

# INDIGO

## SET MENU

Two courses 42 | Three courses 50

## STARTERS

### HAM HOCK BOUDIN

Leek emulsion, celery relish, young herb salad

### ENGLISH PEA VELOUTÉ

Jersey Royals, quail's egg

### CUCUMBER AND FENNEL SALAD

Makrut lime, dill, sea herbs (vegan)

## MAINS

### BRAISED IRISH SHORT RIB

Potato fondant, heritage carrot, red wine jus

### CORNISH SEA BREAM

Ratatouille, minestrone sauce

### CREAM CHEESE GNOCCHI

Peas, girolles (vegan)

## DESSERTS

### ENGLISH STRAWBERRY ETON MESS

Chantilly cream, strawberry consommé

### LEMON POLENTA CAKE

Olive oil ice cream, lemon marmalade

### CORNISH 70% BITTER CHOCOLATE MOUSSE

Toffee, pecan sorbet (vegan)

## TEA, COFFEE AND PETITS FOURS 8

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.