

# INDIGO

## PRE-THEATRE MENU

Two courses 42 | Three courses 50

### STARTERS

#### MOSAIC OF CHICKEN

Ham hock & leek, quince compote

#### SPICED PARSNIP VELOUTÉ

Roasted apple, chive oil (vegan)

#### HERITAGE BEETROOT

Caramelised walnut, black garlic ketchup, Granny Smith (vegan)

### MAINS

#### BRAISED IRISH SHORT RIB

Celeriac, bone marrow crumb, red wine jus

#### CORNISH MONKFISH

Hazelnut purée, kohlrabi

#### TARRAGON GNOCCHI

Roasted squash, spiced pumpkin seed (vegan)

### DESSERTS

#### KAROLYN'S BRÛLÉE

Vanilla cream, spiced quince, nutmeg ice cream

#### CORNISH 70% BITTER CHOCOLATE MOUSSE

Brown sugar sablé, caramelised pears

#### FRESH AND POACHED FIGS

Almond sponge, orange sorbet (vegan)

### TEA, COFFEE AND PETITS FOURS 7

All our teas and coffees are sustainably sourced from  
Union Roasted and Canton.

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.