

INDIGO

Overseen by Chef Dominic Teague, Indigo's menu exemplifies his childhood love of the outdoors and what each season brings. Dominic goes to extraordinary lengths to source his ingredients from trusted, British independent producers who support his 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 HENNERS, BRUT,
EAST SUSSEX, ENGLAND 18

GLASS OF BILLECART-SALMON,
BRUT RÉSERVE 24

STARTERS

SEARED ORKNEY SCALLOP 21
Confit chicken thigh, wood sorrel

COUNTRY TERRINE 14
Smoked duck, pork, quince compote

CHALK STREAM TROUT 18
Apple blossom, cucumber, seaweed

SUFFOLK PORK CHEEK 18
Crackling, watercress, onion puree

PEA VELOUTE 15
Confit morels, garlic flowers (vegan)

WYE VALLEY ASPARAGUS 21
Truffle mayonnaise, hazelnuts

MAINS

DAY BOAT FISH IN BEER BATTER 34
Triple-cooked hand-cut chips,
crushed peas, tartare sauce

LIGHTLY SPICED ROAST MONKFISH TAIL 35
Braised artichoke, St. Austell mussels

CORNISH LAMB CUTLET COOKED OVER CHARCOAL 42
Braised neck, confit tomato, wild garlic

28-DAY DRY-AGED IRISH RIB-EYE 44
Cooked over coals, rapeseed bearnaise, mixed leaf salad

COTSWOLD WHITE CHICKEN BREAST 30
Braised peas, Jersey Royals, mint

WILD MUSHROOM WELLINGTON 24
Truffle glazed, pickled blackberry (vegan)

CONFIT POTATO 21
Heritage carrot, miso, sea aster (vegan)

SIDES

MIXED LEAF SALAD 5
Young herbs, lemon vinaigrette

JERSEY ROYALS 7
Garlic, thyme

RAINBOW CHARD 7
Thyme, smoked sea salt

TRIPLE-COOKED HAND-CUT CHIPS 7

TASTING MENU 95

160 with wine pairing

PEA VELOUTE
Confit morels, garlic flowers

SEARED ORKNEY SCALLOP
Confit chicken thigh, wood sorrel

LIGHTLY SPICED ROAST MONKFISH TAIL
Braised artichoke, St. Austell mussels

CORNISH LAMB CUTLET COOKED OVER CHARCOAL
Braised neck, confit tomato, wild garlic

CARAMELIZED PRESSED APPLE
Sour apple popcorn, apple sorbet

CORNISH CHOCOLATE MOUSSE
Banana, toasted walnut

TEA, COFFEE AND PETITS FOURS

WINE PAIRING

A selection of wines
curated by our team

*Please let us know if you would like to see
our vegan tasting menu*

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.