



INDIGO^S LOUNGE BAR & TERRACE

Great Food, Great Views AND SUNSET MOODS

Serving a delicious selection of pastries, lunches, afternoon teas, snacks and drinks with utmost safety and hygiene in mind

Opening Times: 12pm to 7pm last sitting - Wednesday to Saturday (5pm Sunday)

PASTRIES, CAKES & AFTERNOON TEA

Bakery Basket (Mini Croissant, Danish & Pain Au Chocolat) 4
Portion of any of the cakes below 3.5

Traditional Afternoon Tea @ 18 pp (Served from 2pm)

Finger Sandwiches: Scottish Smoked Salmon, Cucumber with Cream Cheese on White Bread, Roast Chicken with Tarragon Mayonnaise on White Bread, Cheddar Cheese & Pickle on White Bread (V), Egg Mayonnaise & Cress on Brown Bread (V)

Selection of Cakes: Home-Made Plain & Fruit Scones, Clotted Cream, Jersey Butter & Preserves, Honey Madeleine, Chocolate Brownie, Mini Paris-Brest, Macaroon
+ Freshly Brewed Tea and Coffee

Vegan Afternoon Tea @ 18 pp (VG) (Served from 2pm)

Selection of Finger Sandwiches: Vegan Cheddar & Pickle, Sweet 'N' Sour Cucumber with Vegan Spread, Roasted Pepper, Pesto & Hummus

Selection of Cakes: Toasted Fruit Tea Cakes with Coconut Clotted Cream, Chocolate & Caramel Brownie, Blackcurrant, Crumble Slice, Apple Pie
+ Freshly Brewed Tea or Coffee, with Soya or Almond Milk & Brown Sugar

Children's Afternoon Tea @ 8.50 pp

Smaller portion with freshly brewed tea

Sparkling Afternoon Tea @ 27 pp

As above with a 200ml bottle of Contesse Prosecco per person

MAIN MEALS FROM MIDDAY

Thai Green Crab Curry (NGI)	17
Jersey Crab Meat in a Fragrant Coconut Green Curry Sauce with Baby Corn, Pak Choi & Rice	
Jersey Crab Linguini	17
Jersey Crab with Chilli, Garlic & Coriander	
Indigo's Fish & Chips	14.50
With Creamed Peas, Tartare Sauce, Hand-Cut Chips & Lemon	
Slaney Valley Irish Beef Sirloin (NGI)	22.50
Char-Grilled 250g Sirloin Steak with Flat Cap Mushrooms, Tomato, Rocket, Hand-Cut Chips & Peppercorn Sauce	
Catch of the day	17
See the team for details.	
Sunday Roast (Sunday Only)	15
A traditional Sunday roast with all the trimmings	
Goat's Cheese Salad (V) (NGI*)	13
Grilled Goat's Cheese, Baby Leaves, Piquillo Peppers, Pickled Onions, Ciabatta Croutons & Dressing	

Classic Caesar Salad (NGI)	11
Cos Lettuce, Caesar Dressing & Vegan Parmesan	
With Roast Mediterranean Vegetables (VG) (NGI)	12
With Chicken (NGI)	14
Beef Short Rib Burger 240g (NGI*)	13
Hand-Pressed & Char-Grilled 100% Pure Beef Burger With Smokey Cheddar, Mayonnaise, Brioche Bun & Hand-Cut Chips	
Buttermilk Chicken Burger (NGI*)	12
Panko Breaded Chicken Breast with Mayonnaise, Iceberg Lettuce, Beef Tomato, Brioche Bun & Hand-Cut Chips	
Spiced Bean & Chickpea Burger (V) (NGI*)	11
With Griddled Red Pepper, Vegan Cheese, Chipotle Vegan Mayonnaise, Brioche Bun & Hand-Cut Chips	

SIDES (4.00 EACH)

Hand-Cut Chips	Jersey Royals
Mixed Salad & House Dressing	Market Vegetables

LOBSTER SPECIALS

Jersey Lobster Bisque (NGI)	6
With Jersey Cream, Lobster Oil & Chives	
Lobster & Crab Beignets	
With Edamame Bean Salad, Coriander & Tomato Salsa	
Starter Portion	12
Main Portion	18
1/2 Jersey Lobster Salad (NGI)	25
With Lemon Mayonnaise & Jersey Royals	
1/2 Grilled Jersey Lobster (NGI)	25
With Garlic Butter, Salad & Hand-Cut Chips	
1/2 Jersey Lobster And Crab Thermidor (NGI)	27
Gratinated with Jersey Royals	
Deluxe 1/2 Jersey Lobster Salad (NGI)	30
With Jersey Crabmeat, Peeled Prawns, Lemon Mayonnaise & Jersey Royals	

TO FINISH

Dark Chocolate Brownie	7	Selection Of British & French Cheeses (NGI*)	9
Toffee Sauce & Vanilla Ice Cream		Chutney, Biscuits & Grapes	
Selection Of Jersey Ice Creams	7	Dessert Of The Day	6
Meringue & Berry Compote		Ask a member of the team for details	

HOT & COLD SANDWICHES

BLT (NGI*)	7	Smoked Ham & Tomato	6
Grilled Bacon with Lettuce & Tomato & Mayonnaise In Toasted White Or Brown Bread		Cheddar Cheese & Pickle (V)	6
Veggie BLT (V) (NGI*)	7	Roasted Chicken & Tarragon Mayonnaise	6
Avocado, Cheddar, Tomato, Lettuce & Mayonnaise In White Or Brown Toasted Bread		Smoked Salmon, Cucumber & Chive Cream	8
Steak Sandwich	12	Peeled Prawn & Marie Rose Sauce	9
Grilled Sirloin, Medium Rare Or Well Done In A Ciabatta Roll with Dijon Mustard, Cheddar Cheese, Confit Onions & Baby Gem		Local Crab & Chive Mayonnaise	11
		Piquillo Pepper, Avocado & Rocket (VG)	6

The above hot sandwiches are served with a salad garnish and Hand-Cut chips

The above cold sandwiches are served on white, brown or gluten free bread

DIETARY INFORMATION - PLEASE INFORM YOUR SERVER OF ANY ALLERGIES YOU MAY HAVE

V - VEGETARIAN

VG - VEGAN (*BY REQUEST)

NGI - NO GLUTEN INGREDIENTS (*BY REQUEST)

THANK YOU FOR RESPECTING THE HYGIENE & PHYSICAL DISTANCING REGULATIONS - STAY SAFE!

Dolan
HOTELS

HOT BEVERAGES

Selection of Teas	3.00
Filter Coffee	3.00
Espresso	3.00
Cappuccino	3.20
Café Latte	3.20
Double Espresso	3.50
Americano	3.00
Liqueur Coffee	5.00
Choice of: Amaretto, Baileys, Bells Whiskey, Cointreau, Courvoissier, Jamesons, Remy Martin VSOP or Tia Maria	

MINERALS

Lemonade	200ml	2.2
Coke	330ml	2.2
Fentimans Orange Jigger	275ml	3.6
Fentimans Lime & Jasmin	275ml	3.6
Fentimans Elderflower	275ml	3.6
Britvic Juices	200ml	2
Fentimans Tonics (Light, Rhubarb, Grapefruit, Connoisseurs)	200ml	2

WINE LIST

CHAMPAGNE & SPARKLING		
CHAMPAGNE	Quarter	Bottle
Devaux Grand Reserve Brut N.V. - France (VG)		47
Devaux Cuvee Rosé N.V. - France (VG)		48
Laurent Perrier Brut N.V. - France	14.5	
PROSECCO		Bottle
Portenova Prosecco N.V. - Italy		25
Le Dolci Colline Rose Spumante - Italy		25
Le Contesse Prosecco Frizzante "Treviso" N.V. - Italy (200ml bottle)		9.5
Le Contesse Pinot Rosé Frizzante N.V. - Italy (200ml bottle)		9.5

WHITES WINE	175ml	250ml	Bottle
Vina Pelequen, Sauvignon Blanc - Chile	5	6.5	19
San Antini, Pinot Grigio - Italy	5.5	7	21
Les Haut Pemions, Muscadet Sevre et Maine 'Cuvee Selection' Sur Lie - Fr.			28
Frost Pocket, Sauvignon Blanc - New Zealand	6	9	25
Montsablé, Chardonnay - Vin de Pays d'Oc - France			26

ROSE WINES	175ml	250ml	Bottle
Château Routas, Coteaux Varois Provence Rosé- France	6	9	26
Bella Modella Pinot Grigio Rosé "La Farfalla" - Italy	5	7	20

RED WINES	175ml	250ml	Bottle
Vina Pelequen, Merlot - Chile	5	6.5	19
Murphy's Vineyard "Big Rivers", Shiraz - Australia	5	6.5	19
Punta Alto, Malbec - Argentina	5.5	7.5	22
Marigny-Neuf, Pinot Noir - France (O) (VG) (LS)	7	9.5	28
Baglio Gibellina U.Passimientto - Italy			28

COCKTAILS	
Passion Fruit Martini, Vodka, Passoa, Lime, Sugar, Passion Fruit	9
Lychee Martini, Vodka, Kwai Fe Lychee, Sugar, Lychee	9
Espresso Martini, Vodka, Kahlua, Kraken, Sugar, Espresso	9
Mojito, Bacardi, Lime, Mint, Sugar, Soda	9
Jug of Pimms, Pimms #1, Cucumber, Strawberry, Mint, Lemonade (serves 3-4 glasses)	20

APERITIFS

Campari	25ml	4.2
Martini 'Dry'	25ml	4.2
Martini 'Rosso'	25ml	4.2
Pernod	25ml	4.1
Ricard	25ml	4.1
Tio Pepe	50ml	4.2
Harveys Bristol Cream	50ml	4.2
Amontillado	50ml	4.2

VODKA

Smirnoff Vodka	25ml	4.2
Belvedere Vodka	25ml	4.7

RUM

Captain Morgan	25ml	4.2
Morgans Spiced	25ml	4.2
Bacardi	25ml	4.2
Havana '7'	25ml	4.6

GIN

Gordons	25ml	4.2
Bombay Sapphire	25ml	4.4
Hendricks	25ml	4.4
Tanqueray	25ml	4.8
Monkey 47	25ml	6
Sippin Rhubarb	25ml	5
Pink Granite	25ml	5
Salcombe	25ml	4.6
Wheadons Rock Samphire	25ml	4.9
Moms	25ml	4.5
Brockmans	25ml	5.2
Jersey Royal	25ml	5

WHISKEY

Jamesons	25ml	4.2
Johnny Walker Red	25ml	4.4
Jack Daniels	25ml	4.2
Laphroig	25ml	5.2
Dalmore 15 y.o	25ml	7.5
Southern Comfort	25ml	4.2

BOTTLED BEER/CIDER

Peroni 'Nastro Azzuro'	330ml	4.7
Corona Extra	330ml	4.4
Birra Moretti	330ml	4.7
Fentimans Raspberry	275ml	3.6
Guinness (can)	440ml	4.8
Liberation Ale	500ml	5.8
Liberation I.P.A	500ml	5.8
Magners	560ml	6
Old Mout	560ml	6
Heineken Zero	330ml	3.2