

# 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

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

HERB ROLLED GNOCCHI 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.

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.