

# INDIGO

## APERITIFS

GLASS OF HENNERS, BRUT,  
EAST SUSSEX, ENGLAND 17

GLASS OF BILLECART-SALMON,  
BRUT RÉSERVE 24

## STARTERS

WHITE ONION SOUP 13

Celery, wood sorrel, toasted treacle bread (v)

SEARED ORKNEY SCALLOP 19

Pressed leg of chicken, lemon, pickled sea aster

SPRING VEGETABLE SALAD 15

Truffle mayonnaise, roasted hazelnuts (n)(v)

GLAZED SUFFOLK PORK CHEEK 16

Heritage carrot, crackling, sea purslane

DORSET CRAB 18

Pink grapefruit, avocado, coriander

## 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

RHUG ESTATE LAMB 40

Wild garlic, morels, Jersey Royals

CHARRED IRISH PAVE OF BEEF 42

Braised cheek, pancetta, thyme, crispy potato

## SIDES

MIXED LEAF SALAD 5

Herbs, lemon vinaigrette

TRIPLE-COOKED HAND-CUT CHIPS 5

SPROUTING BROCCOLI 6

Cooked over coals, smoked sea salt

HERITAGE CARROTS 6

Toasted cumin, coriander yoghurt

## FORAGED TASTING MENU 95

*150 with wine pairing*

SELECTION OF CANAPÉS

ROAST ORKNEY SCALLOP

Woodland sorrel, lobster bisque

BEER BATTERED FILET OF CORNISH BRILL

Baked spring potato, sweet, pickled rock samphire,  
Meadowsweet vinegar

CANNON OF RHUG ESTATE LAMB

Braised shoulder, wild garlic shoots, heritage carrots,  
crispy sea purslane

KAROLYN'S BRÛLÉE

Poached Yorkshire rhubarb in rosehip syrup,  
blood orange sorbet

Tea, coffee, petit fours

## WINE PAIRING

A selection of wines  
curated by our team

*Vegan Tasting Menu available*

**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 our fish is sustainably sourced by day-boats on the waters of South-West England.

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 donation will be added to your bill. Kindly let us know if you do not wish to make this donation