

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 puree, peach liqueur, sparkling wine

FRENCH 76 21
Absolut Elyx vodka, sugar, lemon, Champagne

STARTERS

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

ROAST ORKNEY SCALLOP 23
Lobster reduction, courgette purée, basil

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

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

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

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)

SIDES

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

HERITAGE CARROT 8
Cumin, pumpkin seeds

LEAF SALAD 8
Young herbs

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)

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

DIGESTIFS & SWEET WINES

FINCA ANTIGUA MOSCATEL 75ML 11
La Macha, Spain 2018

LA FLEUR D'OR 75ML 12
Sauternes, France 2017