

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 / tempura with seaweed mayo / natural	

starters

Steamed Shetland mussels, cullen skink, crispy leeks	Small 14~ / Large 25~
Beef tartare, egg yolk, anchovies, confit shallots, hot sauce, beef fat brioche	13~
Seared scallops, black pudding, compressed pear, cider sauce	19 ⁵⁰
Gravlax trout, pickled beets, dill buttermilk, puffed buckwheat	14~
Ham hough doughnut, horseradish Crème Fraîche, piccalilli glaze, kohlrabi	12~
Poached salsify, blue cheese, radicchio, walnuts, quince (v)	8~

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, chicken butter sauce, surf clams, spinach	32~
Roasted venison haunch, oyster mushroom, Jerusalem artichokes, blackberry	26~
Glazed pork belly, crushed pumpkin, pickled mustard seeds, chard	24~
Duck fat confit halibut, celeriac, pickled apple, dill sauce	30~
Hake kiev, mushroom and hazelnut butter, tarragon emulsion, caviar	24~
Cauliflower and confit garlic ravioli, roasted cauliflower, preserved lemon, almonds, sage (v)	18~
iasg beef burger, Gruyère, caramelised and crispy onions, aioli, gem, skin on fries	24~

from the grill

250g Scottish ribeye steak	47 ⁵⁰
300g Picanha rump steak	35 ⁵⁰
All steaks served with confit tomato, skin on fries A choice of chunky peppercorn, smoked garlic butter or chimichurri	3 ⁵⁰

sides

Crispy fried potatoes, aioli (v)	6 ²⁵
Crispy brussels sprouts, chimichurri (v)	6 ²⁵
Skin on fries, chicken salt & seaweed mayo	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

