iasg
(ee · usk)

nightcaps

Brandy Alexander	15~
Espresso Martini	14~
Liqueur coffee (just ask the team about liqueurs and spirits)	15~

desserts

Honey and olive oil cake, mascarpone, oats (v)	10.50
Yoghurt parfait, caramel cremeux, caramelised feuilletine, hazelnut (v)	12~
Chocolate ganache, chocolate soil, torched meringue, clotted cream ice-cream (v)	11~
Selection of Scottish cheeses, quince, fruit chutney, sourdough cracker (v)	15~
Forced Yorkshire rhubarb, coconut vanilla custard, ginger granola (ve)	11~

hot drinks

Espresso | double espresso	3~ | 3.50
Americano	4~
Flat white | cappuccino | latte	4~
Hot chocolate	4.25
Loose leaf tea English breakfast | darjeeling | green tea | herbal infusions	4.25 per pot

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(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. 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

