

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)

SIDES

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

HERITAGE CARROT 8
Cumin, pumpkin seeds

LEAF SALAD 8
Young herbs

MAINS

IRISH GRASS-FED HANGER STEAK 38
Cooked over charcoal, salad of charred leek and shallot, red wine jus

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

FILLET OF SEA BREAM 37
Isle of Wight tomatoes, lemon, crushed Lincolnshire potatoes

BARBECUED SPICED POUSSIN 34
Buckwheat taboulé, coriander yoghurt, charred aubergine
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)

DESSERTS

KAROLYN'S BRÛLÉE 15
Vanilla cream, plums poached in Chapel Down English Sparkling Wine

KENTISH STRAWBERRY 15
Set cream, hibiscus sponge, strawberry sorbet

CARROT AND HAZELNUT CAKE 15
Cream cheese, roasted apricot

CHOCOLARDER CORNISH CHOCOLATE 15
Chocolate crèmeux, raspberry granite, tarragon

APPLE AND GOOSEBERRY CRUMBLE 15
Caramelised walnut, elderflower sorbet (vegan)

SET LUNCH

Two courses 42 | Three courses 50

STARTERS

HAM HOCK TERRINE
Pea mousse, parsley, preserved wild garlic

CHILLED WATERCRESS VELOUTÉ
Smoked egg emulsion, Lincolnshire potato
sea purslane

MAINS

FILLET OF SEA BREAM
Isle of Wight tomatoes, lemon, crushed
Lincolnshire potatoes

BARBECUED SPICED POUSSIN
Buckwheat taboulé, coriander yoghurt
charred aubergine

DESSERTS

KAROLYN'S BRÛLÉE
Vanilla cream, plums poached in Chapel Down
English Sparkling Wine

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.

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.