

Two courses £25/Three courses £30

STARTERS

Roast onion velouté
Croutons, hazelnuts and chive

Salad of winter vegetables
Truffle mayonnaise, wood sorrel

Home-cured salmon
Avocado purée, citrus fruits

MAINS

Beef cheek braised in red wine and port
Smoked bacon, glazed baby onion, parsley

Fillet of sea bream
*Jerusalem artichoke, fondant potato, rapeseed béarnaise,
fish red wine jus*

Roast Iron Bark pumpkin
Glazed chestnuts, chanterelles, port reduction

DESSERTS

Polenta and pistachio cake
White chocolate ice cream

Meringue with caramel
Blackberries, apple sorbet

Mulled wine jelly
Coconut crème fraîche, cinnamon custard

Tea, coffee and petits fours £5.50

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. Please be aware our wild game may contain shot.

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.