

indigo

at One Aldwych

Set Menu

Starters

Watercress soup (v)
Slow poached Breckland Brown egg

Home cured Loch Duart salmon
Crab beignets, honey mustard dressing

Yorkshire venison tartare
Soft poached quail's egg, parsnip and celery leaf

Mains

Rump of aged Scottish beef
Terrine of potato and confit beef shin, roast parsnip

Roast fillet of sea bass
Jerusalem artichoke, red wine fish jus, fondant potato

Salt baked celeriac (v) (n)
Cep purée, truffle yoghurt, roasted hazelnuts

Desserts

Bitter chocolate marquis
Burnt orange caramel

Spiced apple crumble slice (n)
Poached blackberries and sorbet

Traditional homemade Christmas pudding (v) (n)
Brandy custard, crème fraîche

Two courses | £24

Three courses | £29

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.

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