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

CHESTNUT SOUP 18
Confit duck, Madeira

SALT BAKED BEETROOT 18
Aged balsamic, fig, pecan (vegan)

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

CURED SALMON 19
Burnt lemon, sea herbs

ORKNEY SCALLOP 29
Jerusalem artichoke, truffle, jus gras

VEAL SWEETBREAD 30
Celeriac, hazelnut, Perigord truffle

HAM HOCK TERRINE 19
Apple and pear chutney

MAINS

CORNISH LAMB CUTLET 42
Aubergine, red pepper

FREE-RANGE CHICKEN 38
Young vegetable fricassée, Madeira

HEREFORD BEEF FILLET 49
Onion purée, mushroom ragout, black truffle

WHOLE LEMON SOLE 38
Lemon, capers and parsley butter

WILD BASS 40
Cauliflower, brown shrimp, butter sauce

SALT BAKED CELERIAC 29
Remoulade, Perigord truffle (vegan)

ROAST CAULIFLOWER 27
Vadouvan, golden sultana, curry dressing (vegan)

CÔTE DE BOEUF for two 125
Chanterelles, 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.

This festive season, we're supporting Pyjama Fairies, the UK charity sewing pyjamas and surgical gowns for children having surgery.
A discretionary £1 donation will be added to your bill in support of their work. Find out more: onealdwych.com/pyjamafairies