

# INDIGO

Indigo's menu celebrates the best of each season, with every dish thoughtfully crafted and rich in imagination. Our team go to extraordinary lengths to source ingredients from trusted, British independent producers who support our 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 18  
Ham hock & leek, quince compote

SPICED PARSNIP VELOUTÉ 16  
Roasted apple, chive oil (vegan)

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

## MAINS

RHUG ESTATE VENISON LOIN 45  
Slow cooked haunch, celeriac, preserved fig, juniper jus

FREE 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

DAY BOAT CORNISH HALIBUT 38  
Linzer potato, cep mushroom, salsify, red wine velouté

GLAZED CELERIAC 28  
Roasted apple, walnuts, celeriac Bordelaise (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

## TASTING MENU 140

*220 with wine pairing*

HERITAGE BEETROOT  
Caramelised walnut, black garlic ketchup, Granny Smith

DORSET CRAB SALAD  
Compressed cucumber, lime, seaweed cracker

DAY BOAT CORNISH HALIBUT  
Linzer potato, cep mushroom, salsify, red wine velouté

RHUG ESTATE VENISON  
Slow cooked haunch, celeriac, preserved fig, juniper jus

POLENTA AND PISTACHIO CAKE  
Cream cheese, wood sorrel

CORNISH 70% BITTER CHOCOLATE MOUSSE  
Brown sugar sablé, caramelised pear

TEA, COFFEE AND PETITS FOURS  
All our teas and coffees are sustainably sourced from  
Union Roasted and Canton.

## WINE PAIRING

A selection of wines  
curated by our team

*Please let us know if you would like to see  
our vegan tasting menu*

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.