

# INDIGO YARD

## HAVE YOU CHECKED IN?

**AS PART OF OUR COVID-19 PROCEDURE, WE ARE SUPPORTING TEST & PROTECT AND ARE THEREFORE COLLECTING CONTACT DETAILS FROM ALL OF OUR GUESTS.**

**SO, IF YOU DIDN'T CHECK IN WITH OUR HOST AT THE DOOR AND YOU HAVEN'T LOGGED INTO WIFI, PLEASE CLICK THE LINK BELOW TO REGISTER YOUR VISIT WITH US TODAY.**

**CHECK IN**

**DRINKS**

# INDIGO YARD

## DRINKS MENU

### BACK YARD SIGNATURES

A small selection of our signature serves. Simple, fresh and eternally delicious!

<b>INDIGO APPLE</b> Johnnie Walker Black   Freshly Juiced Granny Smith OR Tanqueray   Freshly Juiced Pink Lady	5
<b>STRAWBERRY FRESCA</b> Edinburgh Gin   Aperol   Freshly Squeezed Orange   Strawberry	6
<b>PEACH &amp; PASSIONFRUIT FROSÉ</b> Ketel One Botanicals Peach & Orange Blossom   Las Vida Tropica   Rosé Wine	5
<b>RASPBERRY &amp; COCONUT DAIQUIRI</b> Takamaka White   Takamaka Coco   Raspberry   Lime	6.5
<b>BLOODY MARY</b> Ketel One   Heritage Tomato   House Spice Blend   Lemon	6.5

### FUN & FLIRTY

<b>PORN STAR MARTINI</b> Cîroc Vanilla   Luca's Passionfruit Sorbet   Pineapple   Citrus <i>Upgrade to a Porn Star Deluxe with Moët &amp; Chandon Brut</i>	9 11.75
<b>SALTED CARAMEL ESPRESSO MARTINI</b> Ketel One   Kahlúa   Dear Green Espresso   Salted Caramel	8
<b>TROPICAL COSMO</b> Stoli Citros   La Vida Tropicana Passionfruit   Cranberry   Lime	8
<b>FRENCH MARTINI</b> Belvedere   Chambord   Pineapple	8.5
<b>WILDFLOWER MARGARITA</b> Ocho Tequila   Elderflower   Apple   Lime Leaf   Lime	8.5

### LONG & LUSCIOUS

<b>INDIGO ICE-TEA</b> Wildcat Bramble   Dead Man's Fingers Spiced   Bræmble Liqueur   Ocho Tequila   Bon Accord Rhubarb Soda   Citrus	8.5
<b>CHAMPAGNE PIÑA COLADA</b> Flor de Caña 7yo   Takamaka Coco   Luca's Coconut Sorbet   Pineapple   Moët & Chandon Brut	11.5
<b>ELDERFLOWER PALOMA</b> Patròn Blanco   St-Germain   Bon Accord Grapefruit Soda   Pink Grapefruit	9.5
<b>VELVET SPICE</b> Glenmorangie 10yo   Velvet Falernum   Ginger   Honey   Lemon   Soda	9
<b>PASSIONFRUIT MOJITO</b> Takamaka White   Luca's Passionfruit Sorbet   Garden Mint   Lime	8

### MY MILKSHAKES BRING ALL THE BOYS TO THE YARD

It's an undisputed fact that Milk Shakes = Good Times, even more so when you add some delicious liquor! We've teamed up with our good friends at Luca's of Musselburgh to create the best god damn boozy milkshakes in town. All available without alcohol for £4.50.

<b>MILK &amp; HONEY</b> Grey Goose La Vanille   Honey   Ginger   Vanilla Ice Cream   Lemon Zest	8
<b>SMOKY BANANA</b> Johnnie Walker Black   Maple   Banana Ice Cream   Milk   Rosemary	7.5
<b>STRAWBERRIES &amp; DREAMS</b> Roku Gin   Strawberry Ice Cream   Rooibos   Tonka Bean   Milk	7.5
<b>BUENO VISTA SOCIAL CLUB</b> Havana 3yo   Hazelnut Ice Cream   Frangelico   Milk   Kinder Bueno	7.5
<b>5 DIME SHAKE</b> Bulleit Bourbon   Patròn XO   Pistachio Ice Cream   Milk   Dime Bar	9

### STONE GOLD CLASSICS

The undisputed masterpieces that blazed the trail for modern mixology.

#### THE OLD FASHIONED

<b>BOURBON</b> Maker's Mark   Caster Sugar   Orange   Bitters	9
<b>MALT</b> Highland Park 12yo   Sugar   Orange   Bitters	9.5
<b>SHERRY CASK</b> Glenmorangie Lasanta   Sugar   Orange   Bitters	11

#### THE MARTINI

<b>GIN</b> Seven Crofts   Noilly Pratt   Grapefruit Twist	10
<b>VODKA</b> Ramsbury Vodka   Noilly Pratt   Olive or Twist	10.5
<b>GIBSON</b> Bombay Sapphire   Noilly Pratt   Silver Skin Onion	9

#### THE NEGRONI

<b>CLASSIC</b> Tanqueray No. TEN   Campari   Belsazar Red	9
<b>TEQUILA</b> Casamigos Blanco   Kakuzo Cherry Bitter   Belsazar Rosé	9.5
<b>BOULEVARDIER</b> Jack Daniel's   Campari   Belsazar Red	9

#### THE SOUR

<b>SCOTCH</b> Copper Dog   Lemon   Sugar   Bitters   Egg White	9
<b>SMOKED APPLE</b> Hennessy VS   Ardbeg 10   Granny Smith   Lemon   Sugar   Bitters   Egg White	10
<b>LUXURY RYE</b> Whistle Pig Rye   Lemon   Sugar   Bitters   Egg White	19.5
<b>PENICILLIN</b> Naked Grouse   Laphroaig 10   Honey   Ginger   Lemon	9.5

#### THE COLLINS

<b>GINGER</b> Whitley Neill Rhubarb & Ginger   Lemon   Rapscallion Ginga Ninja Soda	8
<b>LIME LEAF</b> Secret Garden Lemon Verbena   Lemon   Rapscallion Dry Lime Soda	8
<b>BURNT LEMON</b> Sipsmith London Dry   Mezcal Verde   Lemon   Rapscallion Burnt Lemon Soda	8

#### THE SPRITZ

<b>APEROL</b> Aperol   Prosecco   Soda	8
<b>SUMMER BERRY</b> Brockman's   Strawberry   Sauvignon Blanc   Soda	8
<b>JURA SUNSET</b> Jura 10yo   Aperol   Fever Tree Tonic	8
<b>PERFECT PEACH</b> Garden Shed Bramble Peach   Rin Quin Quin Peach Vermouth   London Essence Peach & Jasmine	8.5

### FRESH JUICE & SODAS

We believe that fresh is most definitely best. Where we can we will juice straight from the fruit, but we also make our own cordials in house to create unique and quite frankly bloody delicious sodas. If you want us to make you up a special blend, then just ask and we'd be happy to help.

<b>JUICE</b> Orange   Apple	3.5
<b>BOUTIQUE SODAS</b> · Homemade Strawberry, Rooibos & Tonka Bean · Bon Acord Rhubarb   Grapefruit · Rapscallion Burnt Lemon   Dry Lime   Ginga Ninja · London Essence Co. Rhubarb & Cardamom · London Essence Co. White Peach & Jasmine	3.5
<b>CLASSIC SODAS</b> Pepsi / Diet Pepsi / Pepsi Max / 7-UP / Irn Bru Red Bull Regular / Sugar Free / Tropical	3 3.75
<b>PREMIUM TONICS</b> London Essence: Classic / Grapefruit & Rosemary / Bitter Orange & Elderflower	2.75
<b>Fever-Tree:</b> Original / Refreshingly Light / Mediterranean	2.75
<b>Cushiedoos</b> Scottish Tonic Water	2.5
<b>STILL / SPARKLING WATER</b> Strathmore Still / Sparkling (330ml / 750ml)	2.8 / 4.55

### BEER

	BOTTLE	PINT
<b>TANK: STAROPRAMEN</b> Czech, 5%	-	5.7
<b>PRAVHA</b> Czech, 4%	-	5
<b>INNIS &amp; GUNN LAGER</b> Scotland, 4.6%	-	5.5
<b>COORS LIGHT</b> USA, 4%	-	5.1
<b>FRANCISCAN WELL</b> <b>CHIEFTAN IPA</b> Ireland, 5.5%	-	5.5
<b>SHARP'S OFFSHORE PILSNER</b> England, 4.8%	-	5.1
<b>BEAVERTOWN NECK OIL</b> England, 4.3%	-	5.45
<b>BELHAVEN BEST</b> Scotland, 3.2%	-	4.95
<b>EAST COAST IPA</b> England, 4%	-	5
<b>GUINNESS</b> Ireland, 4.1%	-	5.55
<b>BLUE MOON WHEAT BEER</b> USA, 5.4%	5.1	5.65
<b>ASAHI</b> Japan, 5.2%	5	5.6
<b>PERONI</b> Italy, 5.1%	5.1	5.65
<b>HOP HOUSE 13</b> Ireland, 5%	4.95	5.35
<b>BREWDOG PUNK IPA</b> Scotland, 5.6%	5	5.45
<b>BREWDOG DEAD PONY CLUB</b> Scotland, 3.8%	5	-
<b>PERONI GLUTEN FREE</b> Italy, 5.1%	5.1	-
<b>STAROPRAMEN</b> Czech, 5%	4.95	-
<b>HARVIESTOUN SCHIEHALLION</b> Scotland, 4.8%	5.5	-
<b>INNIS &amp; GUNN</b> <b>ORIGINAL OAK</b> Scotland, 6.6%	5	-
<b>INNIS &amp; GUNN</b> <b>GUNPOWDER IPA</b> Scotland, 5.6%	5.2	-
<b>BELHAVEN CRAFT PILSNER</b> Scotland, 4.8%	4.85	-
<b>SOL</b> Mexico, 4.5%	4.8	-
<b>DESPERADOS</b> France, 5.9%	5.5	-

### CIDER

	BOTTLE	PINT
<b>CORNISH ORCHARD CIDER</b> England, 4.5%	-	5.3
<b>LOST ORCHARDS</b> <b>PURE APPLE CIDER</b> Scotland, 4.5%	5.5	-
<b>REKORDERLIG</b> Sweden, 4%	5.1	-
<b>PEAR / WILD BERRIES /</b> <b>STRAWBERRIES &amp; LIME</b>		
<b>CRABBIES GINGER BEER</b> Scotland, 4%	5.1	-
<b>CRABBIES RASPBERRY</b> <b>GINGER BEER</b> Scotland, 4%	5.1	-
<b>OLD MOUT CHERRIES &amp; BERRIES</b> New Zealand, 4%	-	5

### LOW & NO

	BOTTLE	PINT
<b>BREWDOG NANNY STATE</b> Scotland, 0.5%	4	-
<b>HEINEKEN ZERO</b> Netherlands, 0%	3.5	-
<b>PERONI LIBERA</b> Italy, 0%	4	-

### REALLY GOOD COFFEE

While we can't grow our own coffee beans, we like to use Scottish roasters to keep things in the community. We also like to use the best quality milk we can so as standard we will serve proper barista milk but have a selection of dairy free alternatives.

<b>AMERICANO</b>	3
<b>ESPRESSO / DOUBLE ESPRESSO</b>	2 / 3
<b>FLAT WHITE   LATTE</b>	3
<b>SLANE IRISH COFFEE</b>	8
Slane Irish Whiskey   Espresso   Vanilla Cream   Tonka Bean	

Used espresso grounds are packed full of nitrogen so make an excellent garden fertiliser, if you'd like some please ask and we'll happily give you a bag.

## WHITE WINE

LIGHT & CRISP	175ml	250ml	75cl
<b>VILLA REAL MACABEO</b> Spain A super smack of tropical fruits & apples for your palate - 'fine, fresh & fierce' as Katy Perry would say.	5.25	7.25	21
<b>CATARRATTO PINOT GRIGIO TERRE SICILIANE</b> Italy When you take these two grapes, grow them in beautiful Sicily what results is blended brilliance. A clean, bright and crisp wine that's enjoyable every time. <a href="#">[VG]</a>	6.25	8.75	25.5
<b>PICPOUL DE PINET LES JEANTELS</b> France Also known as the lip stinger. As tangy as a Sherbert Lemon in a both of lime juice!	7.75	10.75	31
<b>TINHOF ORGANIC GRÜNER VELTLINER</b> Austria Don't be put off by the name this is fabulous Austrian export! It has notes of lime zest & green pepper and is 100% organic! <a href="#">[VG]</a>	8.25	11.75	34.5

JUICY & FRUITY	175ml	250ml	75cl
<b>VALDEMORO SAUVIGNON BLANC</b> Chile Imagine a Golden Delicious apple with a twist of lime - a fab wine that will fit any occasion. <a href="#">[VG]</a>	7.75	10.75	31.5
<b>CASTELFORTE GARGANEGA VERONESE</b> Italy The grape variety used to make Soave . This Melon and orange zest beauty has now become a star in its own right.	7.75	10.75	31.5
<b>LES GRES VIOGNIER</b> France A Viognier that actually tastes like a Viognier! Full bodied with the juiciest of peach and apricot flavours	7.25	10.25	29.5
<b>FRANSCHHOEK CELLAR CHENIN BLANC</b> South Africa From our great chums in Stellenbosch this wine delivers all the sunshine , brightness and freshness you'd ever hope for.	7.75	11.25	30.5
<b>CLOUDY BAY SAUVIGNON BLANC</b> Marlborough, New Zealand One of the pioneers of NZ Sauvignon. Consistent & brilliant since the very first shipment.	12.5	17.25	50.5

RICH & GENEROUS	175ml	250ml	75cl
<b>KATHERINE HILLS CHARDONNAY</b> South Australia No oak so just clean, fresh & delicious pear & peach.	6.5	9.25	30.5
<b>PAZOS DE LUSCO ALBARINO</b> Spain As racy as Fernando Alonso, this Spaniard is the very definition of zippy.	9	12.25	40.5
<b>BOUNDARY HUT SAUVIGNON BLANC</b> New Zealand A buxom beauty - loads of passionfruit but with a twist of lime. <a href="#">[VG]</a>	6.75	9.75	28.5
<b>MARLEY FARM PINOT GRIS</b> Australia This is the buxom, more flavoursome Aussie cousin of Pinot Grigio.	7.5	10.75	32.5
<b>TERRAZES RESERVA CHARDONNAY</b> Argentina Think of this wine as the George Clooney of the Chardonnay world - charming, stylish & desirable.	10.5	15.25	45.5

## ROSÉ WINE

	175ml	250ml	75cl
<b>VILLA REAL TEMPRANILLO ROSÉ</b> Spain A spanish summer in wine form - a super tasty infusion of red cherries, strawberries & raspberries.	5.25	7.25	21
<b>WILLOWOOD WHITE ZINFANDEL</b> USA Sweetie darling, this little number is pure strawberry candyfloss and just so drinkable.	6.25	8.75	25
<b>LOVE ROSÉ</b> France This is a quintessential, dry Provence Rosé style. Pale pink and with fruit flavours of strawberry & white peach. Perfectly balanced and delicious to drink anytime as an aperitif or with food.	10.75	14.75	43.5
<b>PINOT GRIGIO LA CASADA ROSÉ</b> Italy Skin contact with the grapes while pressing give the wine a beautiful pink hue. In the glass is all the crisp light and tasty fruit notes you'd wish for. <a href="#">[VG]</a>	6.75	9.25	26.5

## ORANGE WINE

	175ml	250ml	75cl
<b>RIGAL GROS MANSENG VIN ORANGE</b> France Bang on trend & just so drinkable - not one single orange was harmed in the making of this vino. <a href="#">[VG]</a>	6.75	9.75	28.5

## RED WINE

SOFT & VELVETY	175ml	250ml	75cl
<b>VILLA REAL TEMPRANILLO / SYRAH</b> Spain Spanish warmth & charm ooze from this black-fruited spicy matador!	5.25	7.25	21
<b>CALEO MONTEPULCIANO D'ABRUZZO</b> Italy Softer than a pair of crushed velvet flares, the juicy black cherry flavours leap out of the glass.	6.75	9.25	26.5
<b>LE VERSANT PINOT NOIR</b> France A special wine made by from the 'King of grapes' - light in body but delivers a fantastic punch of flavour.	7.75	10.75	32.5
<b>VALDEMORO MERLOT</b> Chile As fruity as a bunch of plums at harvest time and just as lovely. <a href="#">[VG]</a>	7.75	10.75	32.5
<b>CLOUDY BAY PINOT NOIR</b> New Zealand The 'red' brother to the ultra-famous Sauvignon sister - absolutely as good but not as well kent.	14.25	20.25	60.5

SAVOURY & ELEGANT	175ml	250ml	75cl
<b>BERONIA CRIANZA RIOJA</b> Spain Imagine a Golden Delicious apple with a twist of lime - a fab wine that will fit any occasion.	7.25	10.75	32.5
<b>GOYE MALBEC</b> Argentina A Malbec drinkers Malbec with literally generations of expertise gone into making, this a truly superb glass of vino!	6.75	9.25	26.5
<b>SACRED HILL RESERVE SYRAH, HAWKES BAY</b> New Zealand A world class wine from a world class winery. Juicy and refreshing with an abundance of rich fruit flavours.	9.25	13.25	38.5
<b>SPRINGFONTEIN TERROIR PINOTAGE</b> South Africa A silky smooth drop from Walker bays finest. Full of Red cherries and raspberries. <a href="#">[VG]</a>	10.25	13.75	40.5
<b>CAPE MENTELLE CABERNET MERLOT</b> Australia A unique expression of the traditional cabernet blend, luscious dark fruits with great density and delicate tannins create a wine with exceptional vibrancy and character.	13.25	19.25	55.5

RICH & POWERFUL	175ml	250ml	75cl
<b>DE WAAL SHIRAZ</b> South Africa No messing with this rich drop. Spicy and smooth - powerful yet seductive. <a href="#">[VG]</a>	7.25	10.25	30.5
<b>SCHOLA SARMENTI CRITERA PRIMITIVO</b> Italy Also known as Zinfandel in the US. This intense wine has rich and spicy, sun-drenched flavours.	8.25	11.25	33.5
<b>MARLEY FARM CABERNET SAUVIGNON</b> Coonawara, Australia From the heartland of Australian Cabernet production this elegant wine has an abundance of cassis and dark mint chocolate flavours.	8.75	12.25	35.5
<b>VALDUBON ROBLE RIBERA DEL DUERO</b> Spain From one of Spain's most celebrated wine regions this fine aged wine has soft yet rich red fruit flavours .	9.25	13.25	38.5
<b>TERRAZES MALBEC</b> Argentina An 'alpha male' in the world of Malbecs, this delivers complexity & flavour that very few others can.	10.75	15.25	45.5

## SWEETNESS

		50cl
<b>SAUTERNES DULONG 2015</b> France Rich, golden yellow colour with a powerful and racy bouquet of beeswax and honey. Rich, well-balanced and persistent in the mouth with fig and apricot flavours.		31

## CHAMPAGNE

	125ml	75cl
<b>MOËT &amp; CHANDON IMPÉRIAL</b> France	12.5	75
<b>MOËT &amp; CHANDON ROSÉ IMPÉRIAL</b> France	16	95
<b>MOËT &amp; CHANDON ICE IMPÉRIAL</b> France	-	90
<b>VEUVE CLICQUOT YELLOW LABEL</b> France	-	80
<b>MOËT NECTAR IMPERIAL ROSÉ</b> France	-	120
<b>DOM PERIGNON 2008</b> France	-	205

## SPARKLING

	125ml	75cl
<b>PROSECCO SANTINELLO VENETO</b> Italy <a href="#">[VG]</a>	6.25	33
<b>SIMMONET CREMANT BLANC DE BOURGOGNE</b> France	-	42

**FOOD**

# INDIGO YARD

## BREAKFAST MENU

MON - FRI UNTL 12PM

SAT & SUN UNTIL 5PM

## THE BIG BREAKFAST

12.50 PER PERSON

### MINIMUM 2 GRAZERS

*Served in a big sharing bucket!*

2 pork & herb sausages, 2 smoked bacon rashers, 2 eggs, 2 hash browns, Heatherfield haggis, black pudding, tomato, mushrooms, baked beans & fried bread with tea/coffee, toast & orange juice per person.

## IY BREAKFAST

9.95

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

## THE CLASSICS

### EGGS ON TOAST

4.50

Have it your way!

### BENEDICTS

7.95

Toasted muffin served with poached eggs & hollandaise

- Avocado & sriracha sauce
- Smoked ham
- Scottish smoked salmon
- Haggis & caramelised onion

### SCOTTISH DROP

6.50

### SCONE PANCAKES

with crispy smoked bacon & maple syrup

### MORNING BUTTY

3 / 4

1 filling / 2 fillings

Choice of: *Smoked back bacon, pork & herb sausage, haggis, black pudding or Scottish egg*

## ROSTI HUT

8.50

### SMOKED PANCETTA & POTATO

with cheese & fried eggs

### SCOTTISH SMOKED SALMON,

### CRÈME FRAÎCHE & CHIVE

with poached eggs

### ROAST PORTOBELLO MUSHROOM

### SPINACH & POTATO

with mozzarella & poached eggs

## THE BIG WEEKEND BOOZY BRUNCH

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

Any breakfast item plus a choice of  
2 drinks including Bloody Mary's,  
Bellini's or pints of tank beer!

15 PER PERSON

*Available Saturday & Sunday*

## HEALTHY BREAKFAST

CHILLI SCRAMBLED EGGS 6.50  
sweet potato, steamed tenderstem  
broccoli & spinach

QUINOA FRUIT SALAD 4.50  
with honey, lime & Greek yoghurt

SWEETCORN FRITTERS 7.50  
& CHARGRILLED HALLOUMI  
with tomato & aubergine relish  
& poached egg

## REALLY GOOD COFFEE

REALLY GOOD FILTER COFFEE 2.00

ESPRESSO 2.00 / 3.00

FLAT WHITE | LATTE | 3.00  
AMERICANO

*Used espresso grounds are packed full of nitrogen so make an excellent garden fertiliser, if you'd like some please ask and we'll happily give you a bag.*

## FRESH JUICE & SODAS

We believe that fresh is most definitely best. Where we can we will juice straight from the fruit, but we also make our own cordials in house to create unique and quite frankly bloody delicious sodas. If you want us to make you up a special blend, then just ask and we'd be happy to help.

JUICE 3.5  
Orange | Apple

BOUTIQUE SODAS 3.5

- Homemade Strawberry, Rooibos & Tonka Bean
- Bon Acord Rhubarb | Grapefruit
- RapsCALLION Burnt Lemon | Rhubarb | Dry Lime
- London Essence Co. Rhubarb & Cardamom | White Peach & Jasmine

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.



# DAY MENU

## BITES

ROASTED RED PEPPER HUMMOUS with chargrilled flatbread (VG)	5.50
GARLIC CIABATTA BREAD (V)	5.00
PICANTE OLIVES (VG)	5.50
MINI HOT CHORIZO with red wine	5.50
MARINATED FETA with coriander, garlic, paprika & lemon & bread crisps (V)	5.50
SMOKED AUBERGINE with pomegranate, yoghurt & chargrilled flatbread (V)	5.50

## MAINS

JERK CHICKEN SKEWER with grain salad, tomato, mango, red onion & coriander salsa & grilled flatbread	15.95
SMOKED HADDOCK & SALMON FISH CAKES with beef tomato & spring onion salad served with tartare sauce	14.95
SWEET GARDEN PEA & MINT RISOTTO crumbled feta & pea shoot salad (V)	12.95
SHAVED LAMB FLATBREAD mint, red cabbage, tomato & onion salad & tzatziki	14.95
KING PRAWN & CHILLI LINGUINE with coriander & ginger pesto	14.95

BATTERED FISH & CHIPS with tartare sauce	14.95
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SUMMER VEGETABLE & PECORINO PENNE with basil cream & toasted pinenuts (V)	13.95
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AZTEC GOLD SUPER FOOD SALAD Roast summer squash & multigrain salad with baby spinach, radish, goji berries, toasted sunflower seeds & cider vinegar dressing (VG)	13.00
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SPIT ROAST CHICKEN CAESAR with gem lettuce, parmesan & croutons	14.00
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ROAST PEACH & ORGANIC MOZZARELLA with parma ham, rocket & torn mint	13.00
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## BURGERS & BREADS

### ALL SERVED WITH FRIES

IY CHICKEN & BACON CLUB SANDWICH with tomato, lettuce & mayonnaise	12.95
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STACK BURGER Scottish steak burger, Scottish cheddar, pulled pork, crispy bacon & burger sauce	15.95
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CHEESE BURGER Scottish steak burger, Scottish cheddar & burger sauce	13.95
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CHARGRILLED RUMP STEAK SANDWICH tomato, rocket, crispy onions & Chimichurri mayo	14.95
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SPICED CHICKPEA & RED QUINOA BURGER with sriracha slaw & pineapple salsa (VG)	13.95
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BUTTERMILK CHICKEN Monterey Jack cheese & avocado in a Pretzel bun	13.95
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**SHAKE IT UP! ENJOY ONE OF OUR BOOZY SHAKES FOR JUST  
£5 WHEN ORDERING ANY OF OUR BURGERS OR BREADS. SEE  
DRINKS MENU FOR FULL LIST OF MILKSHAKES.**

## SHARING

IY NACHOS with guacamole, mozzarella, tomato salsa & sour cream	
- Naked (V)	£9.95
- Chicken / Haggis / Pulled Pork	£10.95

SCOTTISH MEAT & CHEESE PLATTER [MINIMUM 2 GRAZERS] Arran double cream Brie, St Andrews cheddar, The Westray Wife cheese, selection of cured meats, pâté, pickles, chutney, crusty bread & homemade chilli jam	£11PP
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VEGETARIAN PLATTER [MINIMUM 2 GRAZERS] Picante olives, Pepper hummous, tomato & buffalo mozzarella, Marinated feta, smoked aubergine with pomegranate, crispy halloumi, pickles & breads (V)	£11PP
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## STARTERS

IY FRESH SOUP with crusty bread (V)	5.95
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CREAM OF SPIT ROASTED CHICKEN SOUP with crusty bread	6.95
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BLACK SESAME & KING PRAWN TACOS with sriracha slaw, coriander & lime	8.95
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HAGGIS SCOTCH EGG with brown sauce	7.95
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CAULIFLOWER CHEESE FRITTERS with Inverurie chilli & tomato jam (V)	6.95
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SMOKED HAM HOCK PAKORA with saffron & garlic mayo	7.95
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SALT & PEPPER SQUID with smoked aubergine, yoghurt & chimichurri	8.95
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## SIDES

ALL 4.50

MAC & CHEESE with herb & parmesan crumb (V)	
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SUGARSNAP PEAS with toasted cashews (V)	
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SHOESTRING FRIES OR DOUBLE COOKED SKIN ON CHIPS with chimichurri mayo (V)	
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SWEET POTATO FRIES with sour cream (V)	
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ROCKET & PARMESAN SALAD with cider vinegar dressing (V)	
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TENDERSTEM BROCCOLI with lemon & garlic butter (V)	
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## DESSERTS

ALL 6.50

CHOCOLATE NEMESIS with honeycomb ice cream	
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BAKED VANILLA CHEESECAKE with rhubarb & basil compote	
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STICKY TOFFEE PUDDING with vanilla ice cream	
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BANOFFEE PIE SUNDAE with caramelised banana & chocolate shavings	
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I.J.MELLIS SCOTTISH CHEESE BOARD with Wooley's of Arran oatcakes, grapes & apple chutney	9.95
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## BITES

ROASTED RED PEPPER HUMMOUS with chargrilled flatbread (VG)	5.50
GARLIC CIABATTA BREAD (V)	5.00
PICANTE OLIVES (VG)	5.50
MINI HOT CHORIZO with red wine	5.50
MARINATED FETA with coriander, garlic, paprika & lemon & bread crisps (V)	5.50
SMOKED AUBERGINE with pomegranate, yoghurt & chargrilled flatbread (V)	5.50

## STARTERS

IY FRESH SOUP with crusty bread (V)	5.95
CREAM OF SPIT ROASTED CHICKEN SOUP with crusty bread	6.95
BLACK SESAME & KING PRAWN TACOS with sriracha slaw, coriander & lime	8.95
HAGGIS SCOTCH EGG with brown sauce	7.95
CAULIFLOWER CHEESE FRITTERS with Inverurie chilli & tomato jam (V)	6.95
SMOKED HAM HOCK PAKORA with saffron & garlic mayo	7.95
SALT & PEPPER SQUID with smoked aubergine, yoghurt & chimichurri	8.95
PLUM TOMATO & BASIL BRUCHETTA with red onion, garlic & toasted ciabatta (VG)	6.95

## SIDES

ALL 4.50

MAC & CHEESE with herb & parmesan crumb (V)
SUGARSNAP PEAS with toasted cashews (V)
SHOESTRING FRIES OR DOUBLE COOKED SKIN ON CHIPS with chimichurri mayo (V)
SWEET POTATO FRIES with sour cream (V)
ROCKET & PARMESAN SALAD with cider vinegar dressing (V)
TENDERSTEM BROCCOLI with lemon & garlic butter (V)

## MAINS

JERK CHICKEN SKEWER with grain salad, tomato, mango, red onion & coriander salsa & grilled flatbread	15.95
SMOKED HADDOCK & SALMON FISH CAKES with beef tomato & spring onion salad served with tartare sauce	14.95
SWEET GARDEN PEA & MINT RISOTTO crumbled feta & pea shoot salad (V)	12.95
BATTERED FISH & CHIPS with tartare sauce	14.95
SHAVED LAMB FLATBREAD mint, red cabbage, tomato & onion salad & tzatziki	14.95
KING PRAWN & CHILLI LINGUINE with coriander & ginger pesto	14.95
AZTEC GOLD SUPER FOOD SALAD Roast summer squash & multigrain salad with baby spinach, radish, goji berries, toasted sunflower seeds & cider vinegar dressing (VG)	13.00
35 DAY AGED 10oz SCOTTISH RIBEYE STEAK with double cooked chips, & béarnaise or peppercorn sauce	25.95
SPIT ROAST CHICKEN CAESAR with gem lettuce, parmesan & croutons	14.00

## BURGERS

### ALL SERVED WITH FRIES

STACK BURGER Scottish steak burger, Scottish cheddar, pulled pork, crispy bacon & burger sauce	15.95
CHEESE BURGER Scottish steak burger, Scottish cheddar & burger sauce	13.95
SPICED CHICKPEA & RED QUINOA BURGER with sriracha slaw & pineapple salsa (VG)	13.95
BUTTERMILK CHICKEN Monterey Jack cheese & avocado in a Pretzel bun	14.95

**SHAKE IT UP! ENJOY ONE OF OUR BOOZY SHAKES  
FOR JUST £5 WHEN ORDERING ANY OF OUR BURGERS  
OR BREADS. SEE DRINKS MENU FOR FULL LIST OF  
MILKSHAKES.**

# EVENING MENU

## SHARING

IY NACHOS with guacamole, mozzarella, tomato salsa & sour cream	
- Naked (V)	£9.95
- Chicken / Haggis / Pulled Pork	£10.95
SCOTTISH MEAT & CHEESE PLATTER [MINIMUM 2 GRAZERS] Arran double cream Brie, St Andrews cheddar, The Westray Wife cheese, selection of cured meats, pâté, pickles, chutney, crusty bread & homemade chilli jam	£11PP
VEGETARIAN PLATTER [MINIMUM 2 GRAZERS] Picante olives, Pepper hummous, tomato & buffalo mozzarella, Marinated feta, smoked aubergine with pomegranate, crispy halloumi, pickles & breads (V)	£11PP

## DESSERTS

ALL 6.50

CHOCOLATE NEMISIS with honeycomb ice cream	
BAKED VANILLA CHEESECAKE Rhubarb & basil compote	
STICKY TOFFEE PUDDING with vanilla ice cream	
BANOFFEE PIE SUNDAE with caramelised banana & chocolate shavings	
I.J.MELLIS SCOTTISH CHEESE BOARD with Wooley's of Arran oatcakes, grapes & apple chutney	9.95

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# INDIGO YARD KIDS MENU

**1 COURSE & SOFT £5 | 2 COURSES & SOFT £7.5 | 3 COURSES & SOFT £10**

## STARTERS

INDIGO YARD FRESH SOUP with crusty bread (v)

SCOTTISH HADDOCK FISH FINGERS with lemon mayo

CAULIFLOWER CHEESE FRITTERS (v)

## MAINS

CHEESE BURGER with shoestring fries

SMOKED HADDOCK & SALMON FISHCAKES with tomato salad

MAC & CHEESE with garlic bread (v)

BUTTERMILK CHICKEN GOUJONS with fries

HAM & CHEESE TOASTIE with shoestring fries

## DESSERTS

CHOCOLATE NEMISIS with honeycomb ice cream

STICKY TOFFEE PUDDING with caramel sauce & vanilla ice cream

BANOFFEE PIE SUNDAE with caramelised banana & chocolate shavings

FRUIT PLATE

# **DIETARY MENUS**

# DIETARY DAY MENU

## SMALL PLATES

ROASTED RED PEPPER HUMMOUS with chargrilled flatbread (V   VG   DF)	5.50
PICANTE OLIVES (V   VG   DF   GF)	5.50
MINI HOT CHORIZO with red wine (DF)	5.50
MARINATED FETA with coriander, garlic, paprika & lemon & bread crisps (V   GF WITH GF TOAST)	5.50
SMOKED AUBERGINE with pomegranate, yoghurt & chargrilled flatbread (V   GF WITH GF TOAST)	5.50

## MAINS

JERK CHICKEN SKEWER with grain salad, tomato, mango, red onion & coriander salsa & grilled flatbread (DF   GF WITH NO FLATBREAD)	15.95
SMOKED HADDOCK & SALMON FISH CAKES with beef tomato & spring onion salad served with tartare sauce (DF)	14.95
SWEET GARDEN PEA & MINT RISOTTO crumbled feta & pea shoot salad (V   GF)	12.95
SHAVED LAMB FLATBREAD mint, red cabbage, tomato & onion salad & tzatziki (DF WITH NO TZATZIKI)	14.95
KING PRAWN & CHILLI LINGUINE with coriander & ginger pesto (DF)	14.95
AZTEC GOLD SUPER FOOD SALAD Roast summer squash & multigrain salad with baby spinach, radish, goji berries, toasted sunflower seeds & cider vinegar dressing (V   VG   DF)	13.00
SPIT ROAST CHICKEN CAESAR with gem lettuce & parmesan (GF)	14.00
ROAST PEACH & ORGANIC MOZZARELLA with parma ham, rocket & torn mint (GF)	13.00

## STARTERS

IY FRESH SOUP with crusty bread (GF WITH GF BREAD)	5.95
HAGGIS SCOTCH EGG with brown sauce (DF)	7.95
CAULIFLOWER CHEESE FRITTERS with Inverurie chilli & tomato jam (V)	6.95
SMOKED HAM HOCK PAKORA with saffron & garlic mayo (GF   DF)	7.95

## BURGERS & BREADS

### ALL SERVED WITH FRIES

IY CHICKEN & BACON CLUB SANDWICH with tomato, lettuce & mayonnaise (DF   GF WITH GF BREAD)	12.95
STACK BURGER Scottish steak burger, Scottish cheddar, pulled pork, crispy bacon & burger sauce (GF WITH GF BUN   DF WITH NO CHEESE & VEGAN BUN)	15.95
CHEESE BURGER Scottish steak burger, Scottish cheddar & burger sauce (GF WITH GF BUN   DF WITH NO CHEESE & VEGAN BUN)	13.95
CHARGRILLED RUMP STEAK SANDWICH tomato, rocket, crispy onions & Chimichurri mayo (DF)	14.95
SPICED CHICKPEA & RED QUINOA BURGER with sriracha slaw & pineapple salsa (V   VG   GF WITH GF BUN   DF WITH VEGAN BUN)	13.95
BUTTERMILK CHICKEN Monterey Jack cheese & avocado in a Pretzel bun (GF WITH GF BUN)	13.95

## SHARING

IY NACHOS with guacamole, mozzarella, tomato salsa & sour cream	
- Naked (V   GF)	£9.95
- Chicken (GF)	£10.95
- Pulled Pork (GF)	£10.95
VEGETARIAN PLATTER [MINIMUM 2 GRAZERS] Picante olives, Pepper hummous, tomato & buffalo mozzarella, marinated feta, smoked aubergine with pomegranate, crispy halloumi, pickles & breads (V)	£11PP

## DESSERTS

CHOCOLATE NEMESIS with honeycomb ice cream (GF)	6.50
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## DINE OUT

THURS, FRI & SUN

### 2 MAIN COURSES FOR £10

BATTERED FISH & CHIPS with tartare sauce (DF)
ROASTED MEDITERRANEAN VEGETABLE FLATBREAD with basil pesto & wild rocket (V   VG   DF)
CHARGRILLED CHICKEN CAESAR with gem lettuce & parmesan (GF)
SUMMER VEGETABLE & PECORINO PENNE with basil cream & toasted pinenuts (V)
IY CLASSIC BURGER Scottish steak burger, burger sauce, lettuce, tomato & fries (GF WITH GF BUN   DF WITH VEGAN BUN) <b>ADD EXTRAS FOR £1.25 EACH</b> <i>Smoked bacon, Scottish cheddar, Portobello mushrooms, crispy onions, pulled pork, blue cheese, haggis, or black pudding.</i>

\*DINE OUT NOT AVAILABLE FOR GROUPS OF 10 OR MORE\*

## SIDES

ALL 4.50

MAC & CHEESE with herb & parmesan crumb (V)
SUGARSNAP PEAS with toasted cashews (V   GF   DF)
SHOESTRING FRIES OR DOUBLE COOKED SKIN ON CHIPS with chimichurri mayo (V   DF)
SWEET POTATO FRIES with sour cream (V   DF NO SOUR CREAM)
ROCKET & PARMESAN SALAD with cider vinegar dressing (V   GF)
TENDERSTEM BROCCOLI with lemon & garlic butter (V   DF)

**V - VEGETARIAN | VG - VEGAN**  
**DF - DAIRY FRIENDLY | GF - GLUTEN FRIENDLY**  
All dishes on this menu labelled **GF** do not use  
gluten containing ingredients (NGCI). None of the  
ingredients labelled **DF** on this menu contain dairy.  
Please note our dishes are made here & may contain  
trace ingredients. We take our allergens very seriously  
in our kitchens, so please advise your server of any  
allergies you may have. We apply a discretionary 12.5%  
service charge on tables of 5 or more. VAT @ standard  
rate is included. All major credit cards accepted.

# DIETARY EVENING MENU

## SMALL PLATES **3 FOR £12**

ROASTED RED PEPPER HUMMOUS with chargrilled flatbread (V   VG   DF)	5.50
PICANTE OLIVES (V   VG   DF   GF)	5.00
MINI HOT CHORIZO with red wine (DF)	5.50
MARINATED FETA with coriander, garlic, paprika & lemon & bread crisps (V   GF WITH GF TOAST)	5.50
SMOKED AUBERGINE with pomegranate, yoghurt & chargrilled flatbread (V   GF WITH GF TOAST)	5.50

## BURGERS **ALL SERVED WITH FRIES**

STACK BURGER Scottish steak burger, Scottish cheddar, pulled pork, crispy bacon & burger sauce (GF WITH GF BUN   DF WITH NO CHEESE)	15.95
CHEESE BURGER Scottish steak burger, Scottish cheddar & burger sauce (GF WITH GF BUN   DF WITH NO CHEESE & VEGAN BUN)	13.95
SPICED CHICKPEA & RED QUINOA BURGER with sriracha slaw & pineapple salsa (VG   GF WITH GF BUN   DF WITH VEGAN BUN)	13.95
BUTTERMILK CHICKEN Monterey Jack cheese & avocado in a Pretzel bun (GF WITH GF BUN)	14.95

## STARTERS

IY FRESH SOUP with crusty bread (V   GF WITH GF BREAD)	5.95
HAGGIS SCOTCH EGG with brown sauce (DF)	7.95
CAULIFLOWER CHEESE FRITTERS with Inverurie chilli & tomato jam (V)	6.95
SMOKED HAM HOCK PAKORA with saffron & garlic mayo (DF   GF)	7.95

## MAINS

JERK CHICKEN SKEWER with grain salad, tomato, mango, red onion & coriander salsa & grilled flatbread (DF   GF NO FLATBREAD)	15.95
SMOKED HADDOCK & SALMON FISH CAKES with beef tomato & spring onion salad served with tartare sauce (DF)	14.95
SWEET GARDEN PEA & MINT RISOTTO crumbled feta & pea shoot salad (V   GF)	12.95
SHAVED LAMB FLATBREAD mint, red cabbage, tomato & onion salad & tzatziki (DF NO TZATZIKI)	14.95
KING PRAWN & CHILLI LINGUINE with coriander & ginger pesto (DF)	14.95
AZTEC GOLD SUPER FOOD SALAD Roast summer squash & multigrain salad with baby spinach, radish, goji berries, toasted sunflower seeds & cider vinegar dressing (VG   DF)	13.00
35 DAY AGED 8oz SCOTTISH RIBEYE STEAK with double cooked chips & béarnaise or peppercorn sauce (GF   DF NO SAUCE)	25.95

## SHARING

IY NACHOS with guacamole, mozzarella, tomato salsa & sour cream	
- Naked (V   GF)	£9.95
- Chicken (GF)	£10.95
- Pulled Pork (GF)	£10.95
VEGETARIAN PLATTER [MINIMUM 2 GRAZERS] Picante olives, Pepper hummous, tomato & buffalo mozzarella, marinated feta, smoked aubergine with pomegranate, crispy halloumi, pickles & breads (V)	£11PP

## SIDES **ALL 4.50**

MAC & CHEESE with herb & parmesan crumb (V)	
SUGARSNAP PEAS with toasted cashews (V   GF   DF)	
SHOESTRING FRIES OR DOUBLE COOKED SKIN ON CHIPS with chimichurri mayo (V   DF)	
SWEET POTATO FRIES with sour cream (V   DF NO SOUR CREAM)	
ROCKET & PARMESAN SALAD with cider vinegar dressing (V   GF)	
TENDERSTEM BROCCOLI with lemon & garlic butter (V   DF)	

## DESSERTS **ALL 6.50**

CHOCOLATE NEMISIS with honeycomb ice cream (GF)	
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## DINE OUT **THURS & SUNDAY**

### STARTER & MAIN FOR £10

#### STARTERS

IY FRESH SOUP with crusty bread (V   GF WITH GF BREAD)	
SMOKED HADDOCK & SALMON FISHCAKE with beef tomato & spring onion salad (DF)	

BUTTERMILK CHICKEN GOUJONS with chimichurri mayo (GF)	
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PLUM TOMATO & BASIL BRUCHETTA with red onion, garlic & toasted ciabatta (V   VG   GF ON GF TOAST   DF)	
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#### MAINS

BATTERED FISH & CHIPS with tartare sauce (V   DF)	
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SUMMER VEGETABLE & PECORINO PENNE with basil cream & toasted pinenuts (V)	
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CHARGRILLED CHICKEN CAESAR with gem lettuce & parmesan (GF)	
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6oz SCOTTISH RUMP STEAK (£4 supplement) with chimichurri sauce & fries (GF   DF)	
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IY CLASSIC BURGER Scottish steak burger, burger sauce, lettuce, tomato & fries (GF WITH GF BUN   DF WITH VEGAN BUN) <b>ADD EXTRAS FOR £1.25 EACH</b> Smoked bacon, Portobello mushrooms, crispy onions, pulled pork, blue cheese, haggis, or black pudding	
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