

## TASTING MENU

Isle of Wight asparagus  
*Cackleberry Farm slow-poached egg,  
cured Cumbrian ham*

Sipsmith London gin-cured  
Brixham mackerel  
*Cucumber, horseradish, coriander*

Rhug Estate rump of lamb  
*Lancashire hot pot, Jersey Royals,  
wild garlic*

Frozen banana parfait  
*Rum Caramel, macerated raisins,  
toasted coconut*

Oakchurch Farm Strawberries  
*Champagne jelly and meringue*

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£55 per person

**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. 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.