

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

LOCH DUART CITRUS CURED SALMON 20
Grapefruit, fennel, sea herbs

YORKSHIRE PARTRIDGE BREAST 18
Confit leg, parsnip, bacon jam

DORSET CRAB SALAD 22
Compressed cucumber, lime, seaweed cracker

MOSAIC OF CHICKEN, LEEK, TROMPETTES 18
Quince compote

JERUSALEM ARTICHOKE VELOUTÉ 16
Rosemary cream, roasted chestnuts (vegan)

HERITAGE BEETROOT 19
Caramelised walnut, black garlic ketchup
Granny Smith (vegan)

MAINS

JUNIPER CRUSTED HIGHLAND VENISON LOIN 45
Braised shoulder rösti, beetroot, blackberry

REE RANGE CHICKEN BREAST 34
Butternut squash, confit leg croquette, Cavolo Nero

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

SEARED HALIBUT 38
Glazes salsify, cèpes, young spinach

GLAZED CELERIAC 28
Roasted celeriac purée, pickled walnuts, apple (vegan)

TARRAGON GNOCCHI 26
Roasted squash, spiced pumpkin seed (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
Mulled wine poached pear, port ice cream

BRAMLEY APPLE CHARLOTTE 15
Blackberry sorbet, lemon balm

CLEMENTINE MONT BLANC 15
Chestnut, clementine sorbet (vegan)

CORNISH CHOCOLATE AND EARL GREY OPERA GÂTEAUX 15
Bergamot ice cream

PISTACHIO AND POLENTA CAKE 15
Cream cheese, wood sorrel

DIGESTIF & SWEET WINES

FINCA ANTIGUA MOSCATEL, LA MANCHA, SPAIN 2023
Glass 75ml 11 / Bottle 375ml 50

LA FLEUR D'OR, SAUTERNES, FRANCE 2020
Glass 75ml 12 / Bottle 375ml 60

ANGELORUM RECIOTO DELLA VALPOLICELLA MASI AGRICOLA
VENETO, ITALY 2018
Glass 75ml 20 / Bottle 375ml 100

TEA, COFFEES AND PETIT FOURS 7

All our teas and coffees are sustainably sourced from
Union Roasted and Canton Tea

This festive season, in celebration of our Jane Austen Christmas, we are delighted to support BookTrust – a charity dedicated to helping children and families discover the joy of reading together.

A discretionary £1 donation will be added to your bill in support of their work.

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.