

#### 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

# 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 toast

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

ADD CHAMPAGNE PAIRING 85
A selection of Champagne Bollinger, Special Cuvée, 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.

INDIGO

## SUNDAY STYLE BRUNCH

## **DESSERT TABLE**

APPLE AND BLACKBERRY CRUMBLE vanilla cream

POACHED PEACHES lavender, saffron

**ETON MESS** 

BLUEBERRY AND CHOCOLATE MACARON

POLENTA AND PISTACHIO CAKE

**BLACKBERRY MARSHMALLOW** 

COCONUT PANNA COTTA mango compote

CORNISH CHOCOLATE & CHERRY CAKE