

nightcaps

Lavender Velvet	14~
Beefeater gin, lavender syrup, lemon, egg white	
Espresso Martini	15~
Absolut vodka, Kahlúa, espresso, sugar syrup	
Liqueur coffee	15~
(just ask the team about liqueurs and spirits)	

desserts

Strawberry and elderflower pannacotta, peach gel, macerated strawberries	11 ⁵⁰
Hazelnut praline mille-feuille, crystallised hazelnuts, praline ice cream (v)	12 ⁵⁰
Baked raspberry vegan cheesecake, freeze dried raspberries (ve)	11~
Dark chocolate tiramisu, whipped vanilla mascarpone, spent coffee	12~
Selection of Scottish cheeses, quince, fruit chutney, sourdough crackers	16~

hot drinks

Espresso double espresso	3 ²⁵ 3 ⁷⁵
Americano	4~
Flat white cappuccino latte	4 ⁵⁰
Hot chocolate	4 ⁵⁰
Loose leaf tea	4 ⁵⁰ per pot
English breakfast darjeeling green tea herbal infusions	
add syrup	0 ⁶⁵
caramel vanilla	

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. 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@lhg.com

