

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

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, plum compote

SPICED PARSNIP VELOUTÉ 16
Roasted apple, chive oil (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

IRISH GRASS-FED HANGER STEAK 38
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

CORNISH MONKFISH 37
Hazelnut purée, kohlrabi

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

POTATO TERRINE 28
Girolles, salsify, truffle (vegan)

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

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)

SET LUNCH

Two courses 42 | Three courses 50

STARTERS

MOSAIC OF CHICKEN
Ham hock & leek, plum compote

SPICED PARSNIP VELOUTÉ
Roasted apple, chive oil (vegan)

MAINS

CORNISH MONKFISH
Hazelnut purée, kohlrabi

BARBECUED SPICED POUSSIN
Buckwheat taboulé, coriander yoghurt
charred aubergine

DESSERTS

KAROLYN'S BRÛLÉE
Vanilla cream, spiced quince, nutmeg ice cream

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

TEA, COFFEE AND PETITS FOURS

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

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.