

DAISY TASKER

Sharing Boards

Scottish Deli Board 25.00

A selection of home-cured meats from our local butcher Scott Brothers which includes salami, smoked venison and Parma ham. Homemade pork pie with piccalilli, Highland brie, freshly baked bread, Scottish butter and garlic-infused Scottish rapeseed oil.

Vegetarian Deli Board | V 23.00

Includes a selection of olives, harissa spiced humous, homemade vegetarian quiche, Highland brie, freshly baked bread, Scottish butter and garlic-infused Scottish rapeseed oil.

Starters

Tuna Niçoise Salad | V | VE | GF 7.25

Baby gem lettuce, new potatoes, eggs, vine cherry tomatoes, fine green beans and tuna.

Soup of the Day | V | VE | GF 5.95

Please ask your server for today's choice, served with freshly baked bread and butter. Our soup of the day is always vegan and gluten free.

Haggis Bon Bons 5.95

Served with rocket and peppercorn sauce.

Chicken Liver Parfait 6.95

Dundee oatcakes and homemade red onion chutney.

Bread basket | V 4.00

Freshly made by our chefs. Served with olives and flavoured and plain Scottish butter.

Hot Buffalo Wings 6.95

Blue cheese dipping sauce.

From the grill

All our meat is sourced from Dundee's local, multi-award winning family butcher - Scott Brothers - a traditional family run business started back in 1935. All Scott Brothers meat is ethically sourced and the finest cuts of meat. Their meat on the bone is matured for at least 21 days to make it beautifully tender, whilst their steaks are matured and dry aged for at least 28 days.

Steaks

All our steaks are served with cress, vine tomatoes and a flat mushroom | GF

Rib Eye

28.00 | 8oz

Sirloin

30.00 | 8oz

Fillet

32.00 | 6oz

Daisy Tasker Steak Frites, a 6oz rump served with cress, vine tomatoes, Koffman chips and Béarnaise sauce | GF 21.00

Sauces

2.50

Béarnaise

Peppercorn

Red Wine | GF

Burgers

Beef or Chicken Burger with Koffman chips

Served on a brioche bun with gem lettuce and tomato 16.00/15.00

Try our Vegan Impossible Burger & skinny fries | VE | GF

Vegan patty served on a beetroot bun with vegan cheese 15.00

Add toppings: Cheddar cheese, back bacon, black pudding, Blue Murder cheese and peppercorn sauce. £0.75 each

Main

Pork Loin 21.00

Black pudding mash, apple fritter and Scottish cider sauce.

Beer Battered Haddock & Koffman chips 18.00

Made with Brewing 71 lager and served with mushy peas and tartar sauce.

Cesar Salad | GF 14.00 | 16.50 | 17.00

Gem lettuce, croutons, vegetarian parmesan. Add chicken or hot smoked Loch Duart salmon.

Vegetable Lasagne | V 16.95

Spinach and mozzarella, garlic bread, fresh leaves and vegetarian parmesan.

Fresh Mussel Linguini 19.50

Served in a creamy white wine sauce with garlic bread.

Duck Leg | GF 19.50

Parsley mash, tender stem broccoli and cherry sauce.

Monkfish Salad | GF 19.50

Served with a fennel salad.

Sides

Koffman chips, triple cooked and coated in grass fed beef dripping | GF 4.50

Parsley mash | V | GF 3.50

Sesame coated green beans | VE | GF 4.50

Balsamic mushrooms | VE | GF 4.50

Roast vegetables salad | VE | GF 4.50

Fennel salad; fennel, rocket, peas, dill, orange and olive oil dressing | VE | GF 4.00

V | Vegetarian VE | Vegan GF | Gluten Free

Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask your server before ordering.



DAISY TASKER

HOTEL INDIGO DUNDEE

All prices include VAT. A discretionary service charge of 12.5% will be added to all food orders