

INDIGO

Overseen by Chef Dominic Teague, Indigo's menu exemplifies his childhood love of the outdoors and what each season brings. Dominic goes to extraordinary lengths to source his ingredients from trusted, British independent producers who support his commitment to seasonal and sustainable cooking that is ever-changing and always exciting. From fish caught by day-boats off the south coast, to ethical bean-to-bar chocolate hand-made in Cornwall, every dish is entirely gluten and dairy-free, and a celebration of flavour and provenance.

APERITIFS

GLASS OF HENNERS, BRUT,
EAST SUSSEX, ENGLAND 18

GLASS OF BILLECART-SALMON,
BRUT RÉSERVE 24

STARTERS

SEARED ORKNEY SCALLOP 19
Confit chicken thigh, lemon, pickled sea aster

SUSSEX PARTRIDGE BREAST 14
Celeriac, walnuts, pine oil

CURED LOCH DUART SALMON 18
Mussel vinaigrette, citrus and basil

SUFFOLK PORK CHEEK 16
Crackling, watercress, onion puree

WATERCRESS VELOUTE 13
Confit potato, Exmoor caviar

WINTER VEGETABLE SALAD 16
Cooked over coals, coastal herbs (vegan)

MAINS

DAY BOAT DEVON FISH IN BEER BATTER 32
Triple-cooked hand-cut chips,
crushed peas, tartare sauce

ROAST CORNISH POLLOCK 30
Jerusalem artichoke, parsley, red wine fish jus

HIGHLAND VENISON 40
Pumpkin, heritage beetroot, bitter chocolate

28-DAY DRY-AGED IRISH RIB-EYE 42
Cooked over coals, rapeseed bagnaise, mixed leaf salad

COTSWOLD WHITE CHICKEN BREAST 30
White beans, baby onion, Yorkshire chorizo

CELERIAC AND WILD MUSHROOM WELLINGTON 24
Truffle glazed, pickled blackberries (vegan)

CONFIT POTATO 21
Heritage carrot, miso, sea aster (vegan)

SIDES

MIXED LEAF SALAD 5
Young herbs, lemon vinaigrette

POTATO GRATIN 7
Garlic, thyme

RAINBOW CHARD 7
Thyme, smoked sea salt

TRIPLE-COOKED HAND-CUT CHIPS 7

TASTING MENU 95

150 with wine pairing

WATERCRESS VELOUTE
Confit potato, Exmoor caviar

SEARED ORKNEY SCALLOP
Confit chicken thigh, lemon, sea aster

MONKFISH BAKED IN SEAWEED
Sea salt, St Austell mussels, Jerusalem artichoke

HIGHLAND VENISON
Pumpkin, heritage beetroot, bitter chocolate

CARAMELIZED PRESSED APPLE
Sour apple popcorn, apple sorbet

CORNISH CHOCOLATE MOUSSE
Banana, toasted walnut

TEA, COFFEE AND PETITS FOURS

WINE PAIRING

A selection of British wines
curated by our team

*Please let us know if you would like to see
our vegan tasting menu*

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.