WATERCRESS VELOUTÉ

Smoked egg emulsion, Lincolnshire potato
sea purslane

SUMMER VEGETABLE SALAD

Elderflower vinaigrette, wood sorrel (vegan)

MAINS

DUO OF SUFFOLK PORK

Pommes Anna, leek, soubise sauce

FILLET OF SEA BREAM

Isle of Wight tomatoes, lemon, crushed Lincolnshire potatoes

SALAD OF JERSEY ROYALS COOKED IN EMBERS

Smoked rosemary vinaigrette, broad beans, grilled Treviso (vegan)

DESSERTS

KAROLYN'S BRÛLÉE

Vanilla cream, plums poached in Chapel Down English Sparkling Wine

CHOCOLARDER CORNISH CHOCOLATE

Chocolate crèmeux, raspberry granite, tarragon

APPLE AND GOOSEBERRY CRUMBLE

Caramelised walnut, elderflower sorbet (vegan)

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.