

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

DORSET CRAB SALAD 22
Compressed cucumber, lime, seaweed cracker

MOSAIC OF CHICKEN 18
Ham hock & leek, quince compote

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

SPICED PARSNIP VELOUTÉ 16
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

GLAZED CELERIAC 28
Roasted apple, walnuts, celeriac bordelaise (vegan)

TARRAGON GNOCCHI 28
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

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)

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

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.