

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

STARTERS

SEARED ORKNEY SCALLOP 23
Cauliflower purée, caper and golden raisin dressing
curry velouté

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)

SIDES

TRIPLE-COOKED HAND-CUT CHIPS 8

HERB-BUTTERED NEW POTATOES 8

SPRING CABBAGE 8
Lemon, toasted seeds

LEAF SALAD 8
Young herbs

MAINS

IRISH GRASS-FED 280G RIBEYE 48
Cooked over coals, salad wedge, rapeseed béarnaise

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)

DESSERTS

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

POACHED YORKSHIRE RHUBARB 15
Rhubarb curd, sorbet, ginger crumble (vegan)

SET LUNCH

Two courses 42 | Three courses 50

STARTERS

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

WILD GARLIC VELOUTÉ
Potato, rapeseed oil (vegan)

MAINS

PETERHEAD COD
Brandade, taramasalata, fennel, baby leek

COTSWOLD CHICKEN PIE
Heritage carrots, tarragon

DESSERTS

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

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

TEA, COFFEE AND PETITS FOURS

All our teas and coffees are sustainably sourced from
Union Roasted and Canton.

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.