

INDIGO

SUNDAY STYLE BRUNCH

MAINS

ROAST SIRLOIN OF GRASS-FED BEEF
served with all the trimmings

ROAST COTSWOLD WHITE CHICKEN
served with all the trimmings

ONE ALDWYCH LINE CAUGHT FISH AND CHIPS
tartare sauce

ALMOND PANCAKES
streaky bacon, rooftop honey, berry compote

CORNISH MONKFISH ROASTED ON THE BONE
kohlrabi, roasted hazelnuts

TRUFFLED SCRAMBLED EGGS
grilled sourdough

GRASS-FED RUMP STEAK COOKED OVER COALS
St Ewe's fried egg, triple-cooked hand-cut chips

BAKED ST EWE'S EGGS
tomato, chorizo, coriander, chilli

AUTUMN VEGETABLES COOKED OVER COALS
elderflower vinaigrette

POTATO RÖSTI
crushed avocado, confit tomato, homemade ketchup

CHAMPAGNE PAIRING 85

A selection of Champagne Bollinger, Special Cuvées, 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.