

indigo

at One Aldwych

A La Carte Menu

Starters

Quinoa salad £8

Fresh peas, broad beans, smoked almonds (v) (n)

Watercress soup £9

Poached Breckland Brown hens egg (v)

Isle of Wight tomatoes £13

Green tomato compote, olive, wood sorrel (v)

Cured Loch Duart salmon £11

Citrus fruit, coriander, avocado

Seared Orkney scallops £13

Granny smith, cauliflowers, sea purslane

Dingley Dell pork belly £12

Heritage carrots, apple purée, crackling

Mackerel tartare £10

Compressed cucumber, nasturtium, horseradish

Salad

Create your own salad from a selection of salad items and dressings

£10 small | £16 large

Select one of the following:

Corn-fed chicken breast

Grilled tiger prawns
John Ross oak smoked salmon

Select three of the following:

Roasted pepper
Avocado
Cucumber
Cherry vine tomatoes
Pine nuts
Heritage Beetroot

Select one dressing:

House
Balsamic
Truffle
Soy and ginger

Mains

Hand rolled potato gnocchi £16
Rainbow chard, broad beans, confit lemon (v)

Chick pea panisse £16
Confit tomato, sweet and sour sultanas (v)

Beer battered day boat fish £18
Hand-cut chips, crushed peas, tartare sauce

Tenderloin of Rhug Estate pork £19
White onion purée, girolles, merguez

Brixham Cod fillet £19
Shellfish vinaigrette, toasted herbs

Organic Rhug Estate lamb rump £23
Braised belly, wilted gem, lardons, English peas

Seared Halibut £20

Saffron potato, confit pepper, bouillabaisse sauce

Yorkshire Grouse £28

Celeriac, watercress, sloe and blackberry chutney

From the Grill

All served with truffle mayonnaise, hand-cut chips and leaf salad

28 day dry aged grass fed Scottish beef

200gr Bavette £17

170gr Medallion £27

230gr Rib Eye £28

Sides

Mixed leaves | Hand-cut chips | Jersey Royals, chives | Cabbage, shallots, thyme
£4.00 each

Desserts

Valrhona chocolate mousse, mint ice cream, chocolate crumb (n) £9

Summer berry and elderflower trifle (n) £8

Poached peaches, frozen honey yoghurt, peach tea sorbet (n) £8

Oak church farm raspberries, macaron, pistachio ice cream (n) £8

Strawberry parfait, marinated strawberries, white chocolate ice cream £8

(n) These desserts contain nuts but please be aware that all desserts may contain traces of nuts

All dishes are gluten and dairy-free, however they are not prepared in a dedicated gluten and dairy-free kitchen.
Dishes marked (n) contain nuts. Dishes marked (v) are suitable for vegetarians.

Please inform your waiter regarding any allergies or dietary requirements.
An optional service charge of 12.5% will be added to your bill.