

INDIGO YARD

GROUP SET MENU | 3 COURSES £35

STARTERS

PANKO GARLIC MUSHROOMS

wild garlic aioli

HAGGIS CROQUETTES

peppercorn & caramelised onion mayo

BAKED KING PRAWNS

chilli, garlic, lemon, paprika & ciabatta

SUNDRIED TOMATO HOUMOUS

olive tapenade, chargrilled flatbread (vg)

MAINS

PAN-FRIED SEA BASS

chorizo, red wine, new potatoes,
avocado cream & tomato salsa

CHEESEBURGER

Scottish steak burger, Scottish cheddar,
lettuce, tomato & burger sauce

LEMON & ROSEMARY CHICKEN SKEWER

sweet pea, smoked bacon & gem
lettuce salad, green goddess dressing

AUBERGINE KATSU

steamed onion seed basmati rice, spring
onion & katsu curry sauce (vg)

CHARGRILLED SIRLOIN STEAK

fries & rocket salad with a choice of peppercorn or Béarnaise sauce

+£5 Supplement

DESSERTS

VANILLA PANNA COTTA

poached peach, ginger
crumble

DARK CHOCOLATE & ORANGE TORTE

orange sorbet (vg)

STICKY TOFFEE PUDDING

salted caramel sauce,
S. Luca vanilla ice-cream (v)

AFFOGATO

S. Luca vanilla ice-cream & shot of espresso

ADD A SHOT OF: Frangelico | Tia Maria | Drambuie **3.95**

Amaretto | Lucky Liquor Orange **4 or** Diplomático Reserva rum **4.25**

(V) - VEGETARIAN | (VG) - VEGAN

Minimum 10 PAX. Please inform your waiter of any food allergies or dietary requirements you may have. We apply a discretionary 13% service charge to all tables. 100% of all service goes to our staff. VAT charged at the standard rate is included. Most major credit cards accepted.

INDIGO YARD

GROUP SET MENU | 3 COURSES £45

STARTERS

PANKO GARLIC MUSHROOMS

wild garlic aioli

BAKED KING PRAWNS

chilli, garlic, lemon, paprika & ciabatta

HAGGIS CROQUETTES

peppercorn & caramelised onion mayo

SUNDRIED TOMATO HOUMOUS

olive tapenade, chargrilled flatbread (vg)

MAINS

*All mains are served with:
a selection of sharing fries, mac & cheese, and mixed salads for the table*

PAN-FRIED SEA BASS

chorizo, red wine, new potatoes,
avocado cream & tomato salsa

CHEESEBURGER

Scottish steak burger, Scottish cheddar,
lettuce, tomato & burger sauce

LEMON & ROSEMARY CHICKEN SKEWER

sweet pea, smoked bacon & gem
lettuce salad, green goddess dressing

AUBERGINE KATSU

steamed onion seed basmati rice, spring
onion & katsu curry sauce (vg)

CHARGRILLED SIRLOIN STEAK

fries & rocket salad with a choice of peppercorn or Béarnaise sauce

+£5 Supplement

DESSERTS

VANILLA PANNA COTTA

poached peach, ginger
crumble

DARK CHOCOLATE &

ORANGE TORTE

orange sorbet (vg)

STICKY TOFFEE PUDDING

salted caramel sauce,
S. Luca vanilla ice-cream (v)

AFFOGATO

S. Luca vanilla ice-cream & shot of espresso

ADD A SHOT OF: Frangelico | Tia Maria | Drambuie **3.95**

Amaretto | Lucky Liquor Orange **4 or** Diplomático Reserva rum **4.25**

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INDIGO YARD

GROUP SET MENU | 3 COURSES £55

FOR THE TABLE

BREADS

with balsamic & olive oil (VG)

PICANTE

OLIVES (VG)

STARTERS

PANKO GARLIC MUSHROOMS

wild garlic aioli

HAGGIS CROQUETTES

peppercorn & caramelised onion mayo

BAKED KING PRAWNS

chilli, garlic, lemon, paprika & ciabatta

SUNDRIED TOMATO HOUMOUS

olive tapenade, chargrilled flatbread (vg)

MAINS

All mains are served with:

a selection of sharing fries, mac & cheese, and mixed salads for the table

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crumble

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ORANGE TORTE

orange sorbet (vg)

STICKY TOFFEE PUDDING

salted caramel sauce,
S. Luca vanilla ice-cream (v)

AFFOGATO

S. Luca vanilla ice-cream & shot of espresso

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Amaretto | Lucky Liqueur Orange **4 or** Diplomático Reserva rum **4.25**

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