

STARTERS

INDIGO YARD SPIT ROAST CHICKEN SOUP with Parmesan croutons	5.5
SOUP OF THE DAY with crusty bread	4.5
MACBETH SCOTCH EGG free range egg wrapped in haggis and pork served with brown sauce	5.5
STEAMED SHETLAND MUSSELS with a white wine, cream and garlic sauce or Belgian style, in tank beer, shallots, mustard and thyme	6
CHICKEN AND CHORIZO TERRINE roasted red pepper & tomato chutney, toasted sourdough	6
SCOTTISH CRAB AND CRAYFISH MACARONI	6.5
CRISPY INDIGO CHICKEN WINGS with hot smoked paprika sauce	5.5
HOT SMOKED SALMON, ENDIVE & RADISH SALAD with oregano and lemon	6.5
SPRING VEGETABLE & ASPARAGUS SALAD with ricotta & smoked tomato dressing	6.5

OFF THE SPIT

INDIGO SPIT ROAST FREE RANGE CHICKEN
marinated overnight in honey, lemon and
thyme and cooked on our spit roast.

Choose one of the below and add
a side dish and a sauce:

HALF LEG	12.5
BREAST	7
WHOLE CHICKEN WITH 2 SIDES	8.5
	25

We've got nothing to hide so the sauce is on the side!

GRAVY & SAUCES

Jug of Indigo Chicken gravy / Chimichurri /
Piri Piri sauce / Smoked chipotle mayonnaise /
Smoked BBQ sauce / Roasted red pepper and cumin

OFF THE BONE

THAI CHICKEN with coconut & lemongrass broth, pak choi, baby corn & udon noodles	11
SPIT ROAST CHICKEN BREAST with homemade tarragon gnocchi, crispy pancetta & baby spinach	11
MOROCCAN CHICKEN WITH COUSCOUS roasted red pepper & cumin sauce	10.5
SPIT ROAST PORCHETTA PIG with honey glazed apples, duck fat & rosemary roasted potatoes	15
SOY AND HONEY GLAZED CHICKEN BREAST with beetroot, feta and chicory salad	11

OFF THE BOAT

PAN FRIED SEABASS with tender stem broccoli, new potatoes, crispy caper & tomato butter	14
ROAST SALMON with asparagus risotto & dill oil	14
CRAYFISH FETTUCCINE with spring onion, white wine & lemon	11

SIDES

ALL 3.5

TWICE COOKED CHIPS OR SHOESTRINGS <i>add truffle & Parmesan</i>	£1
DUCK FAT ROASTED POTATOES with sea salt & rosemary	
SWEET POTATO FRIES	
CREAMY MASH POTATO	
CRUNCHY SLAW with chilli peanut crumb	
MOROCCAN COUSCOUS with pomegranate, mint and toasted almond	
TENDER STEM BROCCOLI with garlic and lemon butter	
BEETROOT, FETA AND CHICORY SALAD	
BEER BATTERED ONION RINGS	
MAC & CHEESE	

SANDWICHES, WRAPS & SALADS

INDIGO CLUB SANDWICH with pulled spit roast chicken, bacon, lettuce, tomato & fries	9
SUCKLING PIG apple & black pudding fritter brioche roll with fries	9.5
INDIGO'S GOURMET ORKNEY STEAK BURGER with beer braised onions, tomato relish, smoked bacon, craft beer & chipotle rarebit	10
SHREDDED CHICKEN TACO with crushed avocado, pico de gallo salsa & crème fraîche & fries	9
4oz RIBEYE STEAK SANDWICH beer braised onions on toasted sourdough with chimichurri sauce and fries	9.5
SPIT ROAST CHICKEN CAESAR SALAD with ciabatta croutons, shaved Parmesan and anchovies	11
BABY SPINACH, TOMATO & AVOCADO with croutons, chilli and peanut dressing	9
PIRI PIRI CHICKEN WRAP with gem lettuce, roasted red pepper, tomato & fries	9
POMEGRANATE, MINT & ALMOND COUSCOUS roasted beetroot & red chard with blood orange dressing	9
CHARGRILLED BLACKENED KING PRAWN cucumber, mango and mint salad	10
CRISP PORK BELLY apple, chicory & radish salad with cider vinegar dressing	9

PUDDINGS

TREACLE TART with Arran Dairies vanilla ice cream	5
RHUBARB AND CUSTARD CREME BRULEE with ginger shortbread	5
STICKY TOFFEE FONDANT with salt caramel centre, caramel fudge ice cream	5
WHITE CHOCOLATE, STRAWBERRY AND ELDERFLOWER CHEESECAKE	5
SCOTTISH CHEESE SELECTION Arran smoked cheddar, Clava brie and a guest cheese	7.5

DINE OUT

2 MAINS **12.5**
Available 7 days a week

ORKNEY STEAK BURGER with tomato relish & fries.
*add smoked bacon, craft beer & chipotle
rarebit or beer braised onions* **£1 each**

**SMOKED HADDOCK & LEEK
RISOTTO WITH DILL OIL**

PULLED CHICKEN CAESAR WRAP
with shoestring fries

**GRILLED HALLOUMI, GREEN BEAN, SHAVED
FENNEL & ORANGE SALAD**

OPEN FISH FINGER SANDWICH
with rocket, tartare sauce, lemon & fries

FRIED BUTTERMILK CHICKEN
with fries & coleslaw

LET'S GET BASTED

PER PERSON **15**
Available Monday - Saturday

HALF INDIGO SPIT ROAST FREE RANGE CHICKEN
+ Side Dish + Sauce + Pint of Tank Beer
or 175ml glass of house wine

LET'S GET ROASTED

FOR 2 **25**
Available all day Sunday

**JUST WHAT SUNDAYS WERE MADE FOR...
FULL INDIGO SPIT ROAST FREE RANGE CHICKEN**
+ 3 Side Dishes + 2 Sauces

PIG & A PINT **9**
PIG & PROSECCO **11**
Available 7 days a week

PORCHETTA PIG
apple and black pudding fritter brioche roll served
with a pint of Pravha or a glass of Prosecco

BOOZY BRUNCHES

PER PERSON **20**
Available Saturday / Sunday

**SOME SAY BREAKFAST IS THE MOST IMPORTANT
MEAL OF THE DAY AND WE HAVE TO SAY, WE
AGREE! SO START YOUR DAY IN THE RIGHT
WAY WITH ONE OF OUR BOOZY BRUNCHES...**

**A CHOICE OF ANY BREAKFAST SERVED WITH:
2 1/2 ULTIMATE BLOODY MARY**

Bacon-infused Stolichnaya vodka, tomato juice,
Tabasco sauce, Worcestershire sauce, celery salt,
pepper, lemon & a red wine float

OR 1/2 A BOTTLE OF PROSECCO

Please inform your waiter of any food allergies or dietary
requirements you may have. Allergy information is available
for each dish on our menu which can be obtained by asking
a member of staff. We cannot guarantee that there will
not be traces of other products due to the nature of our
production area. We apply a discretionary 12.5% service
charge on tables of 5 or more. VAT @ standard rate is
included. All major credit cards accepted.

PLEASE ASK YOUR SERVER FOR OUR KIDS MENU

BREAKFAST

AVAILABLE MONDAY-FRIDAY UNTIL NOON
AND FRIDAY AND SATURDAY ALL DAY

THE BIG BREAKFAST 9.5

Pork & herb sausages, Ayrshire bacon, eggs, hash brown, Heatherfield haggis, black pudding, tomato, mushrooms, baked beans. Served with tea or coffee, toast & orange juice

THE BIGGER BREAKFAST 12

Chargrilled chicken, pork & herb sausages, Ayrshire bacon, eggs, hash brown, Scottish steak, Heatherfield haggis, black pudding, tomato, mushrooms, baked beans. Served with tea or coffee, toast & orange juice

OVEN BAKED THREE EGG FRITTATA 6

bacon, sundried tomato, smoked paprika with Isle of Mull cheddar & tomato salsa

MIXED BERRIES 3.5

with natural Greek yoghurt & seeds

SMASHED AVOCADO, CHILLI FLAKES & FREE RANGE SCRAMBLED EGG ON LIME BUTTERED TOASTED SOURDOUGH 6

PORRIDGE WITH MIXED BERRIES & SEEDS 5

FRENCH TOAST 5.5

with crispy bacon or sautéed mushrooms

SMOKED BACON & STORNOWAY BLACK PUDDING 7

with soft poached egg on sourdough

HOMEMADE PANCAKES 5.5

crispy bacon & maple syrup

EGGS BENEDICT 7

two poached eggs, toasted muffin with hollandaise sauce & spinach, smoked salmon, Ayrshire bacon, haggis, black pudding or avocado

MORNING BUTTY 2.5

Choose your filling from: grilled Ayrshire bacon, pork & herb sausages or free range egg

BAKERY FROM 1.5

Our home baked table offers a selection of: Caramel shortcake / Victoria sponge / Carrot cake / Macarons from Patisserie Madeleine (GF) / Chocolate brownie (GF) / Lemon drizzle (GF)

BEANS & BLENDS

Indigo Artisan Roast Coffee

ESPRESSO/DOUBLE ESPRESSO 2 / 2.5

CAPPUCCINO 3

FLAT WHITE 3

MACCHIATO 2.5

CARAMEL OR HAZELNUT CAPPUCCINO 3.5

CAFFÈ LATTE 3

LONG BLACK 2.5

ICED COFFEE - CAFFÈ LATTE 3.5

with a choice of flavours, Vanilla, caramel or hazelnut

ETEAKET SPECIALITY TEAS 2.5

We source our tea from Eteaket in Edinburgh. Eteaket travel as far as China, India, Sri Lanka & Japan in search of the best leaves.

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Breakfast / Royal Earl Grey / White Peony / Gunpowder Deluxe / Big Red Rooibos / Perfect Peppermint / Cranberry Apple Riot Loose tea / Decaf Breakfast / White Peony / Chillaxin' Chamomile / Iced lemon tea

CLASSIC HOT CHOCOLATE 3

with marshmallows / cream 3.5

HOT CHOCOLATE - ROSE BLACK PEPPER 3

with marshmallows / cream 3.5

HOT CHOCOLATE - LEMONGRASS & VANILLA WHITE CHOCOLATE 3

with marshmallows / cream 3.5

SOFTLY DOES IT

SAVSE COLD PRESS JUICES ALL 3.75

SUPER BLUE Blueberry, kale, beetroot, spinach, blackcurrant, apple, strawberry & orange

SUPER ORANGE Mango, celery, apple, lemon, orange, passion fruit & carrot

SUPER GREEN Pear, broccoli, kiwi, lemon, banana, kale, spinach & apple

BELVOIR FRUIT FARM CREATIONS 3

Cucumber & Mint Presse / Organic Ginger Beer / Elderflower Sparkling Presse / Raspberry lemonade / Cox Apple Presse

PEPSI, DIET PEPSI & PEPSI MAX, 7-UP 3

POINT BLANK COLD BREW COFFEE 3.3

STRATHMORE STILL & SPARKLING WATER 330ml / 750ml 2.2 / 3.8

INDIGO LOVES COCKTAILS

FRAISE SAUVAGE 9

Liverpool gin, Fraiser strawberry liqueur, grenadine, Prosecco, lemon, strawberry

APPLE DOG 8

Copper Dog whisky, freshly pressed apple juice

RASPBERRY & PEAR MOJITO 8

Appleton Estate Rare blend rum, Xanté pear liqueur, Chambord, mint, lime juice, sugar syrup

GIN & JUICE 7

Bulldog gin, lemon, sugar, sparkling Ting grapefruit juice

BRAMBLE 8

Eden Mill gin, crème de mûre, lemon juice, sugar syrup

CRAFT BEERS ON TAP Schooner / Pint

FRANCISCAN WELL CHIEFTAIN IPA 3.5 / 5.25

Ireland 5.5%

FRANCISCAN WELL REBEL RED ALE 3.6 / 5.45

Ireland 4.3%

FRANCISCAN WELL SHANDON STOUT 3.3 / 5

Ireland 4.3%

BEAVERTOWN NECK OIL 3.25 / 4.85

England 4.3%

INNIS & GUNN IPA 3.15 / 4.8

Scotland 4.6%

HARVIESTOUN SCHIEHALLION LAGER 3.3 / 5.05

Scotland 4.8%

BREWDOG ELVIS JUICE 3.6 / 5.25

Scotland 6.5%

DEUCHARS IPA 2.9 / 4.4

Scotland 3.8%

BELHAVEN BEST 2.9 / 4.4

Scotland 3.2%

THREE HOP 3.55 / 5.35

Scotland 4.5%

DOOM BAR 3.1 / 4.7

Cornwall England 4.3%

SHARP'S CORNISH PILSNER 3.15 / 4.8

England 5.2%

TANK BEER

Schooner / Pint

UNFILTERED & UNPASTEURISED PAOLOZZI Scotland 5.2% 3.65 / 5.5

WHITE BY THE GLASS

175ml 250ml

VILLA REAL MACABEO 4.8 6.3

VILLA ROSELLA TAI PINOT GRIGIO 5.1 7.3

ANGELS TEARS MUSCAT CHENIN 6.3 8.5

KATHERINE HILLS CHARDONNAY 6.3 8.5

BOUNDARY HUT SAUVIGNON BLANC 6.7 9.8

RED BY THE GLASS

175ml 250ml

VILLA REAL TEMPRANILLO / SYRAH 4.8 6.3

ANGELS TEARS MERLOT CABERNET SAUVIGNON 6.3 8.5

PODEROSA MALBEC, RAPEL VALLEY 6.3 8.5

PITMASTER SHIRAZ VIOGNIER 6.4 9.3

BOUNDARY HUT PINOT NOIR 7.9 10.4

ROSÉ BY THE GLASS

175ml 250ml

VILLA MOLINO PINOT GRIGIO BLUSH 5 7

SPARKLING BY THE GLASS 125ml

CHANDON BRUT, ARGENTINA 6.5

CHANDON ROSE, ARGENTINA 7

SANTI NELLO PROSECCO, DOC ITALY 6

STARTERS

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SOUP OF THE DAY with crusty bread	4.5
MACBETH SCOTCH EGG free range egg wrapped in haggis and pork served with brown sauce	5.5

STEAMED SHETLAND MUSSELS with a white wine, cream and garlic sauce or Belgian style, in tank beer, shallots, mustard and thyme	6
CHICKEN AND CHORIZO TERRINE roasted red pepper & tomato chutney, toasted sourdough	6

SCOTTISH CRAB AND CRAYFISH MACARONI	6.5
OX CHEEK & SMOKED CHEDDAR NUGGETS with wholegrain mustard mayo	6
SPRING VEGETABLE & ASPARAGUS SALAD with ricotta & smoked tomato dressing	6.5

OFF THE SPIT

INDIGO SPIT ROAST FREE RANGE CHICKEN
marinated overnight in honey, lemon and
thyme and cooked on our spit roast.

Choose one of the below and add
a side dish and a sauce:

HALF LEG BREAST	12.5
WHOLE CHICKEN WITH 2 SIDES	25

We've got nothing to hide so the sauce is on the side!

GRAVY & SAUCES

Jug of Indigo Chicken gravy / Chimichurri /
Piri Piri sauce / Smoked chipotle mayonnaise /
Smoked BBQ sauce / Roasted red pepper and cumin

OFF THE BONE

THAI CHICKEN **11**
with coconut & lemongrass broth,
pak choi, baby corn & udon noodles

SPIT ROAST CHICKEN BREAST **11**
with homemade tarragon gnocchi,
crispy pancetta & baby spinach

MOROCCAN CHICKEN WITH COUSCOUS **10.5**
roasted red pepper & cumin sauce

SPIT ROAST PORCHETTA PIG **15**
with honey glazed apples, duck fat
& rosemary roasted potatoes

SOY AND HONEY GLAZED CHICKEN BREAST **11**
with beetroot, feta and chicory salad

OFF THE BOAT

PAN FRIED SEABASS **14**
with tender stem broccoli, new potatoes,
crispy caper & tomato butter

ROAST SALMON **14**
with asparagus risotto & dill oil

CRAYFISH FETTUCCINE **11**
with spring onion, white wine & lemon

OFF THE GRILL

28 DAY AGED SCOTTISH BEEF with twice cooked
chips & either béarnaise or peppercorn sauce
8oz RIBEYE **23**
8oz SIRLOIN **24**

INDIGOS GOURMET ORKNEY STEAK BURGER **10**
fries, beer braised onions, tomato relish & smoked
bacon with tank beer & chipotle rarebit

SIDES

ALL 3.5

TWICE COOKED CHIPS OR SHOESTRINGS
add truffle & parmesan **£1**

DUCK FAT ROASTED POTATOES with sea salt & rosemary

SWEET POTATO FRIES

CREAMY MASH POTATO

CRUNCHY SLAW with chilli peanut crumb

MOROCCAN COUSCOUS
with pomegranate, mint and toasted almond

TENDER STEM BROCCOLI with garlic and lemon butter

BETROOT, FETA AND CHICORY SALAD

BEER BATTERED ONION RINGS

MAC & CHEESE

LET'S GET ROASTED

FOR 2 **25**
Available all day Sunday

JUST WHAT SUNDAYS WERE MADE FOR...

FULL INDIGO SPIT ROAST FREE RANGE CHICKEN
+ 3 Side Dishes + 2 Sauces

PIG & A PINT **9**
PIG & PROSECCO **11**
Available 7 days a week

PORCHETTA PIG

apple and black pudding fritter brioche roll served
with a pint of Pravha or a glass of Prosecco

DINE OUT

PER PERSON / Starter & Main **12.5**
Available 7 days a week

STARTERS

INDIGO SOUP OF THE DAY

CHICKEN & CHORIZO TERRINE
roasted red pepper, tomato chutney
with toasted sourdough

**SCOTTISH CRAB & CRAYFISH
MAC & CHEESE BITES**

BABY SPINACH, TOMATO AND AVOCADO SALAD
with croutons, chilli and peanut dressing

MAINS

INDIGO MAIN OF THE DAY

ORKNEY STEAK BURGER with tomato relish and fries.
*add smoked bacon, tank beer & chipotle
rarebit or beer braised onions* **£1 each**

SMOKED HADDOCK & LEEK RISOTTO
with dill oil

GRILLED PORK LOIN CHOP
creamy mash and beer braised onion gravy

PARMESAN GNOCCHI
asparagus, wilted spinach and a tarragon cream

Please inform your waiter of any food allergies or dietary requirements you
may have. Allergy information is available for each dish on our menu which
can be obtained by asking a member of staff. We cannot guarantee that
there will not be traces of other products due to the nature of our production
area. We apply a discretionary 12.5% service charge on tables of 5 or more.
VAT @ standard rate is included. All major credit cards accepted.

PUDDINGS

TREACLE TART **5**
with Arran Dairies vanilla ice cream

RHUBARB AND CUSTARD CREME BRULEE **5**
with ginger shortbread

STICKY TOFFEE FONDANT **5**
with salt caramel centre, caramel fudge ice cream

**WHITE CHOCOLATE, STRAWBERRY
AND ELDERFLOWER CHEESECAKE** **5**

SCOTTISH CHEESE SELECTION **7.5**
Arran smoked cheddar, Clava brie and a guest cheese

LET'S GET BASTED

PER PERSON **15**
Available Monday - Saturday

HALF INDIGO SPIT ROAST FREE RANGE CHICKEN
+ Side Dish + Sauce + Pint of Tank Beer
or 175ml glass of house wine

TANK BEER

Schooner / Pint

**UNFILTERED & UNPASTEURISED
PAOLOZZI** Scotland 5.2% **3.65 / 5.5**

PLEASE ASK YOUR SERVER FOR OUR KIDS MENU

RECEIVED

JUST WHAT SUNDAYS ARE MADE FOR

Available all day Sunday

OUR ROASTS COME WITH DUCK FAT ROASTED POTATOES WITH ROSEMARY AND SEA SALT, ROAST ROOT VEGETABLES, SEASONAL GREENS AND GRAVY

INDIGO YARD ROAST OF THE DAY

18 PER PERSON

SPIT ROAST LEG OF LAMB STUDED WITH GARLIC

£100 for 5-6 people (pre-order required)

SPIT ROAST RIB OF BEEF, YORKSHIRES AND BONE MARROW TRENCHER

£100 for 4-5 people (pre-order required)

SPIT ROAST WHOLE SUCKLING PIG

£250 for up to 10 people (pre-order required)

LET'S GET ROASTED

FOR 2

25

FULL INDIGO SPIT ROAST FREE RANGE CHICKEN

+ 3 Side Dishes + 2 Sauces