

# indigo

at One Aldwych

## TASTING MENU

For enjoyment of the entire table

Watercress soup

Slow poached Breckland Brown egg, crispy ham

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Roast Orkney scallops

Sweetcorn, Granny Smith, winter truffle

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Loin and braised shoulder of Rhug Estate lamb

Charred aubergine, samphire, potato terrine

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Pistachio and polenta cake (n)

Poached pear and sorbet

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Valrhona chocolate mousse

Orange, ginger ice cream

£45 per person

# VEGETARIAN TASTING MENU

For enjoyment of the entire table

Watercress soup

Slow poached Breckland Brown egg

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Autumn vegetable salad

Olive, lemon, wood sorrel

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Hand-rolled potato gnocchi

Roast pumpkin, Scottish girolles, duxelle

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Pistachio and polenta cake (n)

Poached pear and sorbet

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Valrhona chocolate mousse

Orange, ginger ice cream

£36 per person

All dishes are entirely gluten and dairy free,  
however they are not prepared in a dedicated gluten and dairy-free kitchen.

Please inform your waiter regarding any allergies or dietary requirements.

Dishes marked (n) contain nuts.

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, the leading national children's charity dedicated to the fight against childhood cancer.

A voluntary £1 per table will be added to your bill, kindly let us know if you do not wish to make this donation.

Thank you for your support.

[Childrenwithcancer.org.uk](http://Childrenwithcancer.org.uk)