

Two courses £24/Three courses £29

### STARTERS

Braised lamb belly  
*Crispy sweetbread, capers, sea purslane and crackling*

Spring vegetable salad  
*Rapeseed mayonnaise, nasturtium*

Pea velouté  
*English chorizo, confit potato*

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### MAINS

Grilled bavette of Scottish beef  
*Smoked mashed potato, wild garlic, shallot jus*

Filet of Brixham pollock  
*Fennel pollen, radish and Jersey royals*

Grilled Isle of White asparagus  
*Soft poached egg, St George mushrooms*

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### DESSERTS

Gariguette strawberries  
*Strawberry sorbet, shortbread*

Frozen banana parfait  
*Rum caramel, macerated raisins, toasted coconut*

Vanilla Panna cotta  
*Poached Yorkshire rhubarb*

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Tea, coffee and petits fours £5.50

**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.