

# 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 20 | 9  
TENTERDEN, KENT, ENGLAND 20

GLASS OF BOLLINGER, 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)

## SIDES

TRIPLE-COOKED HAND-CUT CHIPS 8

TENDERSTEM BROCCOLI 8  
Toasted almonds

HERITAGE CARROT 8  
Cumin, pumpkin seeds

LEAF SALAD 8  
Young herbs

## MAINS

IRISH GRASS-FED HANGER STEAK 38  
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

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)

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

## DESSERTS

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

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 granité, 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

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

## 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, black cherries, black cherry sorbet

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.

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.