

# 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  
SPECIAL CUVÉE 25

PEACH BELLINI 21  
Peach purée, peach liqueur, sparkling wine

FRENCH 76 26  
Absolut Elyx vodka, sugar, lemon, Champagne

## STARTERS

CONFIT CHALK STREAM TROUT 20  
Confit fennel, sea purslane

ROAST ORKNEY SCALLOP 23  
Lobster reduction, courgette purée, basil

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

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

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

## SIDES

TRIPLE-COOKED HAND-CUT CHIPS 8

TENDERSTEM BROCCOLI 8  
Toasted almonds

HERITAGE CARROT 8  
Cumin, pumpkin seeds

LEAF SALAD 8  
Young herbs

## DESSERTS

KAROLYN'S BRÛLÉE 15  
Vanilla cream, black cherries, black cherry sorbet

CARROT AND HAZELNUT CAKE 15  
Cream cheese, roasted apricot

CHOCOLARDER CORNISH CHOCOLATE 15  
Chocolate crèmeux, raspberry granité, tarragon

KENTISH STRAWBERRY 15  
Set cream, hibiscus sponge, strawberry sorbet

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.

---

## DIGESTIFS & SWEET WINE

FINCA ANTIGUA MOSCATEL 75ML 11  
La Macha, Spain, 2023

LA FLEUR D'OR 75ML 12  
Sauternes, France 2020

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.