

INDIGO

ONE ALDWYCH X BOLLINGER

B CORP™ TASTING MENU

160

In celebration of B Corp Month, this one-night-only dinner has been created in partnership with Bollinger and reflects Indigo's zero-waste approach to cooking. Each course honours seasonal British produce in its entirety, with peelings and trimmings thoughtfully reworked into sauces, crisps and preserves. Entirely gluten- and dairy-free, the menu reflects a more conscious way of cooking, guided by respect for each ingredient and the story behind it.

TREACLE SOURDOUGH

Zero-waste onion butter

SNACK

BRAISED IRISH SHORT RIB CROQUETTE

Isle of white tomato jam

MAINS

WYE VALLEY ASPARAGUS SALAD

Quail's egg, hazelnut vinaigrette, preserved Wiltshire truffle

Paired with Bollinger Special Cuvée

ORKNEY SCALLOP

Roasted cauliflower, pine nut sauce, cep caramel

Paired with Bollinger PNVZ 19

CORNISH BRILL

Braised leek, leek top emulsion, St Austell mussels, burnt lemon velouté

Paired with Bollinger La Grande Année 2015

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.

INDIGO

CORNISH LAMB

Wild garlic, braised shoulder, confit Jersey Royal potato, lamb jus

Paired with Bollinger La Grande Année Rosé 2014

DESSERTS

WEST YORKSHIRE RHUBARB

Strawberry mille-feuille

Paired with Bollinger Rosé

TEA, COFFEE AND PETITS FOURS

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