

# INDIGO

## PRIVATE DINING MENU

### STARTERS

#### CITRUS-CURED SCOTTISH SALMON

Pickled fennel, dill, pink grapefruit

#### HAM HOCK AND CONFIT CHICKEN TERRINE

Quince compote, watercress

#### WHIPPED SUSSEX GOAT'S CURD

Heritage beetroot, wood sorrel

#### SALT-BAKED CELERIAC (vg)

Apple, caramelised walnut dressing

#### HAND-PICKED DORSET CRAB SALAD

Brown crab mayonnaise, compressed cucumber

### MAINS

#### SEARED HALIBUT

Crushed Jerusalem artichoke, wild mushroom, sea herbs, red wine beurre blanc

#### HIGHLAND VENISON LOIN

Potato fondant, parsnip purée, preserved fig, juniper jus

#### SLOW BRAISED IRISH BEEF SHORT RIB

Truffle mash, roast onion, red wine jus

#### POTATO GNOCCHI (vg)

Roasted pumpkin, seeds, sage

#### SOFT POLENTA (vg)

Salsify, glazed baby onion, crispy parsley, crème soubise

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.

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## DESSERTS

BITTER CHOCOLATE TART

Vanilla ice cream

VANILLA PANNA COTTA

Caramelised mandarin, ginger sable

POACHED PEAR AND CHESTNUT MILLE-FEUILLE

APPLE AND CINNAMON CRUMBLE (vg)

Crème anglaise

PISTACHIO AND POLENTA CAKE

Lime Chantilly

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