

a wee bite

iasg focaccia & whipped salted butter (v)	6 ⁵⁰
Marinated Gordal olives (ve)	7~
Three/six Cumbrae oysters Natural / House Sriracha	13 ⁵⁰ /26~

starters

Steamed Shetland mussels, tom yum broth	Small 14~ / Large 23~
Seared scallops, sweetcorn, chicken sauce, popcorn shoots	19 ⁵⁰
Beef Carpaccio, smoked labneh, pickled shallots, hazelnut dressing, mint	15~
Crispy fried enoki mushroom, kimchi, nori puffed rice (ve)	12~
Gin cured salmon, cucumber, pickled lemon, puffed quinoa, seaweed	14~
Cold butterbean miso broth, spring onion, chilli oil	13~

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, Diane sauce, hen of the wood mushrooms, crispy capers	32~
Scottish Lamb rump, Lamb consommé, fondant, fresh peas & broad beans, alexander seeds	31 ⁵⁰
Marinated pork collar, charcuterie sauce, sweetheart cabbage slaw, burnt apple ketchup	29~
Deep fried haddock, chunky tartare, chip shop curry sauce, mushy peas & Koffmann chips	23 ⁵⁰
BBQ Monkfish tail, nduja confit potatoes, piperade, pickled cockles	33~
Fennel and ricotta tortellini, fennel jam, walnut cream, grapefruit (v)	23~
iasg beef burger, Gruyère, caramelised and crispy onions, aioli, lettuce & skin on fries	24~
from the grill	
280g Ribeye steak	46~
300g Picanha rump steak	35 ⁵⁰
All steaks served with confit tomato and skin on fries A choice of chunky peppercorn, smoked garlic butter or chimichurri	3 ⁵⁰

sides

Crispy fried potatoes, curry mayo	6 ²⁵
Corn ribs, chicken salt seasoning (v)	6 ²⁵
Koffman skin on fries and seaweed mayo (v)	6 ⁷⁵
BBQ tender stem broccoli, romesco (ve)	6 ⁷⁵
iasg house salad (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

