

INDIGO

WEEKEND LUNCH

2 courses 45 | 3 courses 55

Glass of Hennes, Brut, East Sussex, England 16

APERITIFS

GLASS OF BILLECART-SALMON, BRUT
RÉSERVE 20

BLOODY MARY 16
Absolut Elyx vodka, tomato juice,
lemon juice, spice mix

PEACH BELLINI 17
Peach purée, peach liqueur,
sparkling wine

NEGRONI 16
Beefeater 24 gin, Campari,
Antica Formula Vermouth

ITALIAN SPRITZ 16
Lyre's Italian spritz,
alcohol-free prosecco, soda water

STARTERS

WATERCRESS SOUP
Slow-poached egg, rapeseed oil (v)

DORSET CRAB OMELETTE
Glazed open omelette, chives

HERITAGE BEETROOT SALAD
Ice wine vinaigrette, horseradish,
caramelised hazelnuts (v, n)

GLAZED PORK CHEEK
Heritage carrot, crackling, sea purslane

MAINS

Roasts served with crispy potatoes and
seasonal vegetables

SIRLOIN OF DRY-AGED SCOTTISH BEEF
Horseradish, Yorkshire pudding

ROAST COTSWOLD WHITE CHICKEN
Sage and apricot stuffing, bread sauce

LEG OF CORNISH LAMB
Mint sauce

DAY BOAT DEVON FISH IN BEER BATTER
Triple-cooked hand-cut chips,
crushed peas, tartare sauce

TRUFFLED MUSHROOM TOASTY
Fried egg, mixed leaf and herb salad (v)

SPICED ROAST CAULIFLOWER
Golden raisin purée, almond, coriander (v, n)

DESSERTS

APPLE AND BLACKBERRY CRUMBLE
Vanilla custard

VALRHONA 70% CHOCOLATE MOUSSE
Dried black olive, vanilla olive oil,
chocolate crumb

VERBENA AND JUNIPER CHEESECAKE
Lemon crunch, Porter's Old Tom gin jelly

PISTACHIO CAKE
Poached pear, liquorice ice cream (n)

TEA, COFFEE AND PETIT FOURS 6

DIGESTIFS & SWEET WINE

FINCA ANTIGUA MOSCATEL 75ML 9 | 41
La Macha, Spain, 2018

LA FLEUR D'OR 75ML 12 | 50
Sauternes, France 2017

TXAKOLI ARIMA LATE HARVEST 75ML 9 | 52
Larrabetzu, Spain 2018

Chef Dominic gives his menu of British favourites a gentle touch of innovation to create dishes that speak to his childhood love of the outdoors.

"Sourcing is everything at Indigo. Our ethos means the dishes I devise showcase the finest ingredients in sync with nature's calendar and still now I continue to be excited to see what each season will bring."

Chef Dominic Teague

All dishes are entirely Dairy and Gluten Free. Indigo kitchen is accredited by Coeliac UK.

Please let us know if you have any allergies or dietary requirements.

All prices are inclusive of VAT at the current rate. An optional service charge of 12.5% will be added to your bill.

One Aldwych is proud to support Children with Cancer UK, a voluntary £1 per table will be added to your bill, kindly let us know if you do not wish to make this donation.