

## FESTIVE BRUNCH

3 courses 65

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

PEACH BELLINI 19  
Peach purée, peach liqueur,  
sparkling wine

BLOODY MARY 18  
Absolut Elyx vodka, tomato juice,  
lemon juice, spice mix

### STARTERS

POTATO PANCAKE  
John Ross smoked salmon, poached egg,  
rapeseed hollandaise

CRAB SALAD  
Avocado, pink grapefruit, coriander

QUINOA  
Smoked almonds, Jerusalem artichoke, pomegranate

SCOTTISH LOBSTER OMELETTE  
Soft herbs, bisque

BRITISH CHARCUTERIE  
Apple and grape chutney, toasted sourdough

### MAINS

DRY AGED 8OZ SIRLOIN STEAK  
Grilled over coals, fried Clarence Court egg,

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

ALMOND PANCAKES  
Streaky bacon, compote of winter fruit, rooftop honey

LINCOLNSHIRE POTATO ROSTI  
Fried eggs, vine tomato relish, free range Suffolk sausage

SCRAMBLED EGG AND SMOKED SALMON  
Rosemary focaccia

CELERIC AND WILD MUSHROOM WELLINGTON  
Pickled blackberries, winter truffle

### SIDES

MIXED LEAF SALAD 5  
Young hers, lemon vinaigrette

BABY LINCOLNSHIRE POTATOES 7  
Confit shallots, mint

HISPI CABBAGE 7  
Smoked garlic, pumpkin seeds

TRIPLE-COOKED HAND-CUT CHIPS 7

### DESSERTS

APPLE AND BLACKBERRY CRUMBLE  
Vanilla custard

PEAR AND ALMOND TART  
Cinnamon ice cream

WHITE CHOCOLATE VACHERIN  
Lime, rooftop honey

'KAROLYN'S BRÛLÉE'  
Vanilla cream, mandarin, burnt orange caramel

CORNISH CHOCOLATE MOUSSE  
Banana, toasted walnut

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TEA, COFFEE AND PETIT FOURS 7

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### DIGESTIFS & SWEET WINE

FINCA ANTIGUA MOSCATEL 75ML 11  
La Macha, Spain, 2018

LA FLEUR D'OR 75ML 12  
Sauternes, France 2017

TOKAJI SZAMORODNI, JULIET VICTOR 75ML 20  
Hungary 2017

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 Social Bite this festive season, charity on a mission to end homelessness. A voluntary £1 donation will be added to your bill. Kindly let us know if you do not wish to make this donation.