

HOT DRINKS.

Espresso / double espresso	£2.20 / £2.50
Cappuccino	£2.65
Flat white	£2.55
Macchiato	£2.30
Caramel or hazelnut cappuccino	£2.70
Caffè latte	£2.60
Long black	£2.60
Hot chocolate / with cream	£2.60 / £2.80
Caffè mocha / with cream	£2.60 / £2.80
Mocha bianca / with cream	£2.60 / £2.80
Teas	£2.40
• English Breakfast, ginger, green, Earl Grey, berry, chamomile or mint	

ICED DRINKS.

Iced coffee – caffè latte with a choice of flavours, vanilla, caramel or hazelnut	£2.30
Iced lemon tea	£2.10

Decaffeinated coffee, semi & skimmed milk are available with all of the above

Please inform your waiter of any food allergies or dietary requirements.
We apply a discretionary 10% service charge on tables of 5 or more.
VAT @ standard rate is included. Most major credit cards accepted.

STARTERS.

Indigo Yard fresh soup	£4.10
Broccoli & watercress soup with stilton crème fraîche	£4.30
Baked portobello mushroom with goat's cheese, pine nuts & onion marmalade	£4.95
Rope grown Isle of Lewis Mussels	
• white wine, cream & garlic	£5.95
• Thai chilli & lemongrass	£5.95
Marinated chicken skewers & satay sauce	£5.95
Crispy shredded duck, spring onion & cucumber pancakes with hoi sin	£5.95
Chicken liver pâté with red onion chutney & toasted brioche	£5.75
King prawn scampi with tartare sauce	£5.95
Seared king scallops & chorizo with pomegranate & balsamic glaze	£8.25
Fishcakes with lemongrass, chilli & coriander, hot & sour dressing	£5.25
Vegetable tempura with soy & mirin	£4.95
For sharing – baked Camembert, toasted brioche & berry compote	£9.95

SHARING PLATTERS.

Mediterranean	
Serrano ham, salami, braesola, buffalo mozzarella, olives, charred peppers, artichokes & courgettes with ciabatta, olive oil & balsamic	£11.50
Fish	
Haddock fish goujons, whitebait, salt & pepper squid with wasabi mayo, tartare sauce & mushy peas	£12.95
Asian	
Satay chicken sticks, vegetable tempura, duck pancakes with hoi sin, spiced fishcakes	£11.50

MAINS.

Indigo Yard main today

Confit of Barbary duck leg with braised red cabbage & parsnip mash	£12.95
Seared rump of Borders lamb with potato rosti, fine beans & rosemary jus	£15.95
Corn fed chicken with homemade gnocchi & chive hollandaise	£14.95
Butternut squash & sage risotto with herb oil	£11.50
Haddock & king prawn tempura with hand cut chips & minted mushy peas	£11.25
Thai green curry with steamed rice	
• chicken	£12.75
• vegetable	£10.75
Crispy Loch Duart Salmon, spring onion & pimentos with flour tortillas, guacamole & sour cream	£14.25
Fillet of sea bream with mussel & crayfish bisque	£14.75

GRILLS.

Indigo 8oz ground steak burger with smoked bacon & Isle of Mull cheddar cheese	£11.25
BBO sharing plate	
Sirloin steak, Cajun & lime marinated chicken & sticky ribs	for two people £29.95
21 day aged 8oz rib eye steak	£17.50
21 day aged 8oz sirloin steak	£17.95

All steaks served with rocket & watercress salad, either hand cut chips or fries & a choice of béarnaise sauce or peppercorn sauce'

SIDE ORDERS.

Braised red cabbage	£3.70
Rocket & Parmesan salad	£3.70
Stir fried fine green beans & toasted pine nuts	£3.70
Broccoli hollandaise	£3.70
Mixed salad leaved with aged balsamic	£3.70
Zucchini fries & basil mayo	£3.70
Hand cut chips / shoestring fries	£3.70
Hand cut chips & dips	£3.95
Chilli fried onions & baby potatoes	£3.75
Charred ciabatta, manchego cheese & virgin olive oil	£3.25
Flat breads	
• chorizo, Parmesan & rocket	£3.95
• caramelised red onion, goat's cheese & crispy leek	£3.95

DESSERTS.

Raspberry cranachan cheesecake	£5.95
Sticky toffee pudding with caramel sauce & vanilla bean ice cream	£5.95
Dark chocolate & caramel tart with crème fraîche	£5.95
Vanilla fruit crème brûlée with dark cherries & cassis	£5.95
Smoked Applewood, Dunsyre Blue, Scottish brie with oatcakes & chutney	£6.75
Ice Cream Sundaes	
• chocolate brownie	£4.95
• caramel & warm fudge	£4.95
• mixed berry & vanilla	£4.95