

# INDIGO

## A LA CARTE

### STARTERS

Butternut squash soup £10.00 (V)  
*Toasted pumpkin seeds, Hillfarm rapeseed oil*

Salad of cos gem £10.00 (V)(N)  
*Watercress, red and yellow endive, poached commis pear, candied walnuts*

Roast Orkney scallops £14.00  
*Heritage carrot, cumin, coriander*

Chalk Stream Farm cured trout £14.00  
*Exmoor caviar, cucumber, radish*

Norfolk quail ballotine £12.00  
*Granny Smith, plum compote, pine oil and cured ham*

### MAINS

Loin of Rhug Estate venison £32.00  
*Poached blackberries, smoked beetroot, bitter chocolate*

Suffolk pork tenderloin £24.00  
*Braised cheek, pumpkin, sage, pomme soufflé*

Day boat Devon fish in beer batter £25.00  
*Crushed peas, tartare sauce, triple cooked hand cut chips*

Steamed Brixham turbot £32.00  
*Braised leeks, lobster reduction, crushed potatoes*

Chickpea Panisse £18.00 (V)  
*Charred aubergine, tomato jam, golden raisins*

## **FROM THE GRILL**

All served with rapeseed béarnaise, leaf and herb salad

Loch Duart salmon fillet 220gr £19.00

28 day dry aged grass fed beef Rib eye 225gr £28.00

Sirloin on the bone 280gr £30.00

## **SIDES - £5 each**

Leaf and herb salad, lemon vinaigrette (V)

Triple cooked hand cut chips (V)

Lincolnshire new potatoes, rapeseed oil, smoked sea salt (V)

Leaf spinach, confit lemon, toasted almonds (V)(N)

## **CREATE YOUR OWN SALAD £12/£18**

**All salads are prepared with mixed leaves**

**Select one of the following**

Corn-fed chicken breast, John Ross oak smoked salmon,  
grilled field mushrooms

**Select three of the following**

Avocado, cucumber, cherry vine tomatoes, pine nuts, roasted  
peppers

**Select one dressing**

House, balsamic, truffle, soy and ginger

## **DESSERTS**

Blackberry mousse £12

*Blackberry meringue, apple sorbet and sabayon*

Baked Alaska £12

*Passion fruit parfait, mango, pineapple and lime syrup*

Vanilla orange cake £10

*Lemon curd, macerated orange, lemon balm*

Praline £12 (N)

*Valrhona chocolate mousse, Hazelnut praline, gold leaf*

Liquorice parfait £10 (N)

*Salted caramel, caramelized pecans, poached Commis pear*

## **SWEET WINES**

Finca Antigua Moscatel, La Mancha, Spain 2017

*Glass 75ml £8.50/Bottle 375ml £41*

La Fleur d'Or, Sauternes, France 2015

*Glass 75ml £12/Bottle 375ml £50*

Tokaj 5 Puttonyos, Sauska, Hungary 2013

*Glass 75ml £14/Bottle 500ml £90*

Vidal, Ice Wine, Pellar Estate Niagara Peninsula, Canada 2013

*Bottle 375ml £95*

## **TEA, COFFEES, HERBAL INFUSIONS AND PETIT FOURS - £6.00**

Filter coffee, Espresso, Cappuccino

English breakfast tea, Earl Grey,  
Jasmine pearls, Chamomile

*Soya, Almond and Oat milk available upon request*

(N) Contains nuts

(V) Vegetarian

**#All dishes are entirely Dairy and Gluten Free. Indigo kitchen is accredited by Coeliac UK.**

Please inform your waiter regarding any allergies or dietary requirements.

Please be aware our wild game may contain shot.

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