

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 BOLLINGER CHAMPAGNE
SPECIAL CUVÉE 25

STARTERS

CONFIT CHALK STREAM TROUT 20
Confit fennel, sea purslane

ROAST ORKNEY SCALLOP 23
Lobster reduction, courgette purée, basil

LINE CAUGHT CORNISH TUNA TARTARE 19
Spicy mayonnaise, coriander, pickled cucumber

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

ISLE OF WIGHT TOMATOES 16
Watermelon gazpacho, Kentish cherries (vegan)

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

MAINS

SUFFOLK PORK FOR TWO 110
Braised cheek, grilled cutlet, crispy belly, Victoria plum compote

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

IRISH GRASS-FED RIB-EYE 48
Cooked over charcoal, wild rocket and pickled red onion, soft herb salsa

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

DAY BOAT CORNISH JOHN DORY 38
Charred lemon, girolles, pea velouté

POTATO TERRINE 28
Scottish cèpes, young beetroot, truffle (vegan)

TOSSED WYE VALLEY SUMMER VEGETABLE SALAD 26
Lemon vinaigrette, roasted hazelnuts (vegan)

SIDES

TRIPLE-COOKED HAND-CUT CHIPS 8

TENDERSTEM BROCCOLI 8
Toasted almonds

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, roasted cobnuts

ROAST ORKNEY SCALLOP
Lobster reduction, courgette purée, basil

DAY BOAT CORNISH JOHN DORY
Charred lemon, girolles, pea velouté

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 granité, 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.