

INDIGO

WEEKEND LUNCH

2 courses 45 | 3 courses 55

Glass of Hennes, Brut, East Sussex, England 16

APERITIFS

GLASS OF BILLECART-SALMON,
BRUT RÉSERVE 2 l

BLOODY MARY 1 6
Absolut Elyx vodka, tomato juice,
lemon juice, spice mix

PEACH BELLINI 1 7
Peach purée, peach liqueur,
sparkling wine

NEGRONI 1 6
Beefeater 24 gin, Campari,
Antica Formula Vermouth

ITALIAN SPRITZ (0% ALCOHOL) 1 1
Lyre's Italian spritz,
alcohol-free prosecco, soda water

STARTERS

FIELD MUSHROOM VELOUTÉ
Wild mushroom on toast (v)

DORSET CRAB OMELETTE
Glazed open omelette, chives

AUTUMN VEGETABLE SALAD
Roasted hazelnut vinaigrette (v) (n)

GLAZED PORK CHEEK
Heritage carrot, crackling, sea purslane

MAINS

Roasts served with crispy potatoes
and seasonal vegetables

SIRLOIN OF DRY-AGED IRISH BEEF
Horseradish, Yorkshire pudding

ROAST COTSWOLD WHITE CHICKEN
Sage and apricot stuffing, bread sauce

DAY BOAT DEVON FISH IN BEER BATTER
Triple-cooked hand-cut chips,
crushed peas, tartare sauce

TRUFFLED MUSHROOM TOASTY
Fried egg, mixed leaf and herb salad (v)

HIGHLAND VENISON HAUNCH
Chervil root, blackberries, watercress

DESSERTS

APPLE AND BLACKBERRY CRUMBLE
Vanilla custard

'KAROLYN'S BRÛLÉE'
Poached plum, rooftop honey ice cream
VALRHONA 70% CHOCOLATE MOUSSE
Mango, lime, passion fruit

PISTACHIO CAKE
Pink grapefruit and cardamom compote,
citrus sorbet

TEA, COFFEE AND PETIT FOURS 6

DIGESTIFS & SWEET WINE

FINCA ANTIGUA MOSCATEL 75ML 8.5
La Macha, Spain, 2018

LA FLEUR D'OR 75ML 1 2
Sauternes, France 2017

TXAKOLI ARIMA LATE HARVEST 75ML 1 0
Larrabetzu, Spain 2018

Chef Dominic gives his menu of British favourites a gentle touch of innovation to create dishes that speak to his childhood love of the outdoors.

“Sourcing is everything at Indigo. Our ethos means the dishes I devise showcase the finest ingredients in sync with nature’s calendar and still now I continue to be excited to see what each season will bring.”

Chef Dominic Teague

Please let us know if you have any allergies or dietary requirements.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.
Innovative dairy and gluten-free dining accredited by Coeliac UK.

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.