

# INDIGO

## WEEKEND LUNCH

2 courses 45 | 3 courses 55

*Glass of Hennes, Brut, East Sussex, England 17*

**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

### APERITIFS

GLASS OF BILLECART-SALMON,  
BRUT RÉSERVE 24

BLOODY MARY 17  
Absolut Elyx vodka, tomato juice,  
lemon juice, spice mix

PEACH BELLINI 18  
Peach purée, peach liqueur,  
sparkling wine

NEGRONI 17  
Beefeater 24 gin, Campari,  
Antica Formula Vermouth

ITALIAN SPRITZ ( 0% ALCOHOL) 12  
Lyre’s Italian spritz,  
alcohol-free prosecco, soda water

### STARTERS

IRON BARK PUMPKIN SOUP  
Roasted chestnuts, thyme (v)

DORSET CRAB OMELETTE  
Glazed open omelette, chives

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

GLAZED SUFFOLK 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 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’  
Vanilla cream, mandarin, burnt orange caramel

CORNISH CHOCOLATE MOUSSE  
Mango, lime, passion fruit

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

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TEA, COFFEE AND PETIT FOURS 6

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### DIGESTIFS & SWEET WINE

FINCA ANTIGUA MOSCATEL 75ML 9  
La Macha, Spain, 2018

LA FLEUR D’OR 75ML 12  
Sauternes, France 2017

TXAKOLI ARIMA LATE HARVEST 75ML 10  
Larrabetzu, Spain 2018

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