

DAY MENU

INDIGO YARD

STARTERS

Indigo Yard spit roast chicken soup with parmesan croutons | 5.5

Soup of the day with crusty bread | 4.95

Macbeth Scotch egg
free range egg wrapped in haggis & pork served with brown sauce | 6.5

Steamed Shetland mussels with:
white wine, cream & garlic sauce
OR

Belgian style, in tank beer, shallots,
mustard & thyme | 6.5

Chicken & Chorizo terrine with
roasted red pepper, tomato chutney
& toasted sourdough | 6.25

Scottish crab & crayfish macaroni | 6.5

Crispy Indigo chicken wings
with hot smoked paprika sauce | 6

Hot smoked salmon, endive & radish
salad with oregano & lemon | 6.5

Roasted beetroot, fig & rocket salad
with truffle honey & mustard dressing | 6.5

OFF THE BOAT

Pan fried seabass with asparagus,
new potatoes, crispy caper
& tomato butter | 14.95

Roast salmon with asparagus
risotto & dill oil | 14.95

Crayfish fettuccine with spring onion,
white wine & lemon | 12.5

SANDWICHES & WRAPS

Indigo club sandwich with pulled spit roast
chicken, bacon, lettuce, tomato & fries | 9.5

Suckling pig, apple & black pudding fritter
on a brioche roll with fries | 9.5

Shredded chicken taco's with crushed avocado,
pico de gallo salsa, crème fraîche & fries | 9

4oz ribeye steak sandwich, beer braised
onions on toasted sourdough
with chimichurri sauce & fries | 9.5

Piri piri chicken wrap with gem lettuce,
roasted red pepper, tomato & fries | 9.5

SALADS

Spit roast chicken caesar salad with ciabatta
croutons, shaved parmesan & anchovies | 11.5

Baby spinach, tomato & avocado salad
with croutons, chilli & peanut dressing | 9.5

Pomegranate, mint & almond couscous,
roasted beetroot & red chard
with blood orange dressing | 9.5

Chargrilled blackened king prawn,
cucumber, mango & mint salad | 11.5

Crisp pork belly, apple, chicory & radish
salad with cider vinegar dressing | 10.5

OUR SPIT ROASTED MEATS ARE IRRESISTIBLE!

THE BEST THINGS IN LIFE COME TO THOSE WHO WAIT. THE SAME IS TRUE WITH OUR ROTISSERIE. IT STARTS WITH A GOOD MARINADE & ENDS WITH A BUNCH OF SMILING FACES & STICKY FINGERS. WE MARINADE & RUB OUR MEAT BEFORE ROASTING THEM SLOWLY ON OUR BELGIUM SPIT, THE ROTATION COOKS THE MEAT EVENLY TO PERFECTION IN ITS OWN JUICES, LEAVING IT TENDER, JUICY & GOLDEN!

OFF THE SPIT

Indigo Spit Roast free range chicken marinated overnight in honey, lemon & thyme and cooked on our spit roast

Choose from one of the below and add a side dish & a sauce

HALF | 13

LEG | 7

BREAST | 8.5

WHOLE CHICKEN WITH 2 SIDES | 25

GRAVY & SAUCES

Jug of Indigo Chicken gravy

Chimichurri

Piri Piri sauce

Smoked Chipotle mayonnaise

Smoked BBQ sauce

Roasted red pepper & cumin

OFF THE BONE

Thai chicken with coconut & lemongrass broth,
pak choi, baby corn & udon noodles | 11.5

Spit roast chicken breast with homemade tarragon
gnocchi, crispy pancetta & baby spinach | 11.5

Moroccan chicken with couscous,
roasted red pepper & cumin sauce | 11

Spit roast porchetta pig with honey glazed apples,
duck fat & rosemary roasted potatoes | 15

Soy & honey glazed chicken breast
with beetroot, feta & chicory salad | 11

OFF THE GRILL

28 day aged Scottish beef with twice cooked chips
& either béarnaise or pappercorn sauce

8oz RIBEYE | 23

8oz SIRLOIN | 25

Indigo's gourmet Buccleuch steak burger with fries,
beer braised onions, tomato relish, smoked bacon
& tank beer and chipotle rarebit | 10.95

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

Moroccan couscous with pomegranate,
mint & toasted almond

Tenderstem broccoli with garlic & lemon butter

Beetroot, feta & chicory salad

Beer battered onion rings

Mac & cheese

DINE OUT

2 MAINS | 12.5

Available 7 days a week

Indigo's gourmet Buccleuch steak burger
with tomato relish & fries
add smoked bacon, tank beer & chipotle rarebit
or beer braised onions | 1 each

Smoked haddock & leek risotto with dill oil

Pulled chicken ceasar 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

PIG & A PINT PIG & PROSECCO

9 (PINT) | 11 (PROSECCO)

Available 7 days a week

Porchetta pig, apple & black pudding fritter brioche roll
served with a pint of Pravha or a glass of Prosecco

BOOZY BRUNCHES

PER PERSON | 20

Available Saturday & Sunday

BRUNCH WITHOUT PROSECCO IS JUST
A SAD, LATE BREAKFAST...

A choice of any breakfast served with:

2 Indigo Yard Ultimate Bloody Mary's
OR ½ Bottle of Prosecco

PUDDINGS

Treacle tart with Arran Dairies
vanilla ice cream | 5.95

Passionfruit crème brûlée
with shortbread | 5.95

Sticky toffee pudding with salted caramel
centre & caramel fudge ice cream | 5.95

White chocolate, strawberry
& elderflower cheesecake | 5.95

Scottish cheese selection - Arran smoked
cheddar, Clava brie & a guest cheese | 7.5



EVENING MENU

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Macbeth Scotch egg - free range egg wrapped in haggis & pork served with brown sauce | 6.5

Steamed Shetland mussels with white wine, cream & garlic sauce or Belgian style, in tank beer, shallots, mustard & thyme | 6

Chicken & chorizo terrine with roasted red pepper, tomato chutney & toasted sourdough | 6.25

Scottish crab & crayfish macaroni | 6.5

Ox cheek & smoked cheddar nuggets with wholegrain mustard mayo | 6

Roasted beetroot, fig & rocket salad with truffle honey & mustard dressing | 6.5

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GRAVY & SAUCES

Jug of Indigo Chicken gravy
Chimichurri
Piri Piri sauce

Smoked Chipotle mayonnaise
Smoked BBQ sauce
Roasted red pepper & cumin

OFF THE GRILL

28 day aged Scottish beef with twice cooked chips & either béarnaise or peppercorn sauce

8oz RIBEYE | 23

8oz SIRLOIN | 25

Indigo's gourmet Buccleuch steak burger with fries, beer braised onions, tomato relish, smoked bacon & tank beer and chipotle rarebit | 10.95

OFF THE BOAT

Pan fried seabass with asparagus, new potatoes, crispy caper & tomato butter | 14.95

Roast salmon with asparagus risotto & dill oil | 14.95

Crayfish fettuccine with spring onion, white wine & lemon | 12.5

OFF THE BONE

Thai chicken with coconut & lemongrass broth, pak choi, baby corn & udon noodles | 11.5

Spit roast chicken breast with homemade tarragon gnocchi, crispy pancetta & baby spinach | 11.5

Moroccan chicken with couscous, roasted red pepper & cumin sauce | 11

Spit roast porchetta pig with honey glazed apples, duck fat & rosemary roasted potatoes | 15

Soy & honey glazed chicken breast with beetroot, feta & chicory salad | 11

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

Moroccan couscous with pomegranate, mint & toasted almond

Tenderstem broccoli with garlic & lemon butter

Beetroot, feta & chicory salad

Beer battered onion rings

Mac & cheese

PUDDINGS

Treacle tart with Arran Dairies vanilla ice cream | 5.95

Passionfruit crème brûlée with shortbread | 5.95

Sticky toffee pudding with salted caramel centre & caramel fudge ice cream | 5.95

White chocolate, strawberry & elderflower cheesecake | 5.95

Scottish cheese selection - Arran smoked cheddar, Clava brie & a guest cheese | 7.5

DINE OUT

PER PERSON | STARTER & MAIN | 12.5

Available 7 days a week

STARTERS

Indigo Yard soup of the day

Chicken & chorizo terrine, roasted red pepper & tomato chutney & toasted sourdough

Scottish crab & crayfish mac & cheese bites

Baby spinach, tomato & avocado salad with croutons, chilli & peanut dressing

MAINS

Indigo main of the day

Indigo's gourmet Buccleuch steak burger with tomato relish & 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 with creamy mash & beer braised onion gravy

Parmesan gnocchi, asparagus, wilted spinach & a tarragon cream

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

PIG & A PINT PIG & PROSECCO

9 (PINT) | 11 (PROSECCO)

Available 7 days a week

Porchetta pig, apple & black pudding fritter brioche roll served with a pint of Pravha or a glass of Prosecco

TANKED UP

½ PINT 2 | PINT 4

Available Tuesday - Thursday

Unpasteurised Staropramen - fresh tank beer direct from the brewery, the way the brewer intended

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 at standard rate is included. All major credit cards are accepted.





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with parmesan croutons | 5.5

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served with brown sauce | 6.5

Steamed Shetland mussels with:
white wine, cream & garlic sauce
OR

Belgian style, in tank beer, shallots,
mustard & thyme | 6.5

Chicken & chorizo terrine with
roasted red pepper, tomato chutney
& toasted sourdough | 6.25

Scottish crab & crayfish macaroni | 6.5

Crispy Indigo chicken wings
with hot smoked paprika sauce | 6

Roasted beetroot, fig & rocket salad
with truffle honey & mustard dressing | 6.5

OFF THE BOAT

Pan fried seabass with asparagus,
new potatoes, crispy caper
& tomato butter | 14.95

Roast salmon with asparagus
risotto & dill oil | 14.95

Crayfish fettuccine with spring onion,
white wine & lemon | 12.5

SANDWICHES & SALADS

Indigo club sandwich with pulled spit roast
chicken, bacon, lettuce, tomato & fries | 9.5

Shredded chicken tacos with crushed avocado,
pico de gallo salsa, crème fraîche & fries | 9

4oz ribeye steak sandwich, beer braised
onions on toasted sourdough
with chimichurri sauce & fries | 9.5

Piri piri chicken wrap with gem lettuce,
roasted red pepper, tomato & fries | 9.5

Spit roast chicken caesar salad with ciabatta
croutons, shaved parmesan & anchovies | 11.5

Baby spinach, tomato & avocado salad
with croutons, chilli & peanut dressing | 9.5

Pomegranate, mint & almond couscous,
roasted beetroot & red chard
with blood orange dressing | 9.5

PUDDINGS

Treacle tart with Arran Dairies vanilla ice cream | 5.95

Passionfruit crème brûlée with shortbread | 5.95

Sticky toffee pudding with salted caramel centre & caramel fudge ice cream | 5.95

White chocolate, strawberry & elderflower cheesecake | 5.95

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OFF THE SPIT

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Chimichurri
Piri Piri sauce

Smoked Chipotle mayonnaise

Smoked BBQ sauce

Roasted red pepper & cumin

OFF THE BONE

Thai chicken with coconut & lemongrass broth,
pak choi, baby corn & udon noodles | 11.5

Spit roast chicken breast with homemade tarragon
gnocchi, crispy pancetta & baby spinach | 11.5

Moroccan chicken with couscous,
roasted red pepper & cumin sauce | 11

Rosemary & pomegranate spit roasted leg of lamb
with braised caponata & roast new potatoes | 15

Soy & honey glazed chicken breast
with beetroot, feta & chicory salad | 11

OFF THE GRILL

28 day aged Scottish beef with twice cooked chips
& either béarnaise or papercorn sauce

8oz RIBEYE | 23

8oz SIRLOIN | 25

Indigo's gourmet Buccleuch steak burger with fries,
beer braised onions, tomato relish, smoked bacon
& tank beer and chipotle rarebit | 10.95

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

Moroccan couscous with pomegranate,
mint & toasted almond

Tenderstem broccoli with garlic & lemon butter

Beetroot, feta & chicory salad

Beer battered onion rings

Mac & cheese

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TANKED UP

½ PINT 2 | PINT 4

Available Tuesday - Thursday

Unpasteurised Staropramen
Fresh tank beer direct from the brewery,
the way the brewer intended

#nofilterneeded
#livesocialbrewedlocal

LET THE FUN BEGIN

FROM | 3

Available Tuesday - Friday

CHOOSE YOU GLASS.
CHOOSE YOUR GIN.
CHOOSE YOUR GARNISH

Create your perfect G&T

#indigolivesgin #letthefunbegin

LET'S GET BASTED

PER PERSON | 15

Available Monday - Saturday

WE COOK WITH BEER.
SOMETIMES WE EVEN ADD IT TO OUR FOOD

Half Indigo spit roast free range chicken
+ side dish + sauce + pint of Tank beer
or 175ml glass of house wine

BOOZY BRUNCHES

PER PERSON | 20

Available Saturday & Sunday

BRUNCH WITHOUT PROSECCO
IS JUST A SAD, LATE BREAKFAST

A choice of any breakfast served with:
2 IT Ultimate Bloody Marys
OR ½ Bottle of Prosecco





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Scottish crab & crayfish macaroni | 6.5

Ox cheek & smoked cheddar nuggets with wholegrain mustard mayo | 6

Roasted beetroot, fig & rocket salad with truffle honey & mustard dressing | 6.5

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