

INDIGO

VEGAN TASTING MENU 120

CHILLED WATERCRESS VELOUTÉ

Lincolnshire potato, sea purslane

SUMMER VEGETABLE SALAD

Elderflower vinaigrette, wood sorrel

SALAD OF JERSEY ROYALS COOKED IN EMBERS

Smoked rosemary vinaigrette, broad beans, grilled Treviso

GLAZED HERITAGE CARROT

Pommes Anna, carrot top pesto

KENTISH STRAWBERRY

Set cream, hibiscus sponge, strawberry sorbet

APPLE AND GOOSEBERRY CRUMBLE

Caramelised walnut, elderflower sorbet

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.