

INDIGO

WEEKEND SET LUNCH MENU

Two courses 42 | Three courses 50

STARTER

LOCH DUART CITRUS CURED SALMON

Blood orange, cucumber, seaweed cracker

HAM HOCK BOUDIN

Leek emulsion, celery relish, young herb salad

SPICED PARSNIP VELOUTÉ

Roasted apple, chive oil (vegan)

MAINS

ROAST SIRLOIN OF GRASS-FED BEEF

Served with all the trimmings

CORNISH SEA BREAM

Purple potato, capers, cauliflower velouté

HERB ROLLED GNOCCHI

Shitake mushroom, Kentish vegetables, wood sorrel (vegan)

DESSERTS

YORKSHIRE RHUBARB

Orange chiboust cream, tonka sablé, rhubarb sorbet

CORNISH 70% BITTER CHOCOLATE MOUSSE

Toffee, pecan sorbet (vegan)

LEMON POLENTA CAKE

Olive oil ice cream, lemon marmalade

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.