

INDIGO

PRE-THEATRE MENU

Two courses 42 | Three courses 50

STARTERS

HAM HOCK TERRINE

Pea mousse, parsley, preserved wild garlic

ISLE OF WIGHT TOMATOES

Watermelon gazpacho, Kentish cherries (vegan)

SUMMER VEGETABLE SALAD

Elderflower vinaigrette, woodland sorrel, roasted cobnuts (vegan)

MAINS

DUO OF SUFFOLK PORK

Pommes Anna, leek, soubise sauce

FILLET OF SEA BREAM

Isle of Wight tomatoes, lemon, crushed Lincolnshire potatoes

POTATO TERRINE

Scottish cèpes, young beetroot, truffle (vegan)

DESSERTS

KAROLYN'S BRÛLÉE

Vanilla cream, black cherries, black cherry sorbet

CHOCOLARDER CORNISH CHOCOLATE

Chocolate crèmeux, raspberry granite, tarragon

APPLE AND GOOSEBERRY CRUMBLE

Caramelised walnut, elderflower sorbet (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.