iasg
(ee · usk)

nightcaps

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

desserts

Bramley apple choux bun, whipped caramel ganache, hazelnut (v)	8^{50}
Milk chocolate cheesecake, honeycomb, almond, raspberry	9~
Coconut panna cotta, caramelised pineapple, mango sorbet coconut tuille (ve)	8~
Strawberry & elderflower iced parfait, meringue, strawberry, almond crumb	8^{50}
Rhubarb and ginger pavlova	8~
Scottish cheese selection, quince, fruit chutney, sourdough cracker	15~

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

