

INDIGO

CORNISH TASTING MENU 95

MINIATURE CORNISH SAVOURIES

Chef Dominic's ketchup

ST EWE SLOW POACHED EGG

Potato salad, preserved truffle

MONKFISH BAKED IN SEAWEED

Cornish sea salt, St Austell mussels, peas, broad beans

SLOW COOKED CORNISH LAMB BREAST

Grilled cutlet, tomato jam, fennel pollen, basil

'CREAM TEA'

Fresh from the oven scone, One Aldwych jam

CHOCOLATE CHEESECAKE

Pistachio ice cream, macerated raspberries

TEA, COFFEE AND PETITS FOURS

ENGLISH WINE PAIRING

145 with wine pairing

A selection of wines

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