iasg

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A wee bite

iasg focaccia & whipped salted butter (v)	6.50~
Marinated gordal olives (ve)	7~
Three/Six Cumbrae oysters	13.50~/26~

Sherry mignonette / natural / tempura seaweed mayo

Festive Set Dining Menu

Starters

Butternut squash and sweet potato soup, crispy onions (V)
Gravlax trout, beetroot, blood orange and dill
Duck liver parfait, toasted brioche, sliced apple compote

Mains

Stuffed turkey roulade, braised hispi cabbage, chestnut
North Sea hake, Jerusalem artichoke, confit potato, sea vegetables
Ricotta gnudi, maitake mushroom, maple and hazelnut (V)
8oz Flat iron steak, confit tomato, peppercorn sauce & Koffman fries 6~ Supplement

Sides

Crispy fried potatoes, aioli (v)	6.25~
BBQ tender stem broccoli, romesco (ve)	6.75~
Koffman skin on fries, chicken salt & seaweed mayo(v)	6.75~
Iasg house salad (ve)	6.25~
Crispy brussels sprouts, chimichurri (v)	6.25~

Dessert

Dark chocolate and Baileys delice, salted caramel ice cream, brown butter crumble (v)
Christmas pudding mousse, gingerbread, clementine (v)
Clava Brie, fig jam, sourdough crackers (v)

2 courses £35 or 3 course £40

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