

INDIGO

FESTIVE PRE-THEATRE MENU

Two courses 38 per person / Three courses 46 per person

STARTERS

WINTER VEGETABLE SALAD

Cooked over charcoal, coastal herbs, pine oil vinaigrette (vg)

ST EWES SLOW POACHED EGG

Chicken thigh, crispy skin, heritage carrot

WATERCRESS VELOUTÉ

Confit potato, Exmoor caviar

MAINS

PAVE OF IRISH GRASS FED BEEF

Glazed parsnip, smoked marrow, crispy potato

ROAST CORNISH POLLOCK

Jerusalem artichoke, parsley, red wine fish jus

BAKED CELERIAC

Roast onion purée, winter truffle, mushroom ketchup (vg)

DESSERTS

PEAR AND ALMOND TART

Cinnamon ice-cream

WHITE CHOCOLATE VACHERIN

Lime, rooftop honey

KAROLYN'S BRÛLÉE

Vanilla cream, mandarin, burnt orange caramel

Please let us know if you have any allergies or dietary requirements.

Every dish is entirely gluten and dairy-free.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill. 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