

# 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 coals, 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.