

# INDIGO

## VEGAN TASTING MENU 120

### SUMMER VEGETABLE SALAD

Elderflower vinaigrette, wood sorrel, roasted cobnuts

### ISLE OF WIGHT TOMATOES

Watermelon gazpacho, Kentish cherries

### TOSSED WYE VALLEY SUMMER VEGETABLE SALAD

Lemon vinaigrette, roasted hazelnuts

### POTATO TERRINE

Scottish cèpes, young beetroot, truffle

### KENTISH STRAWBERRY

Set cream, hibiscus, 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.