

# 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

WYE VALLEY ASPARAGUS SALAD 19  
Quail's egg, hazelnut dressing,  
wild garlic, Wiltshire truffle

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 18  
Smoked vinaigrette, Castelfranco, pear (vegan)

## MAINS

CORNISH LAMB 45  
Slow cooked shoulder, wild garlic, peas, morel mushroom

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, braised leek, burnt lemon velouté

JERSEY ROYALS COOKED OVER COALS 28  
Baby beetroot, watercress velouté, wood sorrel (vegan)

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

## SIDES

LEAF SALAD 8  
Young herbs

TENDERSTEM BROCCOLI 8  
Toasted almonds

FRIED RATTE POTATO 8  
Garlic aioli, spring onion

TRIPLE-COOKED HAND-CUT CHIPS 8

## B CORP TASTING MENU 140

*280 with Bollinger pairing*

TREACLE SOURDOUGH  
Zero waste onion butter

WYE VALLEY ASPARAGUS SALAD  
Quail's egg, hazelnut dressing, preserved Wiltshire truffle

ORKNEY SCALLOP  
Roasted cauliflower, pine nut sauce, cep caramel

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

CORNISH LAMB  
Wild garlic, braised shoulder,  
confit Jersey royal potato, lamb jus

WEST YORKSHIRE RHUBARB &  
STRAWBERRY MILLE-FEUILLE  
Strawberry sauce, rhubarb powder

## TEA, COFFEE AND PETITS FOURS

All our teas and coffees are sustainably sourced  
From Union Roasted and Canton.

*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.