iasg

(ee · usk)

a wee bite

iasg garlic focaccia & whipped salted butter (v) 6.50

Marinated Gordal olives (ve) 6.50

Three/six Cumbrae oysters 13~/25~
Grilled 'al pastor '/ seaweed hot sauce / natural

starters

Steamed Shetland mussels, kimchi broth & toasted focaccia Small 13~ / Large 22~

Seared scallops, fennel, shellfish emulsion, seaweed 19.50

Steak tartare, Jerusalem artichoke, artichoke crisp, bone marrow emulsion 15~

Miso glazed pork cheek, celeriac and apple purée, straw potatoes 14~

Yellowtail tiradito, pickled jalapeno 13.50

BBQ heritage carrots, walnut dukkah, labneh, zhoug (ve) 12~

taste of iasg

A tasting journey of our signature dishes showcasing the most popular. Our taste 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

Whole roasted plaice, spinach, wild mushrooms, anchovy and caper butter 30~

Scottish venison, blackberry and juniper crust, smoked blackberry compote, king oyster, spiced jus 34~

Roasted poussin, grilled hispi cabbage, nduja and confit garlic 29.50

BBQ monkfish, cauliflower, curried cauliflower purée, peanut rayu 33~

Deep fried North Sea cod, chunky tartare, chip shop curry sauce, mushy peas & Koffmann chips 23.50

Squash agnolotti with smoked almond cream & charred baby leeks (v) 24~

iasg beef burger, Gruyère, caramelised and crispy onions, aioli, lettuce 23~

from the grill

250g Scottish ribeye steak 46~

300g Picanha rump steak 35.50

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) 6.25

Roasted cauliflower, harissa, yoghurt, flaked almond (v) 6.25

Koffman skin on fries and seaweed mayo (v) 6.75

BBQ tender stem broccoli, chilli and soy dressing, crispy shallot (ve) 6.75

Endive & radicchio salad with radish, orange and toasted seed vinaigrette (ve) 6.25

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