

# INDIGO YARD

## BITES

<b>BREADS</b>	4.50
with olive oil, balsamic or spit roast chicken butter	
<b>GARLIC CIABATTA BREAD (V)</b>	3.50
<b>PICANTE OLIVES (VG)</b>	4.50
<b>ROASTED GARLIC HUMMOUS</b>	4.50
with chargrilled flatbread (VG)	
<b>SMOKED AUBERGINE</b>	4.50
with pomegranate, yoghurt & chargrilled flatbread (V)	

## STARTERS

<b>RY FRESH SOUP</b>	4.95
with crusty bread (VG)	
<b>CREAM OF SPIT ROASTED CHICKEN SOUP</b>	5.95
with crusty bread	
<b>BLACK SESAME &amp; KING PRAWN TACOS</b>	6.95
with sriracha slaw, coriander & lime	
<b>TWICE BAKED POTATO SKINS</b>	4.95
with spring onion, mozzarella & chive sour cream (V)	
<b>PORK &amp; HAGGIS SCOTCH EGG</b>	4.95
with brown sauce	
<b>KOREAN CRISPY CHICKEN WINGS</b>	5.95
with kimchi, honey & sesame sauce	
<b>CHARGRILLED ASPARAGUS</b>	5.95
with soft poached egg & béarnaise sauce (V)	
<b>BUTTERMILK CHILLI SQUID</b>	6.50
with lemon & garlic mayo	

## SHARING

<b>RY NACHOS</b>	
with guacamole, mozzarella, tomato salsa & sour cream	
- Naked (V)	£8.95
- Chicken / Haggis / Pulled Pork	£10.95
<b>MIXED PLATTER</b>	£19.95
Korean crispy chicken wings, haggis scotch egg & brown sauce, king prawn tacos with sriracha slaw, buttermilk chilli squid, onion rings with chimichurri mayo & crusty bread	
<b>VEGETARIAN PLATTER</b>	£18.95
Picante olives, roasted garlic hummus, tomato & buffalo mozzarella, twice baked potato skins with spring onion & mozzarella, smoked aubergine with pomegranate, crispy halloumi, pickles & breads (V)	
<b>ITALIAN CHARCUTERIE PLATTER</b>	£18.95
Italian cheese & charcuterie Mortadella, Milano salami, parma ham, Gorgonzola, buffalo mozzarella, picante gordal olives, pickles, bread sticks, breads, balsamic & olive oil	

## MAINS

<b>LEMONGRASS, GINGER &amp; CHILLI SPIT ROASTED ½ CHICKEN</b>	15.95
with Thai green curry sauce & steamed jasmine rice	
<b>SMOKED HADDOCK &amp; SALMON FISH CAKES</b>	14.95
beef tomato, spring onion & mixed leaf salad with lemon mayo	
<b>SUMMER VEGETABLE RIGATONI</b>	12.95
with sugarsnap pea, carrot & broccoli, basil infused cream sauce & toasted pinenuts (V)	
<b>TANK BEER BATTERED SCOTTISH HADDOCK</b>	14.95
with double cooked chips & tartare sauce	
<b>35 DAY AGED 8oz SCOTTISH RIB EYE STEAK</b>	22.95
with double cooked chips, & béarnaise or peppercorn sauce	
<b>SLOW ROAST CRISPY DUCK</b>	15.50
pak choi, tenderstem broccoli & tomato with honey, sesame & soy dressing	
<b>KING PRAWN &amp; CHILLI LINGUINE</b>	14.95
with coriander & ginger pesto	
<b>AZTEC GOLD SUPER FOOD SALAD</b>	13.00
roast squash & red quinoa salad with baby spinach, radish, goji berries, toasted pumpkin seeds & cider vinegar dressing (VG)	
<b>SPIT ROAST CHICKEN CAESAR</b>	14.00
with gem lettuce, parmesan & croutons	

## BURGERS & BREADS

### ALL SERVED WITH FRIES

<b>RY CHICKEN &amp; BACON CLUB SANDWICH</b>	11.95
with tomato, lettuce & mayonnaise	
<b>CRISPY HALLOUMI &amp; AVOCADO WRAP</b>	10.95
with rocket, caramelised red onion & chipotle mayo	
<b>STACK BURGER</b>	13.95
Scottish steak burger, Scottish cheddar, pulled pork, crispy bacon & burger sauce	
<b>CHEESE BURGER</b>	11.95
Scottish steak burger, Scottish cheddar & burger sauce	
<b>CHARGRILLED RUMP STEAK SANDWICH</b>	13.95
tomato, rocket, crispy onions & Chimichurri mayo	
<b>PIRI PIRI CHICKPEA BURGER</b>	10.95
with red onion, gem lettuce & creamy vegan mayo (VG)	
<b>BUTTERMILK CHICKEN BURGER</b>	12.95
Monterey Jack cheese, avocado & ranch dressing	

## SIDES

ALL 3.95

<b>MAC &amp; CHEESE</b>	
with herb & parmesan crumb (V)	
<b>ONION RINGS (V)</b>	
<b>SHOESTRING FRIES OR DOUBLE COOKED SKIN ON CHIPS</b>	
with chimichurri mayo (V)	
<b>SWEET POTATO FRIES</b>	
with sour cream (V)	
<b>ROCKET &amp; PARMESAN SALAD</b>	
with cider vinegar dressing (V)	
<b>PAK CHOI (V)</b>	
with spring onion, chilli, soy & garlic butter	
<b>TENDERSTEM BROCCOLI</b>	
with lemon & garlic butter (V)	

## DESSERTS

ALL 6.50

<b>CHOCOLATE 'NEMISIS' FUDGE CAKE</b>	
with honeycomb ice cream	
<b>BAKED BRAMLEY APPLE CRUMBLE CHEESECAKE</b>	
with vanilla cream	
<b>STICKY TOFFEE PUDDING</b>	
with vanilla ice cream	
<b>CINNAMON DUSTED CHURROS</b>	
with chocolate sauce	
<b>GUEST CHEESE</b>	8.95
Hand selected by I.J.Mellis with paired accompaniments	

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, gluten free & dairy free menus. Dine Out not available for groups of 10 or more.