

# indigo

at One Aldwych

## A La Carte Menu

### Starters

Quinoa salad £8

Pomegranate, smoked almonds, confit lemon (v) (n)

Celeriac soup £9

Roasted celeriac, winter truffle (v)

Winter vegetable salad £10

Olive, wood sorrel (v)

Cured Loch Duart salmon £11

Citrus fruit, coriander, avocado

Crispy confit duck £12

Frisée salad, hazelnut vinaigrette (n)

Roast Orkney scallops £13

Sweetcorn, Granny Smith, winter truffle

### 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

Roast pumpkin, trompettes, duxelle (v)

Chickpea panisse £16

Smoked aubergine, tomato chutney, sweet and sour sultanas (v)

Beer battered day boat fish £18

Hand-cut chips, crushed peas, tartare sauce

Loin and braised leg of Suffolk rabbit £19

Liver, roast heritage carrot, sea purslane

Creedy Carver chicken breast £20

Grilled spring onion, crushed new potatoes, trompettes

Seared halibut £21

Scottish langoustine, preserved lemon, fennel

Loin and braised shoulder of Rhug Estate lamb £24

Charred aubergine, samphire, potato terrine

Highland venison loin £26  
Celeriac, watercress, blackberries

## From the Grill

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

200gr Salmon filet £18

28 day dry aged grass fed Scottish beef

200gr Bavette £17

170gr Medallion £27

230gr Rib Eye £28

## Sides

Mixed leaves | Hand-cut chips | Cornish new potatoes, rapeseed oil, smoked sea salt | Hispi cabbage, shallot and thyme  
£4.00 each

## Desserts

Pineapple carpaccio, lime curd, toasted coconut £8

Frozen banana parfait, salted caramel ice cream, bitter chocolate sauce (n) £8

Pistachio and polenta cake, poached pear and sorbet (n) £8

Coffee panna cotta, butterscotch sauce, gingerbread, poached prunes (n) £8

Valrhona chocolate mousse, orange, ginger ice cream £9

(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.

