

INDIGO

SUNDAY STYLE BRUNCH

Glass of Champagne Bollinger, Special Cuvée

Or

A Bloody Mary – mixed your way

ANTIPASTI TABLE

LATE SUMMER TOMATO SALAD

white balsamic, herbs

GRILLED COURGETTE SALAD

oregano, rapeseed oil

ROASTED PEPPERS

olives, thyme, croutons

JOHN ROSS SMOKED SALMON

SLICED BRITISH CHARCUTERIE

pickled cucumber

CORNISH HAND PICKED CRAB

lemon mayonnaise, sea purslane

PORK RILLETTES

crispy capers, watercress, pickled red onion

CORNISH COD BRANDADE

French beans, truffle

SMOKED SALMON MOUSSE

Exmoor caviar

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.