

INDIGO

FESTIVE LUNCH SET MENU

STARTERS

DORSET CRAB SALAD

Seaweed cracker, lemon, sea purslane

MOSAIC OF CHICKEN, LEEK AND TROMPETTES

Clemetine compote, soft treacle roll

JERUSALEM ARTICHOKE VELOUTÉ

Rosemary cream, roasted chestnut (vegan)

MAINS

SEARED HALIBUT

Glazed salsify, cèpes, young spinach

GLAZED CELERIAC

Roasted celeriac purée, pickled walnut, apple

JUNIPER CRUSTED HIGHLAND VENISON LOIN

Braised shoulder rösti, beetroot, blackberry

DESSERTS

CORNISH CHOCOLATE AND EARL GREY OPERA GÂTEAUX

Bergamot ice cream

KAROLYN'S BRÛLÉE

Mulled wine poached pear, port ice cream

PISTACHIO AND POLENTA CAKE

Rooftop honey, vanilla custard

Two courses 42 per person | Three courses 50 per person