

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, mint

CUCUMBER AND FENNEL SALAD

Makrut lime, dill, sea herbs (vegan)

MAINS

GLAZED PORK CHEEKS

Creamed polenta, pickled apple

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.