

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, SPECIAL CUVÉE 25

STARTERS

LOCH DUART CITRUS CURED SALMON 21
Blood orange, cucumber, seaweed cracker

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

HAM HOCK BOUDIN 18
Leek emulsion, celery relish, young herb salad

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

SPICED PARSNIP VELOUTÉ 16
Roasted apple, chive oil (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

MAINS

BRAISED BEEF, ONION AND MUSHROOM PIE 32
Topped with mashed potato

ONE ALDWYCH FISH AND CHIPS 36
Minted mushy peas, lemon salt, tartare sauce

CORNISH SEA BREAM 37
Purple potato, capers, cauliflower velouté

FREE RANGE CHICKEN BREAST 34
Butternut squash, confit leg croquette, cavolo nero

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

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

DESSERTS

LEMON POLENTA CAKE 15
Olive oil ice cream, lemon marmalade

GRANNY SMITH POACHED APPLE 15
Saffron cream, date sponge, apple sorbet

LADY FINGER SPONGE 15
Cheesecake, coffee ice cream, amaretto jelly

CORNISH 70% BITTER CHOCOLATE MOUSSE 15
Toffee, pecan sorbet

YORKSHIRE RHUBARB 15
Orange chiboust cream, tonka sablé, rhubarb sorbet (vegan)

SET LUNCH

Two courses 42 | Three courses 50

STARTERS

HAM HOCK BOUDIN
Leek emulsion, celery relish, young herb salad

SPICED PARSNIP VELOUTÉ
Roasted apple, chive oil (vegan)

MAINS

CORNISH SEA BREAM
Purple potato, capers, cauliflower velouté

BRAISED BEEF, ONION AND MUSHROOM PIE
Topped with mashed potato

DESSERTS

LEMON POLENTA CAKE
Olive oil ice cream, lemon marmalade

CORNISH 70% BITTER CHOCOLATE MOUSSE
Toffee, pecan sorbet

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