

# 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 GNOCCHI 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

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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.