iasg

(ee · usk)

a wee bite

iasg focaccia & whipped fennel butter (v)	6~
Marinated Gordal olives (ve)	6.50
Three/six Cumbrae oysters Grilled 'al pastor '/ Seaweed hot sauce / natural	12.50/25~

starters

Shetland mussels, Thai green curry, aubergine, coconut,	Small 12~ / Large 22~
Seared scallops, cauliflower and miso puree, sesame	19~
Fillet of Scotch beef carpaccio, shallot crisps, truffle emulsion, aged parmesan	14.50
Lamb croquette, anchovy emulsion, anchovy and basil pesto, pickled samphire	18.50
Citrus and beetroot cured salmon, BBQ cucumber, beetroot, buttermilk dressing	13~
Marinated Heirloom tomato, yellow tomato compote, goats curd, linseed cracker (v)	12~

fruits of iasg

Cumbrae oysters, langoustines, a wee pot of mussels and so much more - our fruits of iasg platter is quite the catch.

If we've caught your attention, then just ask our lovely team what's fresh off the boat.

For the table ~ market price

cumbrae oysters

This family run company have been operating their own oyster farms on the West Coast of Scotland since 1995.

The Cumbrae Rock is salty on the nose with nutty notes and a coppery finish.

mains

Deep fried North sea cod, chunky tartare, chip shop curry sauce, mushy peas & Koffman chips	23~
Dry-aged beef burger, Swiss cheese, caramelised onions dill pickle, burger sauce, brioche bun, seasoned skin-on fries	21~
Grilled pork cutlet, belly, grelot onion, black pudding, apple and caper sauce	27~
Roasted duck breast, duck faggot, spring pea, asparagus, cumin jus	30~
Whole roasted plaice, wild garlic butter, cockles and cucumber	29.50
BBQ monkfish, Romanesque cauliflower, white poppy and lentil sauce, chilli shio koji	32~
Smoked garlic and ricotta agnolotti, aged parmesan, lemon breadcrumb (v)	23~

from the grill

250g Campbell's gold Scottish ribeye	45~
300g Picanha rump steak	35~
All steaks served with confit tomato and skin on fries Choose from: chunky peppercorn, smoked bone marrow butter or chimichurri	3.50

sides

Crispy fried potatoes, sesame and dashi mayonnaise (v)	6~
Koffman skin on fries and seaweed mayo (v)	6.50
BBQ tender stem broccoli, chilli and soy dressing, crispy shallot (ve)	6.50
Roasted cauliflower, harissa, yoghurt, flaked almond (v)	6~
iasg house salad (ve)	6~

good for the sole

Serving sustainable Scottish seafood is at the heart of everything we do.

That's why 1 on every bill goes to the Firth of Forth Lobster Hatchery, who hatch, rear and release lobsters to ensure stocks remain plentiful for future generations.

like what you sea? catch us here: @iasg_restaurant

(v) vegetarian | (ve) vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Game may contain shot. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

Sea more: iasgrestaurant.com | Give us a ring: 0141 240 1633 | Drop us a note: iasg.restaurant@ihg.com