

# INDIGO

Indigo's menu celebrates the best of each season, with every dish thoughtfully crafted and rich in imagination. Our team go to extraordinary lengths to source ingredients from trusted, British independent producers who support our commitment to seasonal and sustainable cooking that is ever-changing and always exciting. From fish caught by day-boats off the south coast, to ethical bean-to-bar chocolate hand-made in Cornwall, every dish is entirely gluten and dairy-free, and a celebration of flavour and provenance.

## APERITIFS

GLASS OF CHAPEL DOWN, BRUT 2019  
TENTERDEN, KENT, ENGLAND 20

GLASS OF BOLLINGER, SPECIAL CUVÉE 25

## STARTERS

LOCH DUART CITRUS CURED SALMON 20  
Grapefruit, fennel, sea herbs

HERITAGE BEETROOT 19  
Caramelised walnut, black garlic ketchup  
Granny smith (vegan)

DORSET CRAB SALAD 22  
Compressed cucumber, lime, seaweed cracker

MOSAIC OF CHICKEN 18  
Ham hock & leek, quince compote

SPICED PARSNIP VELOUTÉ 16  
Roasted apple, chive oil (vegan)

## SIDES

TRIPLE-COOKED HAND-CUT CHIPS 8

TENDERSTEM BROCCOLI 8  
Toasted almonds

HERITAGE CARROT 8  
Cumin, pumpkin seeds

LEAF SALAD 8  
Young herbs

## MAINS

BRAISED BEEF, ONION AND MUSHROOM PIE 32  
Topped with mashed potato

ONE ALDWYCH FISH AND CHIPS 36  
Minted mushy peas, lemon salt, tartare sauce

CORNISH MONKFISH 37  
Hazelnut purée, kohlrabi

FREE RANGE CHICKEN BREAST 34  
Butternut squash, confit leg croquette, cavolo nero

GLAZED CELERIAC 28  
Roasted apple, walnuts, celeriac bordelaise (vegan)

TARRAGON GNOCCHI 26  
Roasted squash, spiced pumpkin seeds (vegan)

## DESSERTS

KAROLYN'S BRÛLÉE 15  
Vanilla cream, spiced quince, nutmeg ice cream

BRAMLEY APPLE CHARLOTTE 15  
Blackberry sorbet, lemon balm

POLENTA AND PISTACHIO CAKE 15  
Cream cheese, wood sorrel

CORNISH 70% BITTER CHOCOLATE MOUSSE 15  
Brown sugar sablé, caramelised pears

FRESH AND POACHED FIGS 15  
Almond sponge, orange sorbet (vegan)

## SET LUNCH

Two courses 42 | Three courses 50

## STARTERS

MOSAIC OF CHICKEN  
Ham hock & leek, quince compote

SPICED PARSNIP VELOUTÉ  
Roasted apple, chive oil (vegan)

## MAINS

CORNISH MONKFISH  
Hazelnut purée, kohlrabi  
BRAISED BEEF, ONION AND MUSHROOM PIE  
Topped with mashed potato

## DESSERTS

KAROLYN'S BRÛLÉE  
Vanilla cream, spiced quince, nutmeg ice cream  
CORNISH 70% BITTER CHOCOLATE MOUSSE  
Brown sugar sablé, caramelised pears

## TEA, COFFEE AND PETITS FOURS

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

