

# 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

PEACH BELLINI 21  
Peach purée, peach liqueur, sparkling wine

FRENCH 76 26  
Absolut Elyx vodka, sugar, lemon, champagne

## STARTERS

LOCH DUART CITRUS CURED SALMON 20  
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)

## MAINS

ROAST SIRLOIN OF IRISH BEEF 44  
Yorkshire pudding, horseradish cream, roast potatoes  
seasonal vegetables

ROAST COTSWOLD WHITE CHICKEN 44  
Sage stuffing, bread sauce, roast potatoes  
seasonal vegetables

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

CORNISH SEA BREAM 37  
Purple potato, capers, cauliflower velouté

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

HERB ROLLED GNOCCHI 28  
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

## DESSERTS

YORKSHIRE RHUBARB 15  
Orange chiboust cream, tonka sable, rhubarb sorbet

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

LEMON POLENTA CAKE 15  
Olive oil ice cream, lemon marmalade

CORNISH 70% BITTER CHOCOLATE MOUSSE 15  
Toffee, pecan sorbet (vegan)

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

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## TEA, COFFEE AND PETITS FOURS 7

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

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## DIGESTIFS & SWEET WINE

FINCA ANTIGUA MOSCATEL 75ML 11  
La Macha, Spain, 2024

LA FLEUR D'OR 75ML 12  
Sauternes, France 2022

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.