

# 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

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

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 (vegan)

ROAST SIRLOIN OF IRISH BEEF  
Horseradish cream, Yorkshire pudding, roast potatoes  
seasonal vegetables

## 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.