

INDIGO

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*

Pistachio and cherry dacquoise
White chocolate ice cream

£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.