

# ONEALDWYCH



## INDIGO AT ONE ALDWYCH LAUNCHES ALL-NEW TASTING MENU AND INNOVATIVE AFTERNOON TEA

(August 2021) A firm favourite with London locals and hotels guests alike, Covent Garden's neighbourhood restaurant, Indigo, has reopened to guests this summer with a new tasting menu concept and afternoon tea, showcasing the best of British ingredients. Chef Dominic Teague strongly believes in sustainable sourcing and has gone to extraordinary lengths to find the very best independent producers from across the British Isles, which are celebrated with simply delicious dishes at One Aldwych, London's cultured independent hotel.

When creating the tasting menu, which will evolve seasonally, Dominic sought inspiration from his childhood, the great outdoors and his travels, which have all heavily influenced his cooking throughout his career. With an emphasis on British produce, the six-course summer tasting menu features Dorset crab, Scottish beef charred over coals and Carolyn's Brulée, an ode to his mother, with poached apricots and lavender syrup. A vegan tasting menu is also available, featuring Watercress soup with roasted hazelnuts, a Courgette Flower with confit of pepper and fermented garlic and delicious Oakchurch Farm strawberries, macerated in Silent Pool Rosé with meringue and mint. From September, new dishes will include Norfolk quail marinated in spices and honey, Yorkshire grouse with heritage beetroot, preserved blackberries and bitter chocolate, and a light honey parfait, starring honey from One Aldwych's very own rooftop beehives, with complementary honey infused cocktails served in the Lobby Bar.

Indigo's new Afternoon Tea sees the time-honoured British staple given a new lease of life, with innovative savouries and sweet treats highlighting Chef Dominic's creative flair. The unexpected selection sees smoked salmon & cucumber transformed under the guise of a light mousse, whilst an unusual addition includes a moreish truffle mushroom toasty, served warm from the oven and topped with a fried quail's egg. Classic scones are found alongside an indulgent chocolate & salted caramel variety and both are best enjoyed with rich chocolate ganache, light coconut butter and fresh berry jam. Sweet treats include a coconut, mango and lime rice pudding, served in an egg cup and accompanied by mango bread soldiers, and a lemon and black sesame cake infused with One Aldwych's honey – ingredients don't come more local than this! Bringing a taste of the East Sussex coast to London, One Aldwych have partnered

INDIGO

with Henners to offer guests a glass of refreshing English Sparkling Wine, or for something a little different, guests may opt for a tea-infused cocktail.

Expertly concocted by Food and Beverage Operations Manager, Pedro Paulo, the two tea-infused cocktails have been designed to complement the two sides to afternoon tea; savoury and sweet. Inspired by chef Dominic's passion for local sourcing, Pedro uses Chase Vodka, made from potatoes on a farm in Herefordshire, as the base for the *Earl Grey Fizz*. The vodka is then blended with an earl grey and bergamot cordial and topped off with Elderflower soda, a nod to one of the nation's favourite flavours. This refreshing cocktail pairs beautifully with the savoury elements of the Afternoon Tea. For the sweet, Pedro created the *Matcha Sour*, a sweet & sour cocktail that features Roku – a Japanese Gin that uses six unique botanicals to celebrate the four seasons of the year. To perfect the cocktail, Pedro turns Macha tea into a rich green syrup and adds fresh lemon and lychee juices for balance and strength.

This new Indigo afternoon tea, and indeed every single dish served at Indigo, is dairy and gluten free, a true testament to Dominic and his team's skill and creativity. Overlooking One Aldwych's buzzing Lobby Bar, Indigo is a relaxed spot for a light lunch or dinner date. Part of the fabric of Covent Garden, the restaurant is informal, not stuffy, with a consistent focus on fabulous food and enjoyment.

Always popular with children and grownups alike, the Charlie and the Chocolate Factory afternoon tea, another of Chef Dominic's fabulous creations, is still available from Wednesday – Sunday, 12pm – 4pm.

To book, visit [www.onealdwych.com](http://www.onealdwych.com) or call 020 7300 0400.

*The six-course Tasting Menu starts from £65 per person. A hand-selected English drinks pairing is available from £95 per person. The Traditional Afternoon Tea starts from £58 per person, or £70 with a glass of English Sparkling Wine or Tea Cocktail and is available every weekend. Cocktail pairing is available from £30 per person.*

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***Stays at One Aldwych start from £480 per night in a Classic Room.***

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***Editor's Notes: One Aldwych – Covent Garden's cultured, independent hotel*** - a true modern oasis, privately-owned, standing proud within the distinctive, stand-alone, triangular building, former home of the great Morning Post newspaper, at the point where the City meets the West End. With stunning spacious, clean, contemporary interiors by Fabled Studio and Robert Angell, embellished with Art Nouveau flourishes inspired by the building – and spirited English touches – warm, welcoming and a little unconventional. The result is an exquisite, expressive, original style as befits a truly independent London hotel. Indigo serves innovative, seasonal British dishes that are entirely dairy and gluten-free. Other facilities include the Lobby Bar, The Library, 30-seat Screening Room and Health Club with 18-metre / 59-foot chlorine-free swimming pool, spa and gym.

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