

INDIGO

VEGAN TASTING MENU 85

PEA VELOUTÉ

Confit morels, garlic flowers

CHICKPEA PANISSE

Tomato jam, charred aubergine, coriander

CONFIT POTATO

Heritage carrot, miso, sea aster

WILD MUSHROOM WELLINGTON

Truffle glazed, pickled blackberry

CARAMELIZED PRESSED APPLE

Sour apple popcorn, apple sorbet

CORNISH CHOCOLATE MOUSSE

Banana, toasted walnut

TEA, COFFEE AND PETITS FOURS

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

WINE PAIRING

150 with wine pairing

A selection of wines
curated by our team

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.