

INDIGO

SUNDAY STYLE BRUNCH

*Glass of Champagne Bollinger, Special Cuvée
or
A Bloody Mary – mixed your way*

ANTIPASTI TABLE

WINTER VEGETABLE SALAD
White balsamic, herbs

JERUSALEM ARTICHOKE SALAD
Castelfranco radicchio, smoked house dressing

MARINATED BEETROOT
Port Wine dressing, Cavolo Nero

JOHN ROSS SMOKED SALMON

SLICED BRITISH CHARCUTERIE
Pickled cucumber

CORNISH HAND-PICKED CRAB
Lemon mayonnaise, sea purslane

WINTER SPICED PORK RILLETTES
Capers, watercress, pickled red onion

COD BRANDADE
Green 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.