

INDIGO

APERITIFS

GLASS OF HENNERS, BRUT,
EAST SUSSEX, ENGLAND 16

GLASS OF BILLECART-SALMON,
BRUT RÉSERVE 21

STARTERS

IRON BARK PUMPKIN SOUP 13
Roasted chestnuts, truffle and thyme (v)

SEARED ORKNEY SCALLOP 18
Pressed leg of chicken, parsnip and truffle

WINTER VEGETABLE SALAD 14
Roasted hazelnut vinaigrette (v) (n)

GLAZED PORK CHEEK 16
Heritage carrot, crackling, sea purslane

DORSET CRAB 18
Avocado, pink grapefruit, shellfish vinaigrette

THE GRILL

COTSWOLD WHITE CHICKEN BREAST 24

28 DAY DRY-AGED GRASS-FED BEEF

280g Rib eye 38

200g Flat iron 34

MAINS

POLENTA AND CELERIAC TERRINE 21
Salt baked celeriac, truffle vinaigrette (v)

DAY BOAT DEVON FISH IN BEER BATTER 30
Triple-cooked hand-cut chips,
crushed peas, tartare sauce

SPICED CORNISH MONKFISH 34
cooked over charcoal
Jerusalem artichoke, couscous, fish red wine jus

HIGHLAND VENISON HAUNCH 38
Chervil root, blackberries, watercress

CHARRED IRISH PAVE OF BEEF 40
Braised shin, watercress, trompettes, red wine jus

SIDES

MIXED LEAF SALAD 5
Herbs, lemon vinaigrette

TRIPLE-COOKED HAND-CUT CHIPS 5

ROOT VEGETABLE AND POTATO GRATIN 6

HERITAGE CARROTS 6
Toasted cumin, coriander yoghurt

PRE-THEATRE

Two courses 35 | Three courses 42

STARTERS

SALT BAKED CELERIAC
Granny Smith, wood sorrel, Champagne vinaigrette (v)

IRON BARK PUMPKIN SOUP
Roasted chestnuts, truffle and thyme (v) (n)

HAM HOCK AND CHICKEN TERRINE
Spiced blackberry, pickled walnut (n)

MAINS

BREAST OF SUSSEX PHEASANT
Braised miso onion, chicken fat potato, mushroom ketchup

SEARED GIGHA HALIBUT
St Austell mussels, sea herb salsa, parsnip

HAND ROLLED POTATO GNOCCHI
Roasted cepes, thyme, glazed salsify (v)

DESSERTS

'KAROLYN'S BRÛLÉE'
Vanilla cream, mandarin, burnt orange caramel

CARMELIZED PRESSED APPLE
Toffee popcorn, apple sorbet

PISTACHIO AND POLENTA CAKE
Coconut yoghurt sorbet, lime curd (n)

TEA, COFFEE AND PETITS FOURS 6

(Available from 5.30pm – 6.30pm)

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 The Connection at St Martin’s and a voluntary £1 donation will be added to your bill. Kindly let us know if you do not wish to make this donation