

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

SEARED HALIBUT

Glazed salsify, cépes, young spinach

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

Herb rolled gnocchi

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.