

## STARTERS

<b>INDIGO YARD SPIT ROAST CHICKEN SOUP</b> with parmesan croutons	<b>5.5</b>
<b>SOUP OF THE DAY</b> with crusty bread	<b>4.5</b>
<b>MACBETH SCOTCH EGG</b> free range egg wrapped in haggis and pork served with brown sauce	<b>5.5</b>

<b>STEAMED SHETLAND MUSSELS</b> with a white wine, cream and garlic sauce or Belgian style, in tank beer, shallots, mustard and thyme	<b>6</b>
<b>CHICKEN AND CHORIZO TERRINE</b> roasted red pepper & tomato chutney, toasted sourdough	<b>6</b>
<b>SCOTTISH CRAB AND CRAYFISH MACARONI</b>	<b>6.5</b>

<b>CRISPY INDIGO CHICKEN WINGS</b> with hot smoked paprika sauce	<b>5.5</b>
<b>HOT SMOKED SALMON, ENDIVE &amp; RADISH SALAD</b> with oregano and lemon	<b>6.5</b>
<b>SPRING VEGETABLE &amp; ASPARAGUS SALAD</b> with ricotta & smoked tomato dressing	<b>6.5</b>

## 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:

<b>HALF LEG BREAST</b>	<b>12.5</b>
<b>WHOLE CHICKEN WITH 2 SIDES</b>	<b>25</b>

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** |

## LET'S GET BASTED

**PER PERSON**  
Available Monday - Saturday **15** |

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

## 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**  
Available all day Sunday **25** |

**JUST WHAT SUNDAYS WERE MADE FOR...**  |

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

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

### PORCHETTA PIG

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

## SANDWICHES, WRAPS & SALADS

**INDIGO CLUB SANDWICH**  
with pulled spit roast chicken,  
bacon, lettuce, tomato & fries **9** |

**PORCHETTA PIG**  
apple & black pudding fritter  
brioche roll with fries **9.5** |

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

**SHREDDED CHICKEN TACO**  
with crushed avocado, pico de  
gallo salsa, crème fraiche & fries **9** |

**4oz RIBEYE STEAK SANDWICH**  
with 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 AND AVOCADO SALAD**  
with croutons, chilli and peanut dressing **9** |

**PIRI PIRI CHICKEN WRAP**  
with gem lettuce, roasted red pepper, tomato and fries **9** |

**POMEGRANATE, MINT & ALMOND COUSCOUS**  
roasted beetroot & red chard with  
blood orange dressing **9** |

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.

## DINE OUT

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

### 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**  |

**PULLED CHICKEN CAESAR WRAP**  
with shoestring fries  |

**ROASTED BUTTERNUT SQUASH FETTUCCINI**  
sage brown nut butter and crumbled  
Arran blue cheese  |

## 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** |

**PLEASE ASK YOUR SERVER FOR OUR KIDS MENU**

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## BREAKFAST

### 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)

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## 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 1Y ULTIMATE BLOODY MARY

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

#### OR ½ A BOTTLE OF PROSECCO

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## 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 WITH A CHOICE OF FLAVOURS, VANILLA, CARAMEL OR HAZELNUT 3.5

### 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

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## SOFTLY DOES IT

### SAVESE 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

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## TANK BEER

Schooner / Pint

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

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## 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%

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## WHITE BY THE GLASS

### VILLA REAL MACABEO 175ml 250ml 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

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## RED BY THE GLASS

### VILLA REAL TEMPRANILLO / SYRAH 175ml 250ml 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

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## ROSÉ BY THE GLASS

### VILLA MOLINO PINOT GRIGIO BLUSH 175ml 250ml 5 7

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

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

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

## 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:

<b>HALF LEG BREAST</b>	<b>12.5</b>
<b>WHOLE CHICKEN WITH 2 SIDES</b>	<b>25</b>

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

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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

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

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**INDIGO YARD ROAST OF THE DAY**

**18 PER PERSON**

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**SPIT ROAST LEG OF LAMB STUDED WITH GARLIC**

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

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**SPIT ROAST RIB OF BEEF, YORKSHIRES AND BONE MARROW TRENCHER**

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

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**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

# CHILDREN'S MENU

One main and drink for £5  
Two courses and soft drink for £7.50  
Three courses and soft drink for £10

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## STARTERS

**INDIGO YARD FRESH SOUP OF THE DAY**

**BEEF & SMOKED CHEDDAR NUGGETS WITH TOMATO SAUCE**

**MACARONI & CHEESE BITES**

**GARLIC BREAD OR CHEESY GARLIC BREAD**

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## MAINS

**INDIGO SPIT ROAST CHICKEN,**  
roast potatoes & seasonal greens & gravy

**SCOTTISH STEAK BURGER WITH CHEDDAR,**  
tomato chutney & shoestring fries

**BREADED NORTH SEA HADDOCK GOUJONS** with fries & peas

**MACARONI AND CHEESE** with toasted garlic bread

**MOULES-FRITES**  
with a garlic, cream and parsley sauce

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## PUDDING

**WARM WAFFLES & SCOTTISH BERRIES**  
with vanilla ice cream

**STICKY TOFFEE PUDDING**  
with caramel fudge ice cream

**FRUIT PLATE**

**SELECTION OF ARRAN ICE CREAMS AND TOFFEE SAUCE**

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