

# 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 CHAPEL DOWN BRUT 2019  
TENTERDEN, KENT, ENGLAND 20

GLASS OF BILLECART-SALMON  
BRUT RÉSERVE 25

PEACH BELLINI 21  
Peach purée, peach liqueur, sparkling wine

FRENCH 76 26  
Absolut Elyx vodka, sugar, lemon, Champagne

## STARTERS

HAND-PICKED DORSET CRAB SALAD 21  
Brown crab mayonnaise, blood orange, sea purslane

SLOW COOKED CORNISH OCTOPUS 19  
Romesco sauce, citrus, almonds

PIG'S HEAD TERRINE 18  
Poached pear, pickled walnut, crackling

CHILLED WYE VALLEY ASPARAGUS 19  
Truffle mayonnaise, quails' egg, hazelnut

WILD GARLIC VELOUTÉ 16  
Potato, rapeseed oil (vegan)

## MAINS

CORNISH LAMB FOR TWO 110  
Spring vegetables, grilled baby gem, morels

ROAST SIRLOIN OF IRISH BEEF 44  
Horseradish cream, Yorkshire pudding, roast potatoes  
and seasonal vegetables

ROAST COTSWOLD WHITE CHICKEN 44  
Sage stuffing, bread sauce, roast potatoes  
and seasonal vegetables

ONE ALDWYCH FISH AND CHIPS 36  
Minted mushy peas, lemon salt, tartare sauce

PETERHEAD COD 34  
Brandade, taramasalata, fennel, baby leek

COTSWOLD CHICKEN PIE 36  
Heritage carrots, tarragon

HAND-ROLLED HERB GNOCCHI 28  
Wild garlic, morels, spring vegetables (vegan)

## SIDES

TRIPLE-COOKED HAND-CUT CHIPS 8

HERB-BUTTERED NEW POTATOES 8

SPRING CABBAGE 8  
Lemon, toasted seeds

LEAF SALAD 8  
Young herbs

## DESSERTS

CRUMBLE 15  
Seasonal fruits, vanilla custard

KAROLYN'S BRÛLÉE 15  
Vanilla cream, plums poached in Chapel Down  
sparkling wine

CARROT AND HAZELNUT CAKE 15  
Cream cheese, roasted apricot

LEMON CURD 15  
Meringue, coconut sorbet, basil

MILK CHOCOLATE CRÉMEUX 15  
Almond florentine, honeycomb, rooftop honey ice cream

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TEA, COFFEE AND PETITS FOURS 7  
All our teas and coffees are sustainably sourced from  
Union Roasted and Canton.

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## DIGESTIFS & SWEET WINE

FINCA ANTIGUA MOSCATEL 75ML 11  
La Macha, Spain, 2023

LA FLEUR D'OR 75ML 12  
Sauternes, France 2020

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.