

STARTERS

Celeriac velouté
Trompettes and rosemary

Cured Scottish salmon
Citrus fruit, coriander yoghurt

Braised Suffolk pork belly
Cider, black pudding and land cress

MAINS

Haunch of Highland venison
Poached blackberries, confit potato and baked pumpkin

Fillet of Brixham hake
Charred gem, brown shrimps, lemon and parsley

Hand rolled potato gnocchi
Ceps, Jerusalem artichoke and truffle

DESSERTS

Valrhona chocolate mousse
Roast banana ice cream

Crème brûlée
Apple sorbet and rosehip syrup

Almond cake
Poached plums and pistachio

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

Please inform your waiter regarding 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.