

# 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

CONFIT CHALK STREAM TROUT 20  
Isle of Wight tomatoes, fennel pollen

ROAST ORKNEY SCALLOP 23  
Lobster reduction, courgette purée, basil

BARBECUED CORNISH OCTOPUS 19  
Romesco sauce, smoked almonds, grapefruit

HAM HOCK TERRINE 18  
Pea mousse, parsley, preserved wild garlic

CHILLED WATERCRESS VELOUTÉ 16  
Smoked egg emulsion, Lincolnshire potato  
sea purslane

SUMMER VEGETABLE SALAD 19  
Elderflower vinaigrette, wood sorrel (vegan)

## MAINS

SUFFOLK PORK FOR TWO 110  
Braised cheek, grilled cutlet, crispy belly, apple compote  
soubise sauce

CORNISH LAMB LOIN 37  
Grilled kofte, charred aubergine, confit tomato, olive jus

IRISH GRASS-FED RIB-EYE 48  
Cooked over coals, salad of charred leek and shallot, red wine jus

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

DAY BOAT RED MULLET 37  
St Austell mussels, purple potato, lovage

SALAD OF JERSEY ROYALS COOKED IN EMBERS 28  
Smoked rosemary vinaigrette, broad beans, grilled Treviso (vegan)

GLAZED HERITAGE CARROT 26  
Pommes Anna, carrot top pesto (vegan)

## SIDES

TRIPLE-COOKED HAND-CUT CHIPS 8  
HERB-BUTTERED LINCOLNSHIRE POTATOES 8

HERITAGE CARROT 8  
Cumin, pumpkin seeds

LEAF SALAD 8  
Young herbs

## TASTING MENU 140

*220 with wine pairing*

SUMMER VEGETABLE SALAD  
Elderflower vinaigrette, wood sorrel (vegan)

ROAST ORKNEY SCALLOP  
Lobster reduction, courgette purée, basil

RED MULLET  
Isle of Wight tomatoes, lemon, crushed Lincolnshire potatoes

CORNISH LAMB LOIN  
Grilled kofte, charred aubergine, confit tomato, olive jus

CARROT AND HAZELNUT CAKE  
Cream cheese, roasted apricot

CHOCOLARDER CORNISH CHOCOLATE  
Chocolate crèmeux, raspberry granite, tarragon

## TEA, COFFEE AND PETITS FOURS

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

## WINE PAIRING

A selection of 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.