

MOTHER'S DAY 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

MUSHROOM PITHIVIER
Wild garlic, white asparagus

SIDES

MIXED LEAF SALAD 5
Young hers, lemon vinaigrette

JERSEY POTATOES 7
Confit shallots

HISPI CABBAGE 7
Smoked garlic, pumpkin seeds

TRIPLE-COOKED HAND-CUT CHIPS 7

DESSERTS

APPLE AND BLACKBERRY CRUMBLE
Vanilla custard

CARAMELISED PRESSED APPLE
Sour apple popcorn, apple sorbet

WHITE CHOCOLATE VACHERIN
Lime, rooftop honey

'KAROLYN'S BRÛLÉE'
Vanilla cream, blood orange

CORNISH CHOCOLATE BROWNIE
Banana, toasted walnut

TEA, COFFEE AND PETIT FOURS 7

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 Children with Cancer UK and a voluntary £1 donation will be added to your bill. A voluntary £1 donation will be added to your bill. Kindly let us know if you do not wish to make this donation.