

indigo

at One Aldwych

A La Carte Menu

Starters

Quinoa salad £8

Jerusalem artichoke, pomegranate, smoked almonds (v) (n)

Watercress soup £9

Poached Burford Brown hens egg (v)

Chilled Asparagus £13

Lemon mayonnaise, fresh truffle

Cured Loch Duart salmon £11

Citrus fruit, coriander, avocado

Seared Orkney scallops £13

Granny smith, cauliflowers, sea purslane

Hand-picked Dorset crab, brown shrimps £14

Picked mackerel

Salad

Create your own salad from a selection of salad items and dressings

£10 small | £16 large

Mains

Hand rolled potato gnocchi £16

Rainbow chard, broad beans, three cornered garlic

Chick pea panisse £16

Confit tomato, sweet and sour sultanas (v)

Beer battered day boat fish £18

Hand-cut chips, crushed peas, tartare sauce

Tenderloin of Rhug Estate pork £19

Salt baked beetroot, charred tender stem broccoli

Loin of Highland venison £25

Celeriac, crispy potato, watercress

Organic Rhug Estate lamb rump £23

Samphire, smoked aubergine, capers, anchovy

Filet of Brixham brill £24

Chantenay carrots, confit king oyster mushroom, red wine jus

From the Grill

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

28 day dry aged grass fed Scottish beef

200gr Bavette £17

170gr Medallion £27

230gr Rib Eye £28

Sides

Mixed leaves | Hand-cut chips | Mashed potato with rapeseed oil | Cabbage, shallots, thyme
£4.00 each

Desserts

Valrhona chocolate mousse, toasted coconut, sorbet (n) £9

Pressed apple and elderflower, hazelnut crumble, marinated blackberries (n) £7

Pistachio and polenta cake, Yorkshire rhubarb, white chocolate and rhubarb ice cream £8

Frozen lemon meringue parfait, blackcurrant sorbet £8

Gingerbread and pear cake, poached pear, caramel ice cream (n) £8

Set Menu

Starters

Jerusalem artichoke soup (v)

Truffle and rosemary

Winter vegetable salad (v) (n)

Caramelized hazelnut, wood sorrel, horseradish

Dingley dell pork rillettes

Caper mayonnaise, sweet pickled heritage carrots

Mains

Corn fed chicken breast

Savoy cabbage, rapeseed mash, trompettes

Filet of Sea Trout

Roasted cauliflower, garlic shoots, charred onion

Miso marinated butternut squash (v)

Crispy kale, toasted pumpkin seed, filed mushroom reduction

Desserts

Vanilla panna cotta
Poached Yorkshire rhubarb

Roasted banana
Rum and raisin ice cream, toasted coconut

Valrhona chocolate mousse (n)
Clementine sorbet and pistachio

Two courses | £22

Three courses | £27

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.