

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

STARTERS

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

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)

SIDES

TRIPLE-COOKED HAND-CUT CHIPS 8

TENDERSTEM BROCCOLI 8
Toasted almonds

HERITAGE CARROT 8
Cumin, pumpkin seeds

LEAF SALAD 8
Young herbs

MAINS

BRAISED BEEF, ONION AND MUSHROOM PIE 32
Topped with mashed potato

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

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

SEARED HALIBUT 38
Glazed salsify, cèpes, young spinach

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

TARRAGON GNOCCHI 26
Roasted squash, spiced pumpkin seeds, salsify (vegan)

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

TEA, COFFEE AND PETITS FOURS 7

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

SET LUNCH

Two courses 42 | Three courses 50

STARTERS

LOCH DUART CITRUS CURED SALMON
Grapefruit, fennel, sea herbs

MOSAIC OF CHICKEN, LEEK AND TROMPETTES
Quince compote

JERUSALEM ARTICHOKE VELOUTÉ
Rosemary cream, roasted chestnut (vegan)

MAINS

SEARED HALIBUT
Glazed salsify, cèpes, young spinach

GLAZED CELERIAC
Roasted celeriac purée, pickled walnut, apple

BRAISED BEEF, ONION AND MUSHROOM PIE
Topped with mashed potato

DESSERTS

CORNISH CHOCOLATE AND EARL GREY OPERA GÂTEAUX
Bergamot ice cream

KAROLYN'S BRÛLÉE
Mulled wine poached pear, port ice cream

CLEMENTINE MONT BLANC
Chestnut, clementine sorbet (vegan)

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.