

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 2021
TENTERDEN, KENT, ENGLAND 20

GLASS OF BOLLINGER CHAMPAGNE
SPECIAL CUVÉE 25

STARTERS

LOCH DUART CITRUS CURED SALMON 20
Blood orange, cucumber, seaweed cracker

DEVONSHIRE CHICKEN THIGH 18
Chicken consommé, shimeji mushrooms,
crispy chicken skin

ORKNEY SCALLOP 24
Roasted cauliflower, pine nut sauce, cep caramel

HAM HOCK BOUDIN 18
Leek emulsion, celery relish, young herbs

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

JERUSALEM ARTICHOKE SALAD 19
Smoked vinaigrette, Castelfranco, pear (vegan)

MAINS

CORNISH LAMB 45
Lamb sweetbread and lentil ragout,
heritage carrot, corn salsa

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
St Austell mussels, leek terrine, mussel cream sauce

CELERIAC "SPAGHETTI" 28
Confetti vegetables, truffle sauce, chervil (vegan)

HERB ROLLED GNOCCHI 26
Shitake mushrooms, Kentish vegetables, wood sorrel (vegan)

SIDES

TRIPLE-COOKED HAND-CUT CHIPS 8

LEAF SALAD 8
Young herbs

TENDERSTEM BROCCOLI 8
Toasted almonds

FRIED RATTE POTATO 8
Garlic aioli, spring onion

TASTING MENU 140

220 with wine pairing

JERUSALEM ARTICHOKE SALAD
Smoked vinaigrette, Castelfranco, pear

ORKNEY SCALLOP
Roasted cauliflower, pine nut sauce, cep caramel

DAY BOAT CORNISH HALIBUT
St Austell mussels, leek terrine, mussel cream sauce

CORNISH LAMB
Lamb sweetbread and lentil ragout,
heritage carrot, corn salsa

LEMON POLENTA CAKE
Olive oil ice cream, lemon marmalade
CORNISH 70% BITTER CHOCOLATE MOUSSE
Toffee, pecan sorbet

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.