

# 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  
SPECIAL CUVÉE 25

PEACH BELLINI 21  
Peach purée, peach liqueur, sparkling wine

FRENCH 76 26  
Absolut Elyx vodka, sugar, lemon, Champagne

## STARTERS

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

YORKSHIRE PARTRIDGE BREAST 18  
Confit leg, parsnip, bacon jam

MOSAIC OF CHICKEN 18  
Ham hock & leek, plum compote

HERITAGE BEETROOT 16  
Caramelised walnut, black garlic ketchup,  
Granny Smith (vegan)

SPICED PARSNIP VELOUTÉ 19  
Roasted apple, chive oil (vegan)

## 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

CORNISH MONKFISH 37  
Hazelnut purée, kohlrabi

BARBECUED SPICED POUSSIN 34  
Buckwheat taboulé, coriander yoghurt, charred aubergine

POTATO TERRINE 28  
Girolles, salsify, truffle (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  
Vanilla cream, spiced quince, nutmeg ice cream

BRAMLEY APPLE CHARLOTTE 15  
Blackberry sorbet, lemon balm

POLENTA AND PISTACHIO CAKE 15  
Cream cheese, wood sorrel

CORNISH 70% BITTER CHOCOLATE MOUSSE 15  
Brown sugar sablé, caramelised pears

FRESH AND POACHED FIGS 15  
Almond sponge, orange sorbet (vegan)

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TEA, COFFEE AND PETITS FOURS 7  
All our teas and coffees are sustainably sourced from  
Union Roasted and Canton.

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## DIGESTIFS & SWEET WINE

FINCA ANTIGUA MOSCATEL 75ML 11  
La Macha, Spain, 2023

LA FLEUR D'OR 75ML 12  
Sauternes, France 2020

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.