

# indigo

at One Aldwych

## TASTING MENU

For enjoyment of the entire table

Isle of Wight tomatoes

Green tomato compote, olive, wood sorrel

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Seared Orkney scallops

Granny smith, cauliflower, sea purslane

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Tenderlion of Rhug Estate pork

Confit vine tomato, Jersey Royals, Merguez sausage

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Poached peaches

Frozen yoghurt, peach tea sorbet (n)

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Oakchurch Farm strawberry parfait

White chocolate and baby basil (n)

£45 per person

# VEGETARIAN TASTING MENU

For enjoyment of the entire table

Isle of Wight tomatoes

Green tomato compote, olive, wood sorrel

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Chick pea panisse

Charred aubergine, sweet and sour sultanas

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Hand rolled potato gnocchi

Rainbow chard, broad beans, confit lemon

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Poached peaches

Frozen yoghurt, peach tea sorbet (n)

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Oakchurch Farm strawberry parfait

White chocolate and baby basil (n)

£36 per person

All dishes are entirely gluten and dairy free,  
however they are not prepared in a dedicated gluten and dairy-free kitchen.

Please inform your waiter regarding any allergies or dietary requirements.

Dishes marked (n) contain nuts.

All prices are inclusive of VAT at the current rate.

An optional service charge of 12.5% will be added to your bill.

One Aldwych is proud to support Children With Cancer UK, the leading national children's charity dedicated to the fight against childhood cancer.

A voluntary £1 per table will be added to your bill, kindly let us know if you do not wish to make this donation.

Thank you for your support.

[Childrenwithcancer.org.uk](http://Childrenwithcancer.org.uk)