iasg
(ee · usk)
private dining

iasg

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a wee bit about us

Our name comes from the Gaelic word for fish, and we're all about serving seafood from the waters of Scotland, in the most sustainable way possible. But it's not just our produce that will make your event special, it's our people too.

sean currie
head chef

Sean creates menus that let Scottish seafood shine. His food evolves with the seasons, so there'll always be something new to try.

hayleigh mullen
restaurant manager

Hayleigh and her team will be on-hand to help plan your event and ensure you have the best possible time with your loved ones.

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

the details

days and times

Lunch: Wednesday to Saturday, 12.30-2pm

Brunch: Sunday, 12.30-3.30pm

Dinner: Monday to Sunday 5-9pm

minimum spends

Sunday to Thursday: £1000

Friday and Saturday: £1,250

deposit

£250 on confirmation of booking, which goes towards your total spend

things to note

~ We can accommodate up to 16 guests

~ You'll have exclusive use of the area with your own dedicated waiter

~ You can decorate the area however you fancy and we can also organise personalised menus

~ Our menus change seasonally, so do contact us for a copy of our latest menu

~ Check out our drinks list here

have a sneak peek

Click the play button opposite to see our private dining area in action

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