

BREAKFAST MENU

INDIGO YARD

AVAILABLE MONDAY - FRIDAY UNTIL 12PM & SATURDAY & SUNDAY ALL DAY

BIG BREAKFAST

THE BIG BREAKFAST | 9.95
Pork & herb sausage, Ayrshire bacon, eggs, hash brown, Heatherfield haggis, black pudding, tomato, mushrooms & baked beans.

Served with tea or coffee, toast & orange juice

BAKERY

HOME BAKED PASTRIES & CAKES

ALL 1.95

Caramel shortcake
Victoria sponge
Carrot cake
Chocolate brownies (GF)
Lemon drizzle (GF)

BOOZY BRUNCHES

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

PER PERSON | 20
Available Saturday & Sunday

THE CLASSICS

FRENCH TOAST | 6.5
with crispy bacon or sautéed mushrooms

HOMEMADE PANCAKES | 6
with crispy bacon & maple syrup

EGGS BENEDICT | 7.5
two poached eggs, toasted muffin with hollandaise sauce & your choice of: smoked salmon, Ayrshire bacon, spinach, haggis or black pudding

MORNING BUTTY | 2.95
Choose your filling from:
grilled Ayrshire bacon, pork & herb sausages or free range egg

SOFTLY DOES IT

SAVE GOLD PRESS JUICES

ALL 3.75

SUPER PURPLE
beetroot, apple, lemon, lime, mango, avocado & coconut

SUPER ORANGE
mango, celery, apple, lemon, orange, passion fruit & carrot

SUPER GREEN
pear, broccoli, kiwi, lemon, banana, kale, spinach & apple

BELVOIR FRUIT FARM CREATIONS

ALL 3

Cucumber & Mint Presse
Organic Ginger Beer
Elderflower Sparkling Presse
Raspberry Lemonade
Cox Apple Pressé

COFFEE

Espresso | 2
Double Espresso | 2.5
Cappuccino | 3
Flat White | 3
Macchiato | 2.5
Caramel Cappuccino | 3.5
Hazelnut Cappuccino | 3.5
Caffè Latte | 3
Long Black | 2.5
Iced Coffee | 3.5
Caffè Latte with a choice of flavours:
vanilla, caramel or hazelnut

TEA

EATEKET SPECIALIST TEAS

ALL 2.95

We source our tea from Eateket in Edinburgh. Eateket travel as far as China, India, Sri Lanka & Japan in search of the best leaves

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

HEALTH KICK

MIXED BERRIES | 3.5
with natural Greek yoghurt & seeds

PORRIDGE | 5
with mixed berries & seeds

COCKTAILS

BLOODY MARY | 8.5
Bacon-infused Stolichnaya vodka, tomato juice, Tabasco sauce, Worcestershire sauce, celery salt, pepper, lemon & a red wine float

APEROL SPRITZ | 7.75
Aperol, Prosecco, soda water

RASPBERRY STANDARD | 9.5
Russian Standard Platinum vodka, raspberries, fresh limes, sugar syrup, Chandon sparkling

APPLE DOG | 8.5
Copper Dog, freshly pressed apple juice

TIA MARIA FRAPPE | 7.5
Tia Maria coffee liqueur, cream, milk, sugar syrup

BELVEDERE SPRITZ | 8.5
Belvedere vodka, Lillet Blanc, soda water, grapefruit, thyme

FRAISE SAUVAGE | 9
Liverpool gin, Fraiser strawberry liqueur, grenadine, Prosecco, lemon, strawberry

RASPBERRY & PEAR MOJITO | 8.5
Appleton Estate Rare blend rum, Xanté pear liqueur, Chambord black raspberry liqueur, mint, lime juice, sugar syrup

HOT CHOCOLATE

HOT CHOCOLATE | 3
Classic
Rose Black Pepper
Lemongrass & Vanilla White Chocolate
with marshmallows or cream + 50p





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

6oz minute 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 steak with rocket, twice cooked chips
& either béarnaise or pappercorn sauce

8oz RIBEYE | 23

8oz SIRLOIN | 25

Indigo's gourmet Aberdeen Angus 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 Aberdeen Angus 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

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

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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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 GRILL

28 day aged steak with rocket, twice cooked chips & either béarnaise or papercorn sauce

8oz RIBEYE | 23

8oz SIRLOIN | 25

Indigo's gourmet Aberdeen Angus 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 Aberdeen Angus 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 2.75 | PINT 5.5

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.





KID'S MENU

INDIGO YARD

ONE MAIN & SOFT DRINK | 5 / 2 COURSES & SOFT DRINK | 7.5 / 3 COURSES & SOFT DRINK | 10

STARTERS

INDIGO YARD FRESH SOUP OF THE DAY

BEEF & SMOKED CHEDDAR NUGGETS
with tomato sauce

MACARONI & CHEESE BITES

GARLIC BREAD or CHEESY GARLIC BREAD

MAINS

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

SCOTTISH STEAK BURGER
with cheddar, tomato chutney & shoestring fries

BREADED NORTH SEA HADDOCK GOUJONS
with fries & peas

MACARONI & CHEESE
with toasted garlic bread

MOULES-FRITES
with a garlic, cream & parsley sauce

PUDDING

WARM WAFFLES & SCOTTISH BERRIES
with vanilla ice cream

STICKY TOFFEE PUDDING
with caramel fudge ice cream

FRUIT PLATE

SELECTION OF ARRAN ICE CREAMS & TOFFEE SAUCE

