

INDIGO

WEEKEND LUNCH

2 courses 45 | 3 courses 55

Glass of Hennessey, 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

WHITE ONION SOUP
Celery, wood sorrel, toasted treacle
bread (v)

DORSET CRAB OMELETTE
Glazed open omelette, chives

SPRING VEGETABLE SALAD
Truffle mayonnaise, roasted hazelnuts (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)

RHUG ESTATE LAMB
Wild garlic, morels, Jersey Royals

DESSERTS

APPLE AND BLACKBERRY CRUMBLE
Vanilla custard

‘KAROLYN’S BRÛLÉE’
Poached Yorkshire rhubarb in rosehip syrup,
blood orange sorbet

CORNISH CHOCOLATE MOUSSE
Mango, lime, passion fruit

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

TEA, COFFEE AND PETIT FOURS 6

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 our fish is sustainably sourced from 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 per table will be added to your bill. Kindly let us know if you do not wish to make this donation.