

INDIGO

TRUFFLE TASTING MENU

in partnership with Billecart-Salmon

Selection of canapés

AUTUMN VEGETABLE SALAD
Truffle mayonnaise, foraged herbs

STEAMED CORNISH TURBOT
Scallop mousse, truffle, celeriac, wood sorrel

TENDERLOIN OF SUFFOLK PORK
Braised cheek, Roscoff onion, crackling, truffle jus

CHOCOLATERIE BITTER CHOCOLATE
Roasted hazelnut, caramelised orange, meringue

Tea, Coffee & Petits Fours

BILLECART-SALMON CHAMPAGNE PAIRING

Brut Réserve

Brut Sous Bois

Brut Vintage 2013

Cuvée Nicolas François 2007

Cuvée Elisabeth Salmon Rosé 2009

120 / 300 with Champagne pairing

Available 2nd November to 30th December excluding Christmas Day

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