

No.88

— WALMGATE —



PASTA
EVANGELISTS

PROUDLY SERVING PASTA EVANGELISTS

TO START

Rocket, mozzarella & tomato salad

Garlic & tomato focaccia

Charcuterie

Prosciutto, salami Milano, coppa

Charcuterie sharing board

Prosciutto, salami Milano, coppa

Panzerotto

Golden dough pocket filled with melted mozzarella & rich tomato sauce

PASTA & SAUCE

Choose your sauce

Cherry tomato & fresh basil

The simplest but most loved sauce in the Italian repertoire

Carbonara

Our cult carbonara is prepared with pancetta, egg, & Pecorino Romano DOP cheese

Beef & Chianti ragu

Our signature ragu is slow-cooked for hours with a Chianti wine from Tuscany until sumptuously tender

Chicken & mushroom sauce

Creamy mushroom sauce with tender chicken

'Nduja

This spicy sauce features hot 'nduja sausage from Calabria, in Italy's oft-forgotten south, with a touch of lemon

Basil Pesto

The best-known pesto in the Italian repertoire, originating in the city of Genoa

EXTRA AND SIDES

Grilled chicken

Meatballs

Pecorino Romano DOP

Grana Padano

Crispy pancetta

Rocket salad

Tomato & rosemary focaccia

Choose your pasta

Rigatoni

Tagliatelle

Fusilli

Spaghetti

Creste di Gallo

Fresh filled pasta

Lobster, crab & prawn ravioli

Mushroom ravioli

PASTA AL FORNO

Truffle "mac & cheese"

Beef & Chianti lasagne

Layers of our signature slow-cooked beef & Chianti ragu with béchamel, tomato, and cheese

Basil pesto lasagne

A speciality of the Liguria region, prepared as tradition dictates, with green beans & potatoes

DESSERTS

Profiteroles

Tiramisu

Dark chocolate gelato (small or large)

Pistachio gelato (small or large)



1. Order your drinks with your server or at the bar.
2. Order your food & pay via the QR code.



For all allergens and nutritional information please scan the QR code

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— WALMGATE —



COCKTAIL MENU

INDIGO SIGNATURE COCKTAILS

Yorkshire Rose

A delicate blend of gin, prosecco, strawberry syrup, topped with a splash of soda for a refreshing finish, garnished with rose petals.

£11.95

Chocolate Martini

Indulge in a luxurious mix of vodka, crème de cacao, and a rich chocolate liqueur, garnished with a chocolate swirl.

£11.95

Yorkshire Bramble

A twist on the classic, this drink combines gin, blackberry liqueur, lemon juice, and a hint of sugar

£10.95

CLASSIC COCKTAILS

Espresso Martini

A bold and energizing mix of vodka, fresh espresso, and coffee liqueur, served chilled for the perfect pick-me-up.

£10.95

Lavender Whiskey Sour

A soothing twist on the classic whisky sour, featuring whisky, fresh lemon juice, lavender syrup, and a hint of sweetness.

£11.25

Pink Negroni

A vibrant and slightly sweet take on the classic Negroni, made with pink gin, Campari, and a touch of white vermouth.

£10.95

Skinny Margarita

A guilt-free version of the classic, with tequila, fresh lime, and a splash of agave syrup, served with a salted rim.

£10.50

Aperol Spritz

A light and effervescent blend of Aperol, Prosecco, and a splash of soda, perfect for a refreshing afternoon.

£10.95

MOCKTAILS

Fruit Drop

A vibrant and fruity medley cranberry, apple, pineapple, and orange juice, sweetened with strawberry syrup for a refreshing, non-alcoholic treats.

£5.95

Cranberry Fizz

A tart and tangy combination of cranberry juice, lime, and soda water, for a refreshing, alcohol-free option.

£5.95

RED WINE

175ml 250ml Bottle

Portillo Malbec, £7.00 £8.00 £30.00
2018

Argentina

Fresh and fruity notes, enhanced by hints of plum, black berries and a touch of vanilla, fresh fruit flavours, supported by sweet and round tannins and a good structure.

Solstice Shiraz, £8.00 £9.00 £35.00
2016

Italy

A bold Shiraz offering spicy and fruity notes with a hint of pepper.

Son Excellence Merlot, £9.00 £10.00 £39.00
2017

Vin de Pays d'Oc

A partially oaked Merlot with soft generous blackberry and blackcurrant fruit on the palate with a spicy finish.

Da Luca Nero d'Avola, £10.00 £12.00 £45.00
Terre Siciliane

Italy

A smooth and elegant Pinot Noir with notes of cherry, raspberry, and subtle earthiness. It pairs well with roasted duck, grilled salmon, or mushroom dishes.

Chianti Ruffino, £55.00
2011/2012

Italy

Made exclusively from Sangiovese grapes, this Chianti showcases floral and fruity notes that lead to spicy scents of white pepper and hazelnuts.

ROSÉ WINE

175ml 250ml Bottle

Wicked Lady White £8.00 £10.00 £35.00
Zinfandel,
2016

California

A refreshing and easy-drinking rosé with lively notes of strawberry, watermelon, and citrus.

Ca del Lago Pinot Blush £9.00 £10.00 £38.00

Italy

A light Pinot Grigio blush from northern Italy with refreshing cranberry and raspberry fruit and a lifted, zesty finish.

WHITE WINE

175ml 250ml Bottle

Woodbridge Chardonnay, £7.00 £8.00 £29.00
2018

USA

Displaying lifted citrus and tropical fruit on the nose, the palate exhibits bright, zesty citrus fruit coupled with peach and nectarine, backed by cream on the finish.

Pontebello Pinot Grigio £8.00 £11.00 £38.00
Italy

Fresh with notes of stone fruit, such as peach, and citrus fruits.

Leefield Sauvignon Blanc, £9.00 £11.00 £38.00
Nelson,
2017

New Zealand

An expressive Sauvignon Blanc with vibrant acidity and intense notes of passionfruit and gooseberry.

Crozes Hermitage Blanc, Les £45.00
Gravières, Jean-Luc Colombo,
2009/2010

France

A fresh, fruity wine made to be enjoyed at its best while young.

SPARKLING WINE

125ml Bottle

Galanti Prosecco Spumante £11.00 £41.00
DOC Extra Dry

Italy

A lively Prosecco with vibrant bubbles and notes of green apple and citrus, offering a crisp and refreshing finish.

Galanti Prosecco Rosé Extra £12.00 £46.00
Dry, Veneto

Italy

A delightful rosé Prosecco featuring delicate strawberry aromas and a smooth, fruity palate, balanced by a crisp acidity.

CHAMPAGNE

Bottle

Champagne de Castellane Brut NV £60.00
France

This elegant Champagne offers a fine balance of freshness and richness. With aromas of green apple, citrus, and delicate floral notes, it unfolds on the palate with a lively effervescence and a crisp, refreshing finish

A 10% service charge will be applied to all orders all of which goes to our team. A £5 tray charge will be applied for room service orders.

All spirits are served by 25ml or multiples there of, except in cocktails where each drink has a specific recipe. Wines are available in 125ml, 175ml and 250ml glasses upon request.

VAT included and charged at current market rate. Should you have any allergens, intolerances, or concerns, please speak to a member of the team before ordering. All items subject to availability.

DRAUGHT LAGER & CIDER

	Pint	Half
Amstel 4.1% ABV	£5.10	£2.60
Heineken 5% ABV	£5.75	£3.25
Birra Moretti 4.6% ABV	£6.50	£3.50

BOTTLED BEER

Asahi Super Dry 5.2% ABV	£5.10
Peroni 5.1% ABV	£5.50
Yorkshire Terrier Amber Ale 4.2% ABV	£6.00
Yorkshire Guzzler Session Pale Ale 3.6% ABV	£6.00
Heineken 0% 0% ABV	£4.50

BOTTLED CIDER

Old Mout Berries & Cherries 4% ABV	£5.90
Old Mout Berries & Cherries 0% 0% ABV	£5.00
Thatcher’s Gold 4.8% ABV	£6.00

BRANDY & WHISKEY

	25ml
Courvoisier	£5.20
Jack Daniels	£4.45
Jameson	£4.95
Glenfiddich 15YR	£7.75
Laphroaig 10YR	£6.25

VODKA

	25ml
Absolut Vodka	£5.00
Vodka Vanilla	£5.50

RUM

	25ml
Bacardi Blanca	£5.25
Kraken Black Spiced Rum	£5.95

GIN

	25ml
Monkey 47	£6.00
Mermaid Pink Gin	£5.25
Bombay Sapphire	£4.95
Hendricks	£5.25

SPIRITS

	25ml
Archers Peach Schnapps	£4.30
Baileys	£5.45
Cointreau	£4.95
Disaronno	£5.45
Aperol	£4.95
Kahlua	£4.50
Tequila	£5.45
Chocolate Liqueur	£4.95
Southern Comfort	£4.50
Tia Maria	£4.50
Pimm’s	£4.50
Martini Bianco	£4.50

YORKSHIRE COLLECTION

	25ml
York Gin London Dry	£5.95
York Gin Chocolate Orange	£5.95
York Gin Rhubarb	£5.95
York Gin Old Tom	£5.95
York Gin Roman Fruits	£5.95
York Gin Outlaw	£5.95
Dutch Barn Vodka - House	£5.50
Dutch Barn Vanilla Vodka	£5.95
Dutch Barn Mediterranean Citrus Vodka	£5.95

SOFT DRINKS

Juice	£2.20
Apple, Cranberry, Orange, Pineapple	
Coke/ Diet Coke	£2.80
Raspberry Lemonade	£3.15
Cloudy Apple	£3.15
Fever-Tree Tonic Water	£3.15
Elderflower, Ginger Beer, Light	
Schweppes Lemonade	£2.30
Schweppes Blackcurrant	£0.55
Lime Cordial	£0.55

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