

INDIGO

Chef Edward Dutton brings to Indigo a penchant for British ingredients, crafting them into delicious dishes with a touch of imagination. Edward and his team go to extraordinary lengths to source an incredible medley of foods from across the country, working with a network of trusted independent producers who support our commitment to seasonal and sustainable cooking.

From fish caught by day boats on the south coast to the finest meat from the British Isles - when dining for lunch or dinner, every dish is entirely gluten and dairy-free.

APERITIFS

RATHFINNY, CLASSIC CUVÉE, BRUT 2019
SUSSEX, ENGLAND 20

CHAMPAGNE BOLLINGER
SPECIAL CUVÉE 25

STARTERS

ENGLISH PEA VELOUTÉ 18
Jersey Royals, quail egg

MARINATED BEEF TOMATO 18
Kalamata olive, pine nut, basil (vegan)

CUCUMBER AND FENNEL SALAD 17
Makrut lime, dill, sea herbs (vegan)

LOCH DUART CITRUS-CURED SALMON 19
Blood orange, cucumber, seaweed

ORKNEY SCALLOP 29
Jerusalem artichoke, truffle, jus gras

WYE VALLEY ASPARAGUS SALAD 22
Duck egg, hazelnut dressing, truffle

HAM HOCK BOUDIN 19
Leek emulsion, celery relish, young herbs

MAINS

CORNISH LAMB BEST END 42
Shoulder croquette, peas, jus gras

FREE-RANGE CHICKEN 38
Young vegetable fricassée, Madeira

IRISH GRASS-FED BEEF FILLET 49
Roscoff onion, pepper sauce

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

SHETLAND HALIBUT 39
Ratatouille, minestrone sauce

WILD SEA TROUT 40
Borlotti beans, chorizo, sea herbs

JERSEY ROYALS 28
Sweet garlic, parsley (vegan)

CREAM CHEESE GNOCCHI 29
English peas, girolles, sherry and walnut dressing (vegan)

TOMAHAWK for two 138
Girolles, chips, pepper sauce

SIDES

ONE ALDWYCH CORN SALAD 8/ 16
Sweetcorn, avocado, tomato,
red onion, pomegranate

LEAF SALAD 8
Aged balsamic

TENDERSTEM BROCCOLI 8
Toasted almonds

FRIED RATTE POTATO 8
Garlic aioli, spring onion

TRIPLE-COOKED CHIPS 8

FRIES 8

TASTING MENU 140
220 with wine pairing

On request, our chef will devise a
bespoke tasting menu for your table.

TEA, COFFEE AND PETITS FOURS 8

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.